

DINNER MENU



YOON HAEUNDAE GALBI

COCKTAIL

Korean Billionaire Hwayo41 Soju, Bourbon, Absinthe, blueberry	17
Wicked Pfizer Sage infused Gin, Pineapple, Chartreuse, Yoon Salt	16
YOON Highball Damsol Soju, Elder flower, Cucumber, Perilla leaf	16
Gentlemen's Date Bourbon, Dates honey, Cinnamon, Orange bitter	16
Matcha Wanna Drink? * Rye, Egg white, Peach, Matcha powder	16
White Peacock-tail Golden Barley Soju, Tequila, Pear, Ginger	14
W.A.P (Whisky and Pomegranate) Bourbon, Pomegranate, Blood orange	16
Maldivian Mojito Won Mae Soju, Rum, Plum extract, Mint	14
From Yoon with Love Hwayo25 Soju, Pisco, Grapefruit, Limonatta	14
Yuzu Spritzel Prosecco, Yuzu Honey, Lime	12

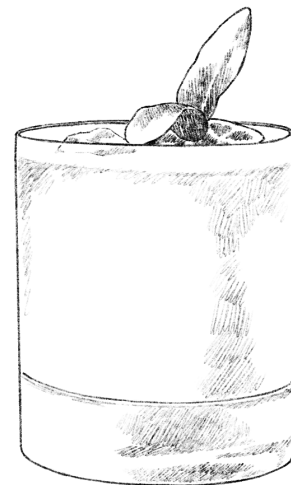
TEMPERANCE

NON-ALCOHOLIC DRINKS

My Mango Punch is better than yours Mango Puree, Ginger Syrup, Pri Secco, Lemon Juice	12
Passionate Passion Fruit Passion Fruit Puree, Almond Syrup, Lemon Juice	12
Not your Mama's Mojito Raspberry Puree, Mint Syrup, Club Soda, Lemon Juice	12
Pri Secco Apple and pear cider, Sweet cereal notes, Hayflower	9
Ade (Lemon / Yuzu)	7
Soda (Coke / Diet Coke / Sprite / Ginger Ale)	3
Hot Tea (Barley / Green / Black / Camomile)	3

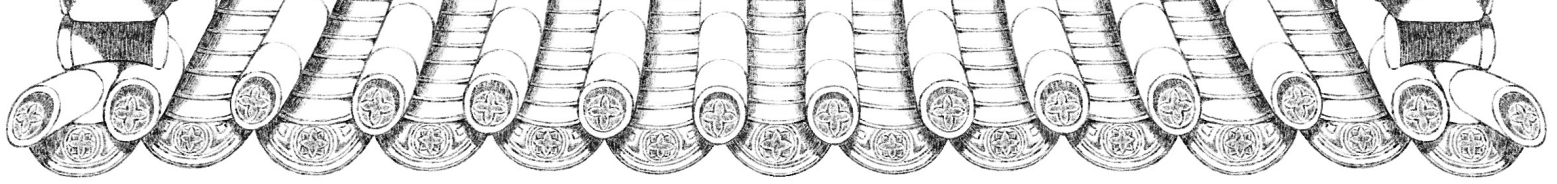
WINE BY THE GLASS

<i>RED</i>	
Cabernet Sauvignon	12
Pinot Noir	12
<i>WHITE</i>	
Chardonnay	12
Sauvignon Blanc	12
<i>BUBBLE</i>	
Prosecco	10
<i>ROSE</i>	
Rose	11



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KOREAN SOOL (SPIRITS)

Korean Traditional Soju Flight

30

4 Shots of Premium Soju (includes all products priced in red)

Yangchon Chunju 양촌청주  55 14% abv. Savory with mushroom and cheese rinds	Seoul Night Soju 서울의 밤  36 23% abv. Dry, clean flavor of golden plum
Golden Barley Soju 황금보리  36 17% abv. Heirloom barley with grain notes.	Won Mae 원매   37 13% abv. Made with Golden Korean Plum, Refreshing and Light
Red Monkey 붉은 원숭이  37 10.8% abv. Red Yeast makgeolli, fruity and cloudy	Ilpoom Jinro 1924 일품진로 1924  37 24% abv. Most Historic soju since 1924, premium soju
Hwayo Soju 화요17  37 17% abv. Made from Korean rice, premium soju	Hwayo Soju 화요25 750ml  79 25% abv. Made from Korean rice, premium soju
Hwayo Soju 화요41 750ml  14/141 41% abv. Made from Korean rice, premium soju	Damsol Pine Soju 솔송주 담솔 750ml  13/125 41% abv. Hint of Pine tree, refreshing premium soju
Yobo Soju 여보소주  50 23% abv. Hint of grape and clean NY water	Gamsa Chungju 감사청주 40 14% abv. light fruits and nutty notes with a hint of sweet

KOREAN CASUAL DRINK

Soju Seltzer

Hummy (White Peach)	10
Hummy (Honey Melon)	10
Hummy (Asian Pear)	10

Casual Soju

Jinro is Back 진로이즈 백	16
Chum Churum 처음처럼	16
Chamisul 참이슬	16

Makgeolli

Makku (Original/Mango) 막쿠	8
Makku Carafe (Original/Mango)	30
KyungJu Makgeolli 경주법주 막걸리	13

BEER

Draft

Sapporo	8
Japan, Draft Lager 4.9% abv 8	

Bottle

Terra	9	Brooklyn IPA	9	Pilsner Urquell	9
S Korea, Lager 5% abv		New York, Indian Pale Ale 6.9% abv		Czech Rep, Pilsner 4.4% abv	
All Day IPA	9	Allagash	9		
Michigan, Indian Pale Ale 4.7% abv		Maine, Belgian White 5.2% abv			



YOON HAEUNDAE GALBI

RED WINE

DOMESTIC

Cabernet Sauvignon

Robert Mondavi , 'Aged in Bourbon Barrels' 18	57
Unshakled , by The Prisoners Wine Co. 18	67
Textbook , St.Helena, Napa, 19	75
Mount Veeder Winery , Napa, 18	87
Hollis , by Stewart Cellar, Napa, 16	93
Robert Mondavi , Napa, 19	99
Leviathan , Red Blend, Oakville, 17	98
The Prisoner , Red Blend, Oakville, 18	107
Frog's Leap , Rutherford, Napa, 16	129
Joseph Phelps , Napa, 18	145
Stag's Leap , Artemis, Napa, 18	150
Vaso by Dana Estate , Napa, 15	185
Caymus , Napa, 19	217

Pinot Noir

Meiomi , Monterey-Santa Barbara-Sonoma, 17	67
Belle Gros , Santa Barbara, 19	83
Brewer ~ Clifton , Sta. Rita Hills, 16	89
Paul Hobbs , Russian River Valley, 16	140

Merlot

Ramsey , Napa, 16	52
Freemark Abbey , Napa, 15	80
Duckhorn , Napa, 17	120

AUSTRALIAN

Shiraz

Penfolds , Bin 28, Kalimna, 16	70
Two Hands , Garnly Dudes, Barossa, 17	93

ARGENTINIAN

Malbec

Salentine , Reserve, Mendoza, 17	57
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FRENCH

Côtes du Rhône

Artesis by Ogier , Rhone Valley, 18	67
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Bordeaux

Château la Grangère , Saint-Emilion, 14	79
Frank Phelan , Saint-Estephe, 15	87
Seigneurs D'aiguilhe , Côte de Castillon, 16	96

Bourgogne

Maison Champy , Côte de Beaune, 17	90
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ITALIAN

Tuscany

Rivale , Montalcino, 06	61
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Barolo

Silvio Grasso , Piedmont, 17	81
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Nebbiolo

D'Alba by Bruno Giacosa , Piedmont, 18	120
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Brunello di Montalcino

Casanuova delle Cerbaie , Montalcino, 09	124
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WHITE WINE

Chardonnay

Louis Latour , Bourgogne, 18	56
Patz & Hall , Sonoma, 14	69
CrossBarn by Paul Hobbs , Sonoma, 17	74

Sauvignon Blanc

Sancerre 'Les Grands Monts,' Loire, France, 20	59
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Pinot Grigio

Tiefenbrunner , Vigneti Delle Dolomiti, Italy, 18	55
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Gruner Veltliner

Tatomer , Meeresboden, Santa Barbara, 18	65
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Sparkling Winte

Conquilla , Cava, Catalonia, Spain,	48
Veuve Clicquot , Champagne, Reims, FR,	104
Pierre Gimonnet & Fils , Champagne, FR,	124



IRISH

Jameson
Jameson Black Barrel
Jameson Cask Mates
Jameson IPA

JAPANESE WHISKEY

Hibiki Harmony
Yamazaki
Nikka Coffey Grain
Suntory Toki

SINGLE MALT SCOTCH

Macallan 12
Macallan 18
Glenlivet
Aberlour
Glenfiddich
Laphroaig
Oban 14
Lagavulin

BLENDED MALT SCOTCH

Johnnie Walker Black
Johnnie Walker Double Black
Johnnie Walker Blue
Dewar's White Label
Monkey Shoulder

BOURBON

Maker's Mark
Bulleit
Basil Hayden
Jack Daniel

RYE

Whistle Pig
Bulleit Rye

RUM

Bacardi White
Bacardi 4
Bacardi 8
Captain Morgan

COGNAC

Hennessey
Remy Martin

VODKA

Grey Goose
Titos
Ketel One
Belvedere

GIN

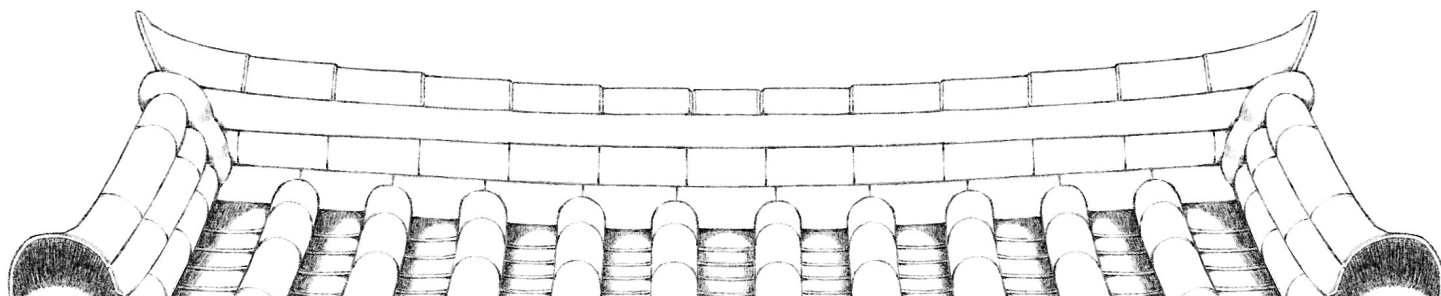
Monkey 47
Bombay Sapphire
Hendricks
Tanqueray

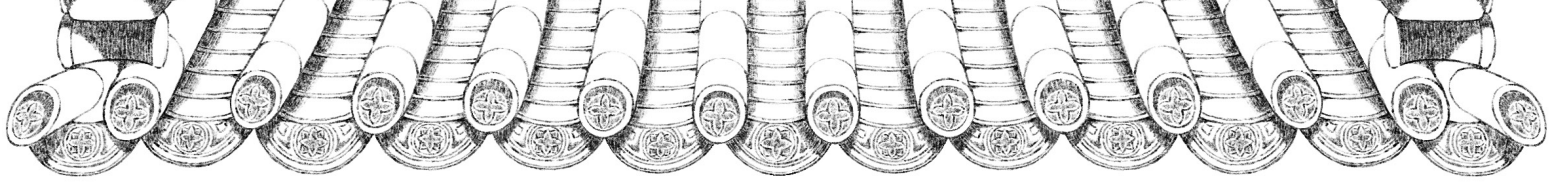
TEQUILA

Patron
Don Julio
Casamigos
Tres Generaciones Añejo

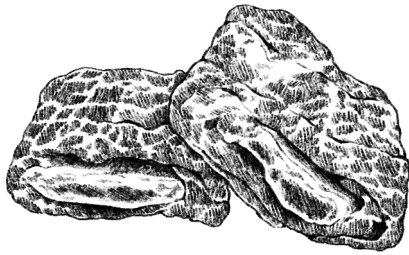
MEZCAL

Vida
Casa Migos

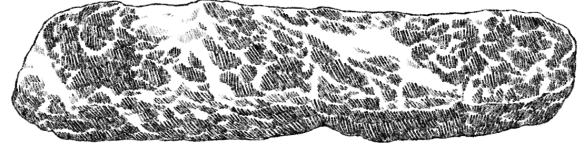




D I N N E R B B Q



생갈비 **Fresh Short Rib (Limited)** 50
Haeundae Cut

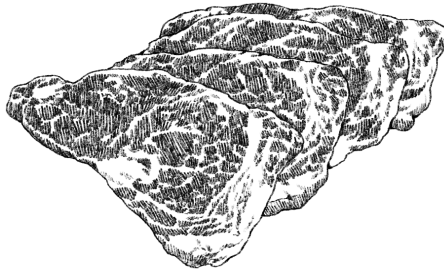


양념갈비 **Marinated Short Rib** 48
Haeundae Cut

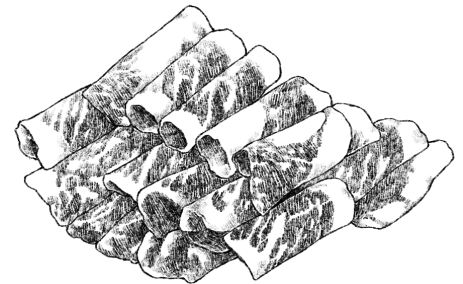
오늘의 특수부위 **Today's Chef's Cut** 50
American Wagyu



숙성 등심 **Dry Aged Ribeye** 50
28 Days Aged



채끝 등심 **N.Y. Strip** 44
Korean Style Cut



차돌박이 **Brisket** 40
From Sterling Silver Ranch

불고기 **Sirloin Bulgogi** 40
Haeundae Style

양념채끝 **Marinated N.Y. Strip** 44
Haeundae Style

우삼겹 **Marinated Beef Belly** 38
From Omaha

Prime Package

- Fresh Short Rib
- Wagyu Boneless Short Rib
- Brisket
- Dry Aged Ribeye

138

Prime/Mari Package

- Marinated Short Rib
- Beef Belly
- New York Strip
- Dry Aged Ribeye

132

Marinted Package

- Marinated Short Rib
- Marinated N.Y. Strip
- Sirloin Bulgogi
- Beef Belly

126

ADD ON

쌈과 쌈장세트
Lettuce Ssam Set
6

감자사리
Potato Noodle
9

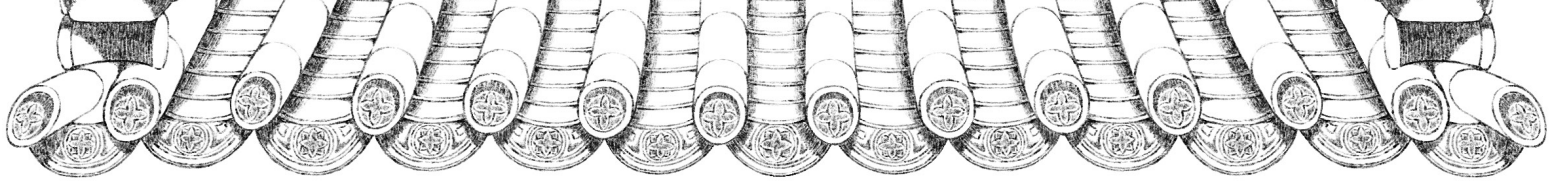
쪽박기 된장 or 김치찌개 or 해물 순두부찌개
Soy Bean Stew / Kimchi Stew / Silken Tofu Stew
(S) 12 / (L) 18

버섯구이
Grilled Mushroom Plate **GF** 
16

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YOON HAEUNDAE GALBI



D I N N E R M E N U

COLD APPETIZER

육회 **Beef Tartare** 22 * **GF**
Seasoned ribeye, Asian pear, egg yolk, microgreen

와규와 엔다이브 랩 **Wagyu Endive Wrap (4pc)** 15
American wagyu, endive, avocado, mango, red onion, cilantro,
soybean paste sauce

방어회 쌈장무침 **Hamachi Ssamjang Salad** 23 * 
Yellowtail, mango, cucumber, radish, beet, salmon roe, soy bean sauce

차돌 숙주 냉채 **Brisket Nang-Chae** 18
Brisket, bean sprout, zucchini, perilla leaf, chef's choice mushroom

블러드 오렌지 샐러드 **Blood Orange Salad** 18 **GF** 
blood orange, blackberries, strawberries, goat cheese, arugula, EVOO, pecan,
balsamic vinaigrette

STEW

뚝배기 된장 **Soybean Stew** 18
Beef broth based, yukon potato, onion, tofu

김치찌개 **Pork Kimchi Stew** 18 
Pork belly, tofu, enoki

해물 순두부찌개 **Seafood Silken Tofu Stew** 18  
Shrimp, crab, baby octopus, manila clam

ENTREE

된장 고등어 구이 **Grilled Soybean Mackerel** 23 
Soybean marinated mackerel, arugula salad

해물 떡볶이 **Seafood Ricecake Tteokbokki** 26  
Fried vegetable, crab, shrimp, manila clam, little neck clam, baby octopus, rice cake,
fried egg

떡갈비 **Galbi Patty** 23
Hand chopped short rib, pine nut, mushroom salad

HOT APPETIZER

갈비만두 **Galbi Dumpling (Steamed/Fried)** 15
Grounded short rib, chive, tofu

부산 동래 파전 **Busan Neighborhood Pancake** 23 
Scallion, galbi, shrimp, egg

육전 **Beef Ji Ji Mi** 14
Ribeye, chives, sweet rice powder, egg batter

감자전 **Crispy Potato Pancake** 15 
Potato, scallion, onion

잡채 **Jap-Che (Vegetarian Option Available)** 18 
Glass noodle, marinated short rib, bell pepper, mushroom, onion, chives

녹두전 **Mung Bean Pancake** 19
Pork, bean sprout, kimchi, fern

육개장 **Spicy Beef Stew** 20 
Brisket broth, fern, bean sprout, oyster mushroom, egg

갈비곰탕 **Short Rib Stew** 20
Short rib, bone stock, noodle, bone stock, scallion

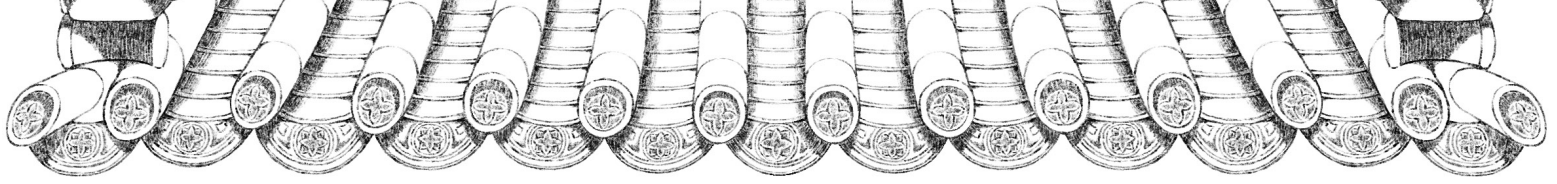
양념치킨 **Korean Fried Chicken**
(Spicy/Galbi/Salt and Pepper) 19
Boneless thigh, homemade sauce, pickled radish

** A service charge will be added to 5 or more guests.

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shellfish, or eggs may increase your risk of food borne illness.



 Spicy **GF**  Gluten Free  Vegetarian  Contains Seafood



DINNER MENU


RICE

성게 명란 비빔밥 **Uni Mentaiko Rice** 29 
Uni, Mentaiko, Wasabi Tobiko, Seaweed, Truffle Mayo, Pickled Chayote

버섯/두부 돌솥비빔밥 **Mushroom/Tofu Bibimbap (Stone-bowl)** 18 
Chef's choice mushrooms or fried tofu, assorted vegetable, egg

갈비 돌솥비빔밥 **Galbi Bibimbap (Stone-bowl)** 22
Marinated short rib, assorted vegetable, egg

철판 김치 볶음밥 **Short Rib Kimchi Fried Rice** 20 
Egg, mozzarella cheese, scallion

제육 비빔밥 **Spicy Pork Belly Bibimbap** 20 
Seaweed, egg, kimchi, perilla leaf, mixed green

쭈꾸미 돌솥 덮밥 **Octopus over Rice (Stone-bowl)** 21   
Scallion, shrimp, onion, baby octopus

NOODLE

물밀면 **Busan Cold Noodle (Soup)** 17
Brisket broth, boiled egg, sliced brisket, pickled daikon, pear, cucumber

육 칼 **Spicy Beef Noodle Soup** 21 
Brisket broth, brisket slices, oyster mushroom, egg, fern, bean sprout

비빔밀면 **Spicy Busan Cold Noodle (Soupless)** 17 
Busan spicy sauce, pickled daikon, brisket, pear, boilded egg, cucumber

DESSERT

배 샤베트 **Asian Pear Sorbet** 7 **GF**
Asian pear, yuzu honey, cinnamon punch

찰떡 아이스크림 **Mochi Ice Cream w/ Assorted Fruits** 8
Today's Special Flavored Mochi, assorted fruits, peanut butter powder

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