

# LUNCH MENU



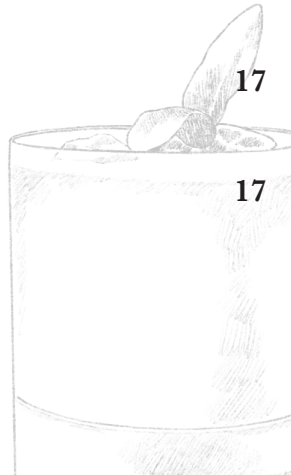
YOON HAEUNDAE GALBI

## SIGNATURE COCKTAIL

<b>Korean Billionaire</b> KHEE 38 Soju, Bourbon, Absinthe, blueberry	19
<b>YOON Highball</b> Damsol Soju, Elder flower, Cucumber, Perilla leaf	18
<b>Red Hot Chili Peppers</b> Mezcal, Korean Chili, Pineapple, Grapefruit, Vanilla	19
<b>Sonbi's Garden</b> Sonbi Gin, Starlight Chungha, Yuza cordial, Ginger bitters	18
<b>Angry Tangerine</b> Mezcal, Campari, Tangerine foam, Lime zest	18
<b>Coco Pine</b> Damsol Pine Soju, Cynar, Cocout Cream, Pineapple, Yuzu	18

## CLASSIC COCKTAIL

<b>Old Fashioned</b> Bourbon or Rye Whiskey, Angostura bitters, Orange bitters	17
<b>Margarita</b> Tequila or Mezcal, Triple Sec, Lime	17
<b>Negroni</b> Gin, Sweet vermouth, Campari, Orange	17
<b>Martini</b> Vodka or gin, Dry Vermouth, Lemon	17
<b>Espresso Martini</b> Vodka, Mr. Black, Vanilla, Espresso	17
<b>Mojito</b> Rum, Lime, Mint, Angostura bitters	17



## WINE BY THE GLASS

### RED

<b>Red Blend</b> (Santa Barbara, CA 23')	17
<b>Gamay</b> (Beaujolais, FR 20')	17
<b>Piediroso</b> (Campania, IT 23')	17
<b>Sangiovese</b> (Tuscany, IT 18')	17

### WHITE

<b>Chardonnay</b> (Santa Barbara, CA 23')	17
<b>Chardonnay</b> (Chablis, FR 23')	18
<b>Sauvignon Blanc</b> (Santa Ynes Valley, CA 23')	17

### BUBBLE

<b>Prosecco</b>	13
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### ROSE

<b>Rose</b>	14
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## TEMPERANCE

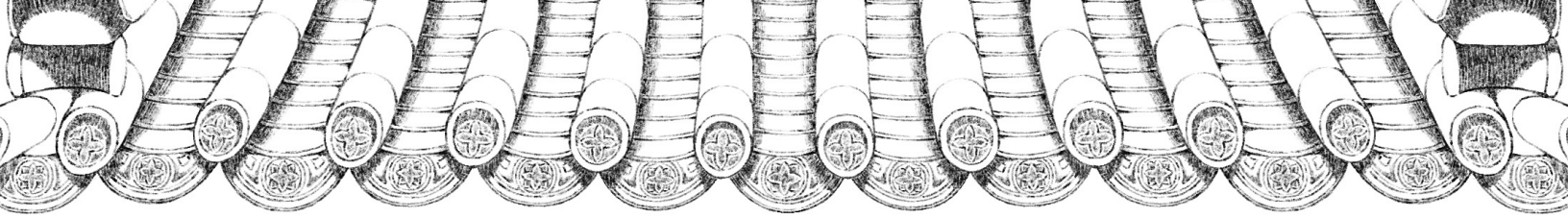
### NON-ALCOHOLIC DRINKS

<b>My Mango Punch is better than yours</b> Mango Puree, Ginger Syrup, Pri Secco, Lime Juice	14
<b>Passionate Passion Fruit</b> Passion Fruit Puree, Almond Syrup, Lemon Juice	14
<b>Not your Mama's Mojito</b> Raspberry Puree, Mint Syrup, Club Soda, Lime Juice	14
<b>Pri Secco</b> Apple and pear cider, Sweet cereal notes, Hayflower	9
<b>Ade (Lemon / Yuzu)</b>	7
<b>Soda (Coke / Diet Coke / Sprite / Ginger Ale)</b>	3
<b>Hot Tea (Barley / Green / Black / Camomile)</b>	3

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## KOREAN SOOL (SPIRITS)


**Korean Traditional Fermented Flight** 30  
Two 1.5 oz of Chungju + Two 1.5 oz of Makgeolli  
(Gamsa Chungju; Yangchon Chungju; White Lotus; Red Monkey)


**Korean Traditional Soju Flight** 34  
Four 1.5 oz of Premium Soju  
(Golden Barley Soju; KHEE 22; Seoul Night; Damsol Soju)


**Gamsa Chungju** 감사청주   45  
14% abv. light fruits and nutty notes with a hint of sweet


**Golden Barley Soju** 황금보리  38  
17% abv. Heirloom barley with grain notes


**Yangchon Chungju** 양촌청주   55  
14% abv. Savory with mushroom and cheese rinds

**Ilpoom Jinro 1924** 일품진로  39  
25% abv. Rich and silky with subtle notes of grain and rice


**White Lotus** 백련  34  
7.0% abv. Floral undertone, refreshing nutty finish


**KHEE 22** 기소주 22  49  
22% abv. floral aromas, silky texture, light fruity notes


**Red Monkey** 붉은 원숭이  40  
10.8% abv. Red Yeast makgeolli, fruity and cloudy

**Seoul Night Soju** 서울의 밤  36  
23% abv. Dry, clean flavor of golden plum

**Won Mae** 원매  38  
13% abv. Golden Korean Plum, refreshing and Light

**Damsol Pine Soju** 솔송주 담술 750ml  12/130  
41% abv. Hint of Pine tree, refreshing premium soju

**Andong Jinmaek Soju** 진맥 소주  17/180  
40% abv. Medium-high nutty floral with a slightly spicy taste

**KHEE 38** 기소주 38 750ml  12/135  
38% abv. Made from the finest rice, rich aroma, mineral finish from natural rock water

## KOREAN CASUAL DRINK

### Sparkling

Starlight Chungha 별빛청하 16

### Soju

Jinro is Back 진로이즈 백 18

### Makgeolli

Makku (Original/Mango) 막쿠 9  
Makku Carafe (Original/Mango) 32  
KyungJu Makgeolli 경주법주 막걸리 14

## BEER

### Draft

Sapporo 9  
Japan, Draft Lager 4.9% abv

### Bottle

Terra 9 Hitachino 12 DaePyo 9  
S Korea, Lager 5% abv Japan, White Ale 5.5% abv S Korea, Wheat Ale 4.5% abv

Brooklyn IPA 9  
New York, Indian Pale Ale 6.9% abv



## WHITE

Dry, little oaky chardonnay made by old chateau since 1604. Goes well with apps and meat

*Sauvignon Blanc*, **Knights Bridge**, Knights Valley, Sonoma **USA** "Pont De Chevalier" 22'

\$80

*Chardonnay*, **J.J. Vincent et Fils**, Pouilly-Fuisse, Bourgogne, **France** "Marie-Antoinette" 22'

\$95

*Chardonnay*, **Domaine Pinson Frères**, Chablis, Bourgogne, **France** 23'

\$85

*Chenin Blanc*, **Domaine De La Taille Aux Loups**, Montlouis-sur-Loire du Hochet, Loire, **France** 23'

\$105

*Sauvignon Blanc*, **Vigneti Repetto**, Piedmont, **Italy** "Derthona Piccolo" 21'

\$70

Aromas of white peony, linden flower, and lemon blossom. Crisp refreshing notes of citrus and passion fruit.

Made w/ Timarasso, an indigenous grape. Will play tricks with your mind with green tomato, sage, minerals and a dry finish.

## RED

*Pinot Noir*, **Aloxe-Corton Domaine Latour**, Aloxe-Corton, Bourgogne, **France** 22'

\$155

*Pinot Noir*, **Famille Roux**, Nuits-Saint Georges, Bourgogne, **France** 22'

\$120

*Grenache Noir*, **Foret**, La Ferme de la, Oregon, **USA** 21'

\$120

*Nebbiolo*, **Bera**, Barbaresco, Piedmont, **Italy** "Serraboella" 20'

\$100

*Nebbiolo*, **Pugnane**, Barolo, Piedmont, **Italy** 17'

\$110

*Merlot*, **Chateau Vieux Maillet**, Pomerol, Bordeaux, **France** 19'

\$125

*Merlot*, **Château Moulin de La Grangere**, Saint-Émilion Grand Cru, Bordeaux, **France** 19'

\$95

*Cabernet Sauvignon*, **Chateau Lascombes**, Margaux, Bordeaux, **France** 18'

\$250

*Cabernet Sauvignon*, **Pastourelle de Clerc Milon**, Pauillac, Bordeaux, **France** 15'

\$115

*Cabernet Sauvignon*, **Adaptation**, Napa Valley, **USA** 18'

\$205

Love how Italian wine goes well with Korean food. Garlic, pepper, and aromatic sauce definitely goes well

Domaine Louis Latour is probably the best pairing for most of our foods. Well balanced and slight woody finish.

Super dark Merlot. Decant for 15 - 20min to open up. It is very hard to find bad Pomerol from Chateau Vieux Maillet

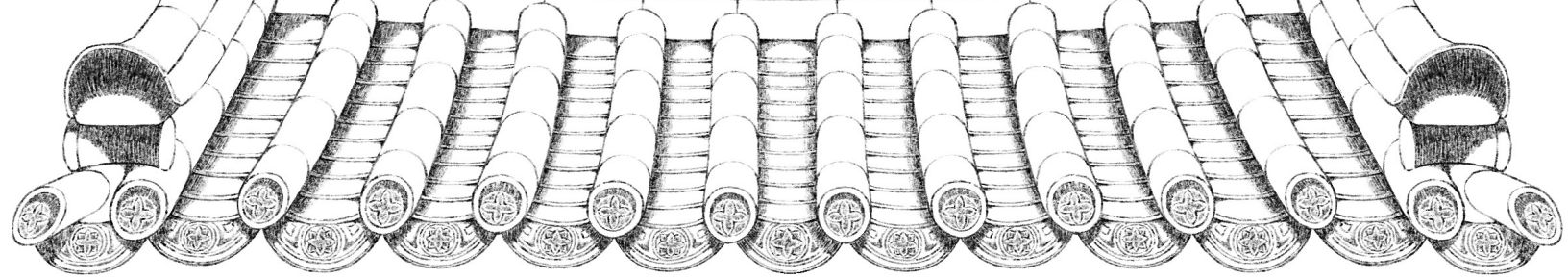
Simply the best cab for this \$\$\$. So rich and flavorful for red meats, stews or even bibimbap

## SPARKLING

*Chardonnay*, **Gaston Belvigne - Brut**, Champagne, France

\$70

One of the rare vinataged Champagne from 1er and Grand cru vineyards. One of the best champagne for this price.



## IRISH

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Jameson \*\*  
Jameson Black Barrel  
Jameson Cask Mates  
Jameson IPA

## ASIAN WHISKEY

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Yamazaki  
Suntory Toki \*\*  
Hibiki Harmony \*\*\*  
Kiwon (Korean Single Malt)

## SINGLE MALT SCOTCH

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Macallan 12 \*\*  
Macallan 18  
Glenlivet \*\*  
Glenfiddich \*\*  
Laphroaig  
Oban 14

## BLENDED MALT SCOTCH

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Ballantine 30  
Johnnie Walker Black \*\*  
Johnnie Walker Double Black  
Johnnie Walker Blue  
Dewar's White Label \*\*  
Monkey Shoulder \*\*

## BOURBON

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Maker's Mark \*\*  
Bulleit \*\*  
Jack Daniel \*\*  
Basil Hayden \*\*\*  
Widow Jane \*\*\*

## RYE

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Bulleit \*\*  
Whistle Pig \*\*\*

## RUM

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Bacardi Silver \*\*

## COGNAC

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Hennessey \*\*

## VODKA

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Grey Goose \*\*  
Titos \*\*  
Ketel One \*\*

## GIN

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Roku Gin \*  
Hendricks \*\*  
Sonbi Gin\*\*  
Monkey 47 \*\*\*

## TEQUILA

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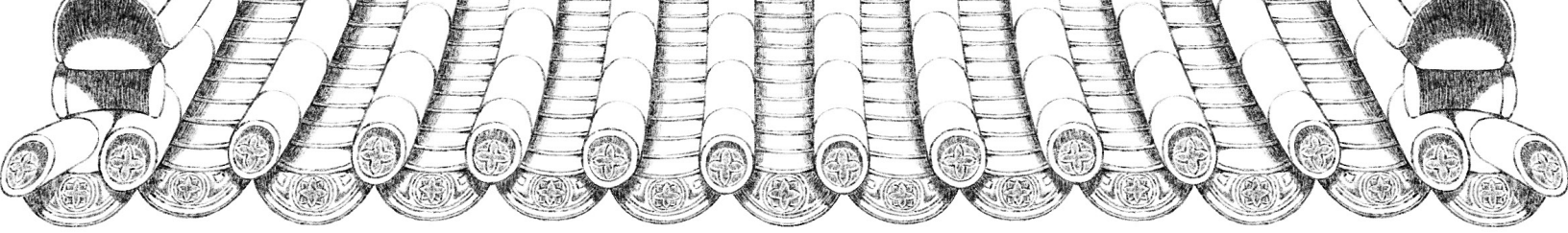
Don Julio \*\*  
Patron \*\*\*  
Casamigos \*\*\*

## MEZCAL

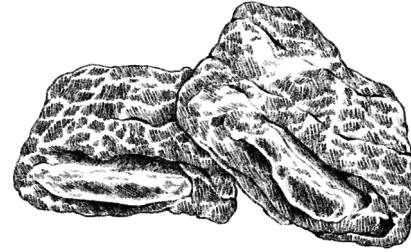
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Agave de Cortez \*\*  
Casamigos \*\*\*





# LUNCH BBQ

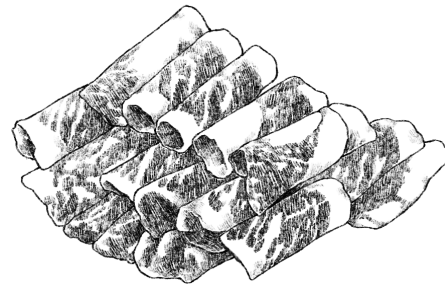


생갈비 **Fresh Short Rib (Limited)** 54  
Haeundae Cut

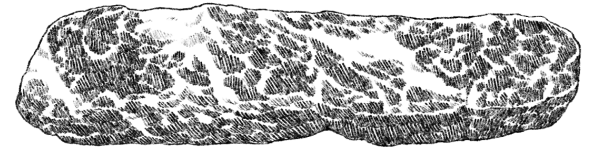
양념갈비 **Marinated Short Rib** 52  
Haeundae Cut



숙성 등심 **Dry Aged Ribeye** 53  
28 Days Aged



차돌박이 **Brisket** 44  
From Sterling Silver Ranch



와규 꽃살 **Wagyu Short Rib** 56  
American Wagyu

불고기 **Sirloin Bulgogi** 43  
Haeundae Style

우삼겹 **Marinated Beef Belly** 42  
From Omaha

## SIDES

쌈과 쌈장세트

**Lettuce Ssam Set**

Vegetable wraps + Pine nut ssamjang,  
Tomato Gochujang, Anchovie doenjang

7

24/50 감자

**Potato 24/50**

Russet potato, butter, black garlic,  
horseradish, mentaiko spread

14

감자사리

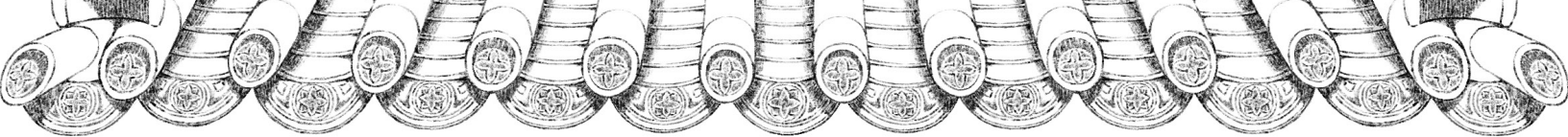
**Potato Noodle**

(cooked at end of barbecue)  
Simmered with soy sesame broth

9



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# LUNCH MENU

## COLD APPETIZER

육회 **Steak Tartare** 23\*\* **GF**

Seasoned ribeye, asian pear, egg yolk

누룩 방어회 **Cured Yellowtail** 23\*\* 

Makgeolli cured yellowtail, citrus perilla vinaigrette, ssamjang, chamweh, frisee, parsley

문어 구이 **Grilled Octopus** 20 

Spanish Octopus, citrus chojang, corn, sugar snap peas, red onions, cucumber

## HOT APPETIZER

육전 **Beef Ji Ji Mi** 14

Ribeye, chives, sweet rice powder, egg batter

감자전 **Crispy Potato Pancake** 17 

Potato, scallion, onion

잡채 **Jap-Che (Vegetarian Option Available)** 19

Glass noodle, short rib, bell pepper, mushroom, onion, chives

대하 버터 구이 **Broiled Prawns** 19 

U7 Prawns, gochugaru butter, garlic, chives

## STEW

뚝배기 된장 **Soybean Stew** 16 (S) / 18 (L)

Beef broth based, yukon potato, onion, tofu

김치찌개 **Pork Kimchi Stew** 16 (S) / 18 (L) 

Pork belly, tofu, enoki

해물 순두부찌개 **Seafood Silken Tofu Stew** 16 (S) / 18 (L)  

Shrimp, crab, baby octopus, manila clam

육개장 **Spicy Beef Stew** 21 

Brisket broth, brisket, fern, bean sprout, oyster mushroom, egg

갈비곰탕 **Short Rib Stew** 21

Short rib, bone stock, noodle, scallion

## NOODLE

물밀면 **Busan Cold Noodle (Soup)** 19

Brisket broth, boiled egg, brisket, pickled daikon, pear, cucumber

비빔밀면 **Spicy Busan Cold Noodle (Soupless)** 19 

Busan spicy sauce, pickled daikon, brisket, pear, boiled egg, cucumber

육칼 **Spicy Beef Noodle Soup** 23 

Brisket broth, brisket slices, oyster mushroom, egg, fern, bean sprout

도토리 국수 **Cold Acorn Noodle (Soup)** 18

Acorn noodle, anchovy broth, raddish, kimchi, egg, wasabi, sesame, seaweedsea-

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



 Spicy **GF**  Gluten Free  Vegetarian  Contains Seafood

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# LUNCH MENU

## SET MENU

(Served with; choice of one protein + one choice of stew + four side dishes of chef's choice + choice of white rice/multigrain rice)

\*\*Unavailable for any groups larger than 9.

양념갈비 <b>Marinated Short Rib</b>	37
차돌구이 <b>Thinly Sliced Brisket</b>	35
제육볶음 <b>Spicy Pork Belly</b>	34
불고기 <b>Sirloin Bulgogi</b>	34
우삼겹 <b>Marinated Beef Belly</b>	34
떡갈비 <b>Galbi Patty</b>	30

뚝배기된장 **Soybean Stew**

+

김치찌개 **Kimchi Stew** 🍲

순두부찌개 **Silken Tofu Stew** 🐟 🍲

Add on:

**Lunch Sapporo (8oz)**

\$4.5

## RICE

성게 명란 비빔밥 **Uni Mentaiko Rice** 33 \*\* 🐟  
Uni, mentaiko, wasabi tobiko, seaweed, truffle mayo, pickled chayote

갈비 돌솥비빔밥 **Galbi Bibimbap (Stone-bowl)** 24\*\*  
Short rib, assorted vegetable, egg

제육 비빔밥 **Spicy Pork Belly Bibimbap** 22\*\* 🍲  
Seaweed, egg, kimchi, perilla leaf, mixed green

방어회 덮밥 **Hamachi Hwe Bibimbap** 24\*\* 🐟  
Yellowtail, beets, tobiko, seaweed, microgreen

버섯 두부 돌솥비빔밥 **Mushroom Tofu Bibimbap (Stone-bowl)** 22\*\* 🍲  
Chef's choice mushrooms, fried tofu, assorted vegetable, egg

와규 김치 볶음밥 **Wagyu Kimchi Fried Rice** 24 🍲  
Wagyu, egg, scallion

쭈꾸미 돌솥 덮밥 **Octopus over Rice (Stone-bowl)** 23 🐟 🍲  
Scallion, shrimp, onion, baby octopus

불고기 돌솥 덮밥 **Sirloin Bulgogi over Rice (Stone bowl)** 22  
Sirloin, scallion, onion, chef's choice mushroom

## DESSERT

배 샤베트 **Asian Pear Sorbet** 9 **GF**  
Asian pear, yuzu honey, cinnamon punch

조청유과 젤라토 **Chochung U-gua Gelato** 10  
Honey caviar, rice cracker, rice syrup, sesame

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🍲 Spicy **GF** Gluten Free 🌿 Vegetarian 🐟 Contains Seafood

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