

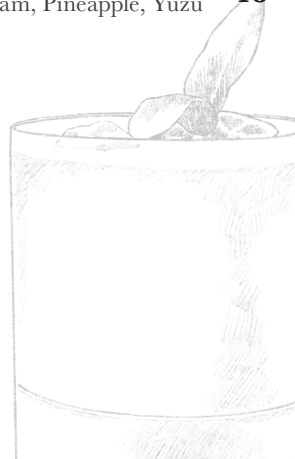
DINNER MENU



YOON HAEUNDAE GALBI

COCKTAIL

Korean Billionaire KHEE 38 Soju, Bourbon, Absinthe, blueberry	19
YOON Highball Damsol Soju, Elder flower, Cucumber, Perilla leaf	18
White Peacock-tail Golden Barley Soju, Tequila, Pear, Ginger	17
W.A.P (Whisky and Pomegranate) Bourbon, Pomegranate, Blood orange	17
Red Hot Chili Peppers Mezcal, Korean Chili, Pineapple, Grapefruit, Vanilla	19
Yuzu Spritzel Prosecco, Yuzu Honey, Lime, Angostura bitters	15
Angry Tangerine Mezcal, Campari, Tangerine foam, Lime zest	19
Drunken Monkey Red Monkey rice wine, Ilpoom soju, Lychee, Peach	18
Super Shy Omija (Schisandra) Gin, Won Mae, Apricot, Lime	18
Coco Pine Damsol Pine Soju, Cynar, Cocout Cream, Pineapple, Yuzu	18



WINE BY THE GLASS

<i>RED</i>	
Red Blend	17
Beaujolais	17
Saint Emillion	18
Super Tuscan	17
<i>WHITE</i>	
Chardonnay	17
Sauvignon Blanc	17
<i>BUBBLE</i>	
Prosecco	13
<i>ROSE</i>	
Rose	14

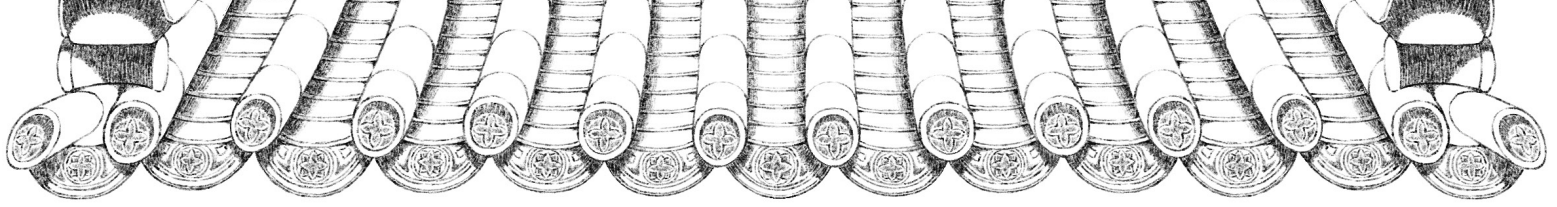
TEMPERANCE

NON-ALCOHOLIC DRINKS

My Mango Punch is better than yours Mango Puree, Ginger Syrup, Pri Secco, Lemon Juice	14
Passionate Passion Fruit Passion Fruit Puree, Almond Syrup, Lemon Juice	14
Not your Mama's Mojito Raspberry Puree, Mint Syrup, Club Soda, Lemon Juice	14
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

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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

Lee Gang Ju 19 이강주 19  42
 19% abv. clean crisp after taste, cinnamon aromas


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 담솔 750ml  12/130
 41% abv. Hint of Pine tree, refreshing premium soju

Andong Jinmaek Soju 진맥 소주  30/350
 40% abv. Earthy oak, vanilla, subtle cinnamon and star anise

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 Chungja 별빛청하 16

Soju

Jinro is Back 진로이즈 백 18

Ilpoom Jinro 1924 일품진로 39

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
 S Korea, Lager 5% abv

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

Seoul Soul Ale 9
 S Korea, Indian Pale Ale 5.5% abv

Hitachino 12
 Japan, White Ale 5.5% abv

DaePyo 9
 S Korea, Wheat Ale 4.5% abv



WHITE

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

\$90

Chardonnay, **J.J. Vincent et Fils**, Pouilly-Fuisse, Bourgogne, **France** "Marie-Antoinette" 21'

\$95

Chardonnay, **Domaine Pinson Frères**, Chablis, Bourgogne, **France** 22'

\$75

Chenin Blanc, **Domaine De La Taille Aux Loups**, Montlouis-sur-Loire du Hocht, Loire, **France** 21'

\$105

Reisling, **Domaine Marcel Deiss**, Alsace 1er Cru, **France** "Burg" 17'

\$140

RED

Pinot Noir, **Aloxe-Corton Domaine Latour**, Aloxe-Corton, Bourgogne, **France** 21'

\$180

Pinot Noir, **Pommard Les Vignot**, Alain Corcia, Bourgogne, **France** 17'

\$140

Pinot Noir, **Famille Roux**, Nuits-Saint Georges, Bourgogne, **France** 21'

\$145

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

\$145

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

\$120

Nebbiolo, **Pugnane**, Barolo, Piedmont, **Italy** 15'

\$130

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

\$150

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

\$270

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

\$135

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

\$205

Zinfandel, **Ridge Vineyards**, Alexander Valley, **USA** "Geyserville" 21'

\$140

SPARKLING

Chardonnay, **Charles de Cazanove - Brut**, Champagne, France "Stradivarius" 07'

\$140

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

\$80

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

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

Can't go wrong with Nuits-Saint George. Opens up beautifully. Second glass will shock

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

Can't go wrong with Ridge Vineyard. Such an easy drink Zinfandel that goes well with soy sauce and red pepper sauce

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

One of the best transition wine to start!! Great dry reisling fom Alsace. ABSOLUTELY!

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

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

One of the rare vinataged Champagne from 7er and Grand cru vineyards. One of the best champagne for this price.

IRISH

Jameson **
Jameson Black Barrel
Jameson Cask Mates
Jameson IPA

ASIAN WHISKEY

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

SINGLE MALT SCOTCH

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

BLENDED MALT SCOTCH

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

BOURBON

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

RYE

Bulleit **
Whistle Pig ***

RUM

Bacardi Silver **

COGNAC

Hennessey **
Remy Martin **

VODKA

Grey Goose **
Titos **
Ketel One **

GIN

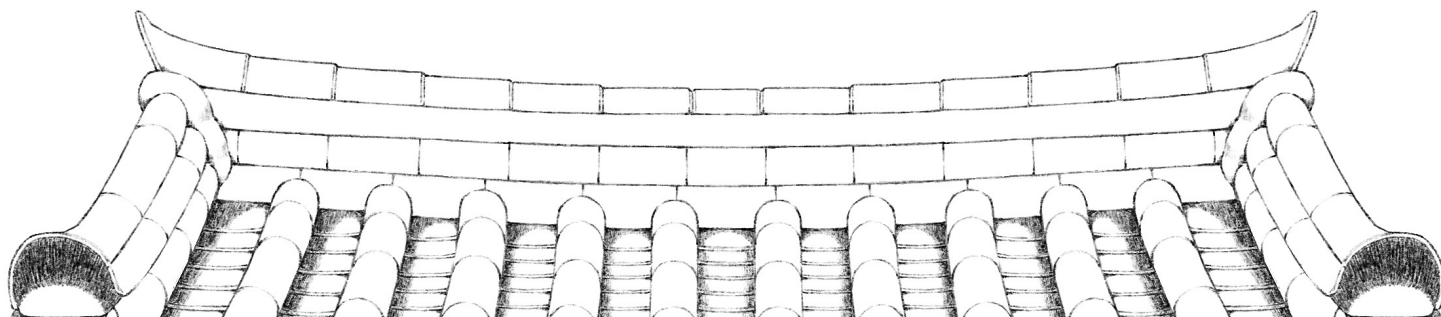
Roku Gin *
Hendricks **
Sonbi Gin**
Monkey 47 ***

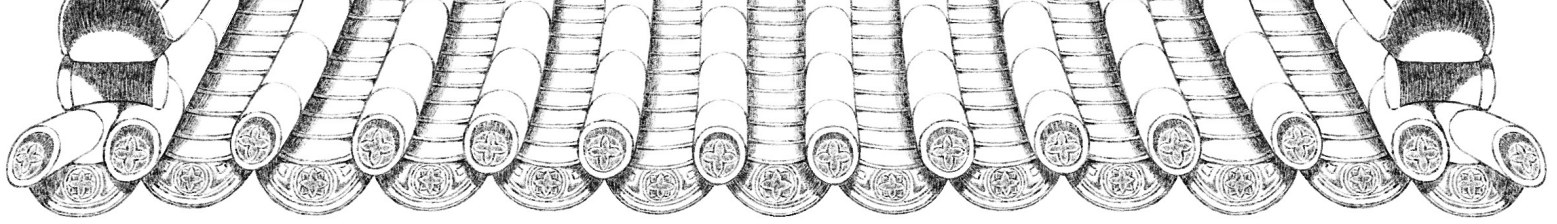
TEQUILA

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

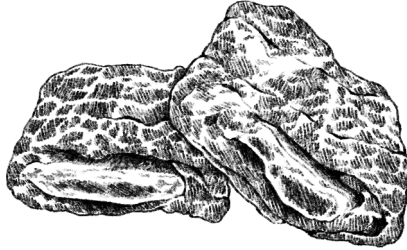
MEZCAL

Agave de Cortez **
Casamigos ***





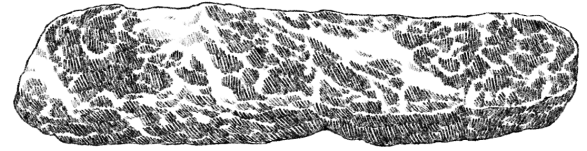
D I N N E R B B Q



생갈비 **Fresh Short Rib (Limited)** 57
Haeundae Cut



양념갈비 **Marinated Short Rib** 55
Haeundae Cut



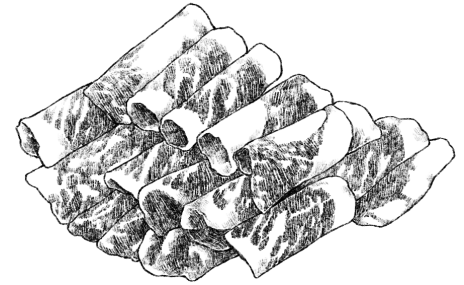
와규 꽃살 **Wagyu Short Rib** 58
American Wagyu



숙성 등심 **Dry Aged Ribeye** 56
28 Days Aged



채끝 등심 **N.Y. Strip** 50
Korean Style Cut



차돌박이 **Brisket** 46
From Sterling Silver Ranch

불고기 **Sirloin Bulgogi** 45
Haeundae Style

안창살 **Marinated Skirt Steak** 50
USDA Prime

우삼겹 **Marinated Beef Belly** 44
From Omaha

Prime Package

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

156

Prime/Mari Package

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

150

Marinated Package

- Marinated Short Rib
- Marinated Beef Belly
- Marinated Skirt Steak
- Sirloin Bulgogi

144

Bone-in Porter House (40oz)

Dry aged 31 days

- Filet Mignon
- New York Strip
- Lettuce Ssam Set

165

SIDES

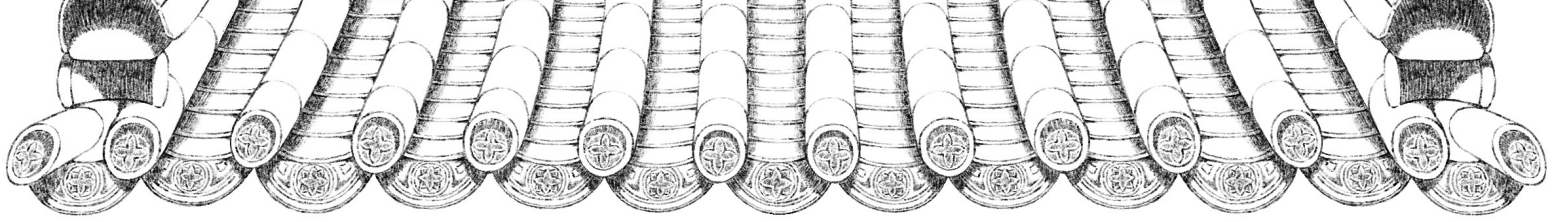
쌈과 쌈장세트
Lettuce Ssam Set
7

감자사리
Potato Noodle
9

뚝배기 된장 or 김치찌개 or 해물 순두부찌개
Soy Bean Stew / Kimchi Stew / Silken Tofu Stew
18

버섯구이
Grilled Mushroom Plate **GF** 
19

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D I N N E R M E N U

COLD APPETIZER

육회 **Steak Tartare** 25 ** *GF*

Seasoned ribeye, Asian pear, egg yolk, chives

비트 샐러드 **Beet Tartare Salad** 18

Tender beet, mango, arugula, carrot, crispy tofu, red onion, yuja dressing, endive, chili crisp, garlic, sesame, chive

방어회 크루도 **Hamachi Crudo** 20 **

Fatty yellowtail, burnt lemon, beef consommé, chili oil, chive, sesame seeds, crispy garlic

물 육회 **Mul Yookhwe** 23 **

Icy beef broth, rib eye tartare, pine nut, carrot, cucumber, purple cabbage, asian pear, apple, perilla leaf, seaweed, gochujang vinaigrette

HOT APPETIZER

갈비만두 **Galbi Dumpling** (Steamed/Fried) 16

Grounded short rib, chive, tofu

부산 동래 파전 **Busan Neighborhood Pancake** 24

Scallion, galbi, shrimp, egg

육전 **Beef Ji Ji Mi** 15

Ribeye, chives, sweet rice powder, egg batter

감자전 **Crispy Potato Pancake** 18

Potato, scallion, onion

잡채 **Jap-Che** (Vegetarian Option Available) 20

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

대하 버터 구이 **Broiled Prawns** 21

U7 Prawns, gochugaru, citrus gel, chives

STEW

뚝배기 된장 **Soybean Stew** 22

Beef broth based, yukon potato, onion, tofu

김치찌개 **Pork Kimchi Stew** 22

Pork belly, tofu, enoki

해물 순두부찌개 **Seafood Silken Tofu Stew** 22

Shrimp, crab, baby octopus, manila clam

육개장 **Spicy Beef Stew** 22

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

갈비곰탕 **Short Rib Stew** 22

Short rib, bone stock, noodle, bone stock, scallion

ENTREE

된장 고등어 구이 **Grilled Soybean Mackerel** 24

Soybean marinated mackerel, arugula salad

해물 떡볶이 **Seafood Ricecake Tteokbokki** 27

Fried vegetable, crab, shrimp, manila clam, baby octopus, rice cake, egg

양념치킨 **Korean Fried Chicken**

(Spicy/Galbi/Salt and Pepper) 21

Boneless thigh, homemade sauce, pickled radish

떡갈비 **Galbi Patty** 24

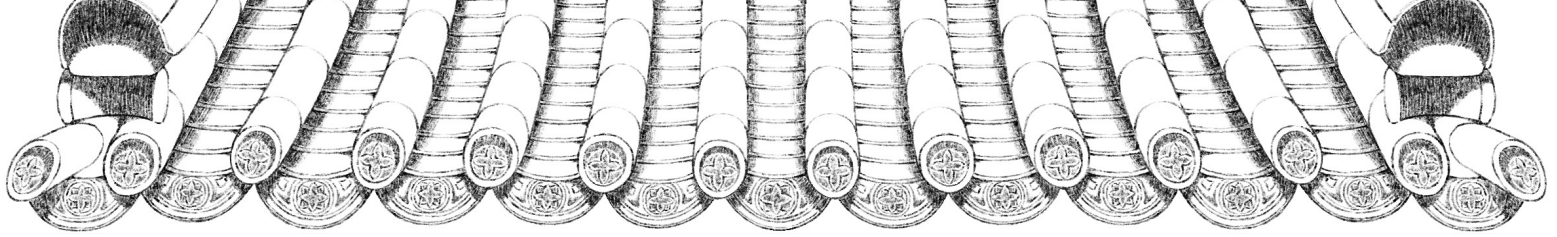
Hand chopped short rib, korean chives, pine nuts

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 Spicy *GF*  Gluten Free  Vegetarian  Contains Seafood



D I N N E R M E N U

RICE

갈비 돌솥비빔밥 **Galbi Bibimbap (Stone-bowl) 25 ****
Short rib, assorted vegetable, egg

버섯두부 돌솥비빔밥 **Mushroom Tofu Bibimbap (Stone-bowl) 24 **** 
Chef's choice mushrooms, fried tofu, assorted vegetable, egg

제육 비빔밥 **Spicy Pork Belly Bibimbap 24 **** 
Seaweed, egg, kimchi, perilla leaf, mesclun green

와규 김치 볶음밥 **Wagyu Kimchi Fried Rice 25** 
Wagyu, egg, mozzarella cheese, scallion

방어회 덮밥 **Hamachi Hwe Bibimbap 25 **** 
Yellowtail, beets, tobiko, seaweed, microgreen

쭈꾸미 돌솥 덮밥 **Octopus over Rice (Stone-bowl) 24**   
Scallion, shrimp, onion, baby octopus

성게 명란 비빔밥 **Uni Mentaiko Rice 34 **** 
Uni, Mentaiko, tobiko, seaweed, truffle mayo, pickled chayote
+\$18 uni supplement (20 g)

NOODLE

물밀면 **Busan Cold Noodle (Soup) 20**
Brisket broth, boiled egg, brisket, pickled daikon, pear, cucumber

육 갈 **Spicy Beef Noodle Soup 23** 
Brisket broth, brisket, oyster mushroom, egg, fern, bean sprout

비빔밀면 **Spicy Busan Cold Noodle (Soupless) 20** 
Busan spicy sauce, pickled daikon, brisket, pear, boiled egg, cucumber

들기름 막국수 **Cold Perilla Oil Noodle 19**
Acorn noodle, lettuce onion, perilla seed, vinegar, egg, scallion

DESSERT

배 샤베트 **Asian Pear Sorbet 8 GF**
Asian pear, yuzu marmalade, cinnamon punch

찰떡 아이스크림 **Mochi Ice Cream w/ Assorted Fruits 10 GF**
Mango, Sweet Cream, Mango compote, Honey, Mint, Sesame seed

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Spicy

GF

Gluten Free



Vegetarian



Contains Seafood

