








## TANG: Korean Comforting Stews Served with Rice

<b>DAEGU MAEUN TANG</b>   	<b>\$36</b>
A bold and spicy boneless cod stew with a perfect balance of heat and umami.	
<b>DAEGU JIRI TANG</b>	<b>\$36</b>
A mild and delicate boneless cod stew in a light yet flavorful broth.	
<b>GOGI DOENJANG JJIGAE</b> 	<b>\$33</b>
A hearty soybean paste stew made with fermented doenjang, beef, tofu and vegetables.	
<b>VEGETARIAN TOFU DOENJANG JJIGAE</b> 	<b>\$30</b>
A vegetarian version of Korean soybean paste stew with fermented doenjang, tofu and vegetables	

## KOREAN BBQ\*

Served with house made banchan, lettuce leaves, steamed rice and a bowl of soup.

<b>SUTE SIGNATURE STEAK DUO</b> 10oz USDA Prime Ribeye + 10oz USDA Prime NY Strip.	<b>\$100</b>
<b>PRIME RIBEYE STEAK</b> 10oz USDA Prime Ribeye Steak, marinated Korean-style.	<b>\$60</b>
<b>PRIME FILET MIGNON</b> Choice of 6oz or 10oz USDA Prime Filet Mignon marinated Korean-style.	<b>\$42/70</b>
<b>PRIME NEW YORK STRIP</b> 10oz USDA Prime NY Strip, marinated Korean-style, lean and tender.	<b>\$50</b>
<b>HERITAGE COMBO</b> A bold duo of Korean-style marinated Pork Galbi + Prok Belly.	<b>\$70</b>
<b>PORK BELLY</b> Juicy slices of premium pork belly, served with crispy skin for added flavor and texture.	<b>\$40</b>
<b>PORK GALBI</b> Korean-style pork marinated in a house made sweet and savory sauce, grilled to perfection.	<b>\$40</b>
<b>CHICKEN GALBI</b> Marinated chicken grilled to perfection in a house made sweet and savory sauce.	<b>\$35</b>
<b>COASTAL FLAME PLATTER</b> Featuring scallops, jumbo shrimp and a tender calamari steak, marinated Korean-style.	<b>\$50</b>

## BBQ ADD ONS

<b>LOBSTER TAIL</b> 10oz Prime North American lobster tail, glazed with garlic butter, served with garlic herb butter and lemon.	<b>\$MP</b>
<b>SAKU AHI TUNA</b> 8oz delicate cuts of wild-caught tuna in cold, pristine waters, marinated with oil, salt and pepper	<b>\$25</b>
<b>VEGETABLE PLATE</b> A seasonal mix of fresh vegetables glazed with olive oil, salt and pepper.	<b>\$14</b>

## KID'S MENU

<b>KID'S RIBEYE BULGOGI SLIDER</b> Juicy bulgogi on a mini toasted bun, served with fries.	<b>\$14</b>
<b>KID'S CHEESE QUESADILLA</b> Cheesy and delicious, perfect for kids, wrapped in a crispy tortilla, served with fries.	<b>\$10</b>

## DESSERT


<b>SIGNATURE SWEET COFFEE (Hot or Iced)</b> A perfect blend of rich espresso and sweetness.	<b>\$8</b>
<b>YAKGWA + ICE CREAM</b> Traditional Korean honey cookie served with vanilla ice cream.	<b>\$10</b>
<b>CRÈME BRÛLÉE ESPRESSO</b> A rich and creamy custard flavored with espresso, topped with caramelized sugar.	<b>\$10</b>
<b>THE GANACHE KISS</b> A dark chocolate brownie & a silky vanilla filling, enrobed in a glossy dark chocolate ganache.	<b>\$10</b>

A Gratuity of 20% Will Be Charged for Parties Over Six


\*Please note: Consuming raw or under-cooked meats, poultry, seafood & shellfish may increase your risk of food-borne illness  
JULY25



## STARTERS

<b>GOCHUJANG EDAMAME</b>  (Steamed also available) Tender soybean tossed in a bold gochujang glaze, served with soy sauce.	<b>\$8</b>
<b>GOLDEN SQUARE BITES</b> Golden-fried tofu, served with chimichurri and aged kimchi.	<b>\$10</b>
<b>GOLDEN MANDU</b> Choice of Kimchi, Vegetarian, or Beef. Crisp-fried to a perfect golden, dumplings filled with vegetables.	<b>\$10</b>
<b>KIMCHI QUESADILLA</b> A fusion of melted cheese, sauteed kimchi, grilled to a golden crisp.	<b>\$14</b>
<b>PORK KOBARO</b> Crispy, double-fried pork drizzled in a tangy, sweet and sour glaze.	<b>\$16</b>
<b>RIBEYE BULGOGI GIMBAP</b> (Vegetarian available) Tender bulgogi meat, rolled with rice, vegetables, pickled radish, and egg in a roasted seaweed.	<b>\$18</b>



## KOREAN FRIED CHICKEN

<b>SOY GARLIC CHICKEN</b> Crispy fried boneless chicken coated in a sweet and savory soy sauce garlic glaze.	<b>\$16</b>
<b>SPICY GOCHUJANG CHICKEN</b>  Crispy fried boneless chicken coated in a bold, spicy-sweet sauce with a perfect kick of heat.	<b>\$16</b>
<b>CLASSIC FRIED CHICKEN</b> Golden crispy boneless Korean-style chicken served with our special sauce on the side.	<b>\$16</b>

## DOLSOT: Sizzling Stone Pots Served with Soup

<b>RIBEYE BULGOGI DOLSOT</b> Sliced marinated prime ribeye on a bed of rice, sauteed vegetables and a fried egg in a sizzling stone pot.	<b>\$26</b>
<b>PORK GALBI DOLSOT</b> Sliced marinated pork on a bed of rice, sauteed vegetables and a fried egg in a sizzling stone pot.	<b>\$25</b>
<b>CHICKEN GALBI DOLSOT</b> Sliced marinated chicken breast on a bed of rice, sauteed vegetables and a fried egg in a sizzling stone pot.	<b>\$24</b>
<b>VEGETARIAN DOLSOT</b> Marinated tofu on a bed of rice, sauteed vegetables and a fried egg in a sizzling stone pot.	<b>\$24</b>

## SIKSA: Entrees Served with Soup

<b>GALBI KIMCHI FRIED RICE</b>  Choice of Pork, Vegetarian, or Beef. Aged kimchi, tender meat choice and aromatic seasonings, topped with a fried egg.	<b>\$21</b>
<b>GALBI KIMCHI FRIED UDON NOODLE</b>  Stir-fried udon noodles with aged kimchi, pork galbi and aromatic seasonings and a fried egg.	<b>\$21</b>
<b>JAJANG UDON</b> A classic udon noodle dish with sweet and savory black bean sauce and a fried egg, served over white rice.	<b>\$22</b>
<b>FRIED KIMCHI JAJANG BAP</b> Fried kimchi with a sweet and savory black bean sauce and a fried egg, served over white rice.	<b>\$22</b>
<b>GALBI MELT</b> Savory marinated pork, melted cheese, pickled vegetables in a toasted sub bun served with fries.	<b>\$20</b>
<b>RIBEYE BULGOGI MELT</b> Perfectly seasoned bulgogi, melted cheese, pickled vegetables in a toasted sub bun served with fries.	<b>\$22</b>
<b>SUTE RIBEYE JAPCHAE</b> (Vegetarian available) Glass noodles stir-fried with vegetables and tender beef.	<b>\$21</b>

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