

DINNER MENU



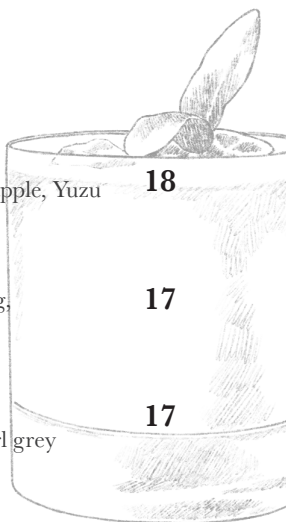
YOON HAEUNDAE GALBI

COCKTAIL

Korean Billionaire KHEE 38 Soju, Bourbon, Absinthe, blueberry	18
YOON Highball Damsol Soju, Elder flower, Cucumber, Perilla leaf	17
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	18
Yuzu Spritzel Prosecco, Yuzu Honey, Lime, Angostura bitters	14
Angry Tangerine Mezcal, Campari, Tangerine foam, Lime zest	18
Drunken Monkey Red Monkey rice wine, Ilpoom soju, Lychee, Peach	17
Super Shy Omija (Schisandra) Gin, Won Mae, Apricot, Lime	17
Bob-e-Brown Peanut butter washed KHEE 38 Soju, Bourbon, Caramel, Sesame, Tobacco bitter	18

SEASONAL COCKTAILS

Coco Pine Damsol Pine Soju, Cynar, Coconut cream, Pineapple, Yuzu	18
Andong Spice Khee 38 Soju, White lotus rice wine, Gochujang, Ginger bitter, Cherry	17
Life Gives you Lemon Lemon infused Gin, Apple Brandy, Italicus, Earl grey	17



WINE BY THE GLASS

<i>RED</i>	
Red Blend	16
Beaujolais	16
Saint Emillion	17
Super Tuscan	17
<i>WHITE</i>	
Chardonnay	16
Sauvignon Blanc	16
<i>BUBBLE</i>	
Prosecco	12
<i>ROSE</i>	
Rose	14

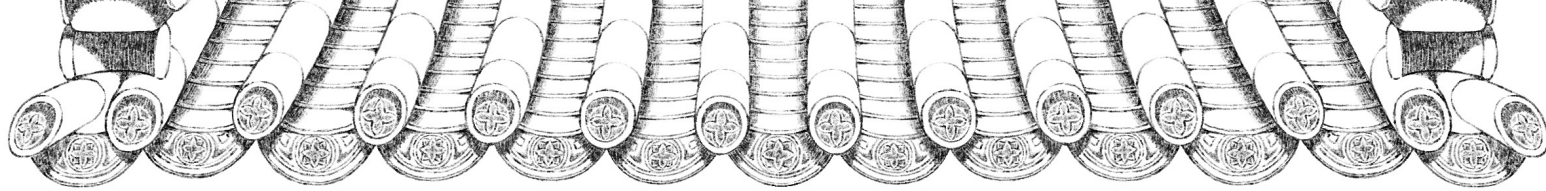
TEMPERANCE

NON-ALCOHOLIC DRINKS

My Mango Punch is better than yours Mango Puree, Ginger Syrup, Pri Secco, Lemon Juice	13
Passionate Passion Fruit Passion Fruit Puree, Almond Syrup, Lemon Juice	13
Not your Mama's Mojito Raspberry Puree, Mint Syrup, Club Soda, Lemon Juice	13
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. Made with Golden Korean Plum, Refreshing and Light

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

Pungjeongsagye 풍정사계 75
23% Notes of earthy grains, botanical

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

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

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

DaePyo 9
S Korea, Wheat Ale 4.5% abv

Pilsner Urquell 9
Czech Rep, Pilsner 4.4% abv

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

Hitachino 12
Japan, White Ale 5.5% abv



YOON HAEUNDAE GALBI

WHITE

Sauvignon Blanc, **Railsback Frères**, Santa Ynez Valley, **USA** "Roman Ceremony" 22'

\$70

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 Hochet, 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 chateau since 1604. Goes well with apps and meat

Cali wine, but very Bordeaux like SB. Light and fresh without any "green" notes like other SBs.

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

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

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

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

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

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

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

One of the rare vinataged Champagne from 1er 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

Captain Morgan **
Bacardi Silver **

COGNAC

Hennessey **
Remy Martin **

VODKA

Grey Goose **
Titos **
Ketel One **

GIN

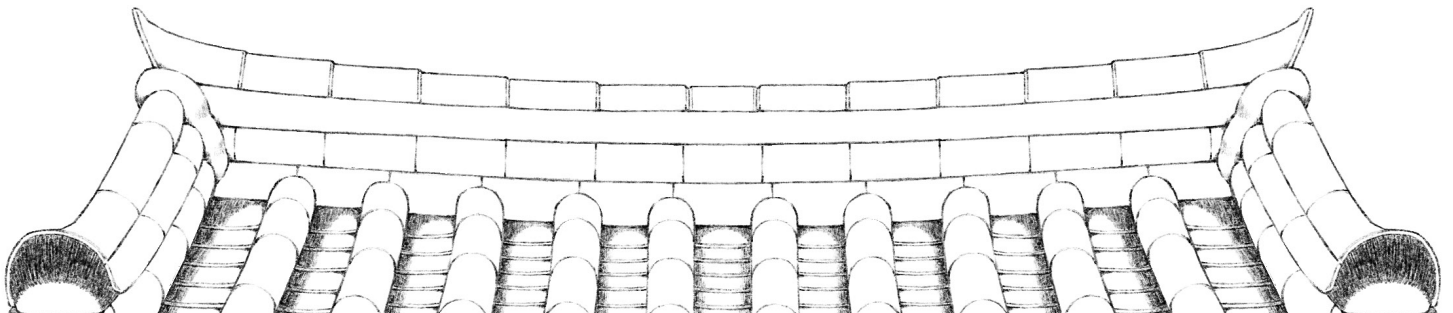
Bombay Sapphire **
Hendricks **
Tanqueray**
Monkey 47 ***

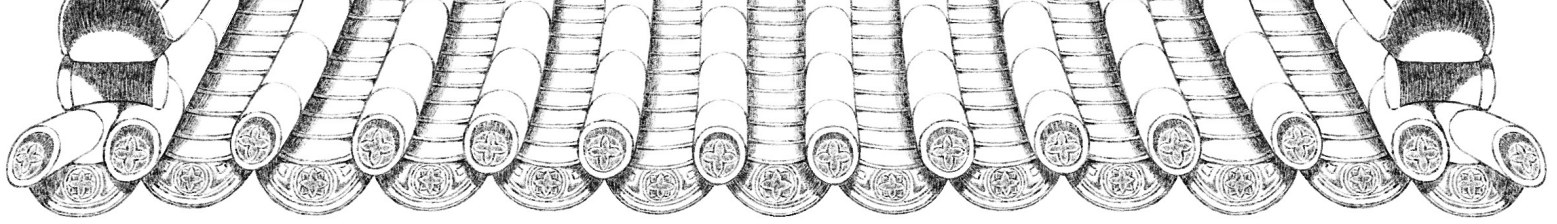
TEQUILA

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

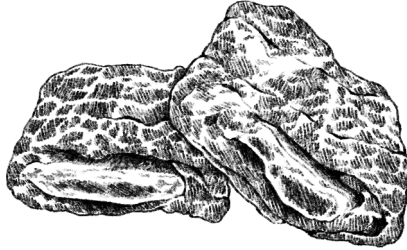
MEZCAL

Boroso **
Casamigos ***





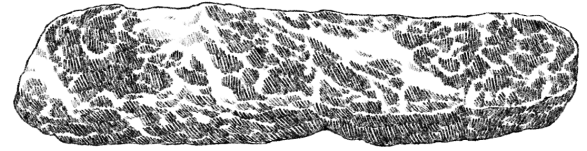
D I N N E R B B Q



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



양념갈비 **Marinated Short Rib** 55
Haeundae Cut



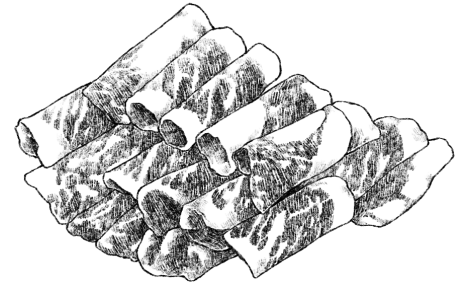
와규 꽃살 **Wagyu Short Rib** 58
American Wagyu



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

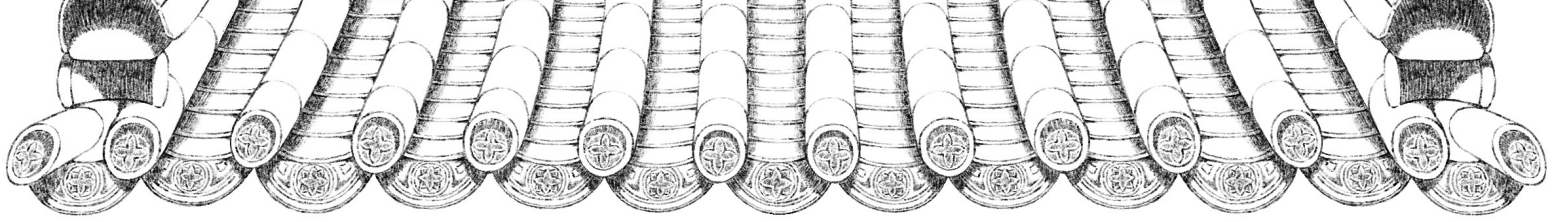
감자사리
Potato Noodle
9

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

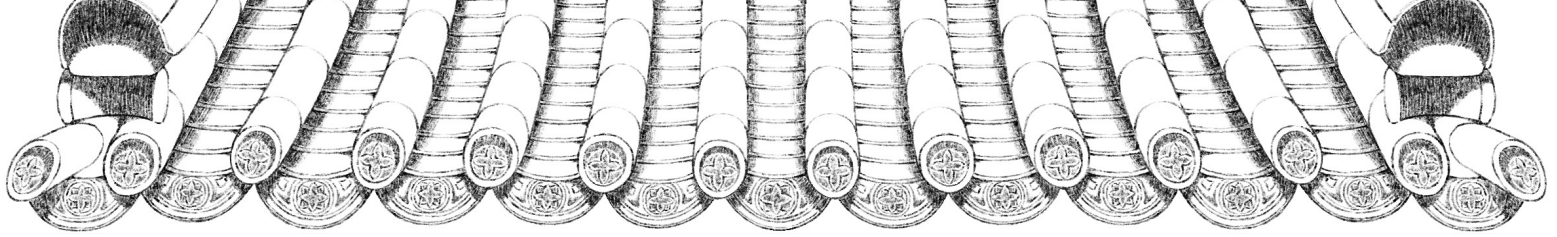
Hand chopped short rib, korean chives, pine nuts

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

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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**
Triple berry, black sesame, blueberry compote, whipped cream

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GF

Gluten Free



Vegetarian



Contains Seafood

