

탕 정 식

Popular Korean Specialties

ALL ENTREES INCLUDE SIDE DISHES AND RICE

갈 비 탕

KAL BI TANG

Simmered short ribs in beef broth with scallions and vermicelli noodles

17.50

갈 비 찜

KAL BI JHIM

Simmered beef short ribs in soy flavored sauce with dates, chestnuts and carrots

22.50

육 개 장

YOOK GYE JANG

Hot and spicy beef broth with scallions and vermicelli noodles

16.75

떡 만 두 국

DUK MAN DOO KOOK

Beef broth with beef and pork dumplings and rice cakes

16.25

김 치 찜 개

KIM CHEE CHI GE

Kim chee casserole with pork, tofu, scallion and fish cake simmered in a stone pot of hot and spicy broth

15.25

된 장 찜 개

DOEN JANG CHI GE

Soy bean casserole with tofu, pork, zucchini and onion

15.25

매 운 탕

MAE WOON TANG

Fish casserole in a hot and spicy seafood broth

20.50

알 찜 개

AL CHI GE

Cod roe casserole in a hot and spicy seafood broth

20.50

돌 솔 비 빔 밥

DOL SOT BI BIM BAP

Seasoned fresh vegetables and beef over steamed rice and fried egg prepared in a stone pot. Also available with chicken, shrimp or all vegetables

15.75

육 회 비 빔 밥

YOOK HWOE BI BIM BAP

Lightly seasoned beef tartar with sautéed vegetables over steamed rice and quail egg

21.50