



## Drinks

### FOUNTAIN

Coca-Cola®  
Diet Coke®  
Sprite®  
Barq's® Root Beer  
Minute Maid® Lemonade

### COLD

Iced matcha tea  
Iced tea (non-sweet)  
Strawberry lemonade  
Sweet mint tea  
Mango juice  
Kids apple juice  
Coconut water (Seasonal)

### HOT

Japanese Green tea  
Korean Ginger tea  
Nestle® Hot chocolate  
Korean Citron Tea

## Tapas

### **NEW** KICKIN CAULIFLOWER

Tempura battered crispy cauliflower florets tossed in our house sweet and spicy orange dipping sauce. - 6

### TEMPURA PARMESAN GREENBEANS

Tempura dusted greenbeans lightly fried. Garnished w/ parmesan cheese, garlic & side of house spicy ranch sauce. - 8

### KALBI TACOS

Two soft tacos served w/ korean style short ribs, jalapeños, lettuce, onions, tomato & drizzled w/ house aioli sauce. - 8

### PAN FRIED GYOZA

Pan fried pork or vegetable gyoza. - 7

### SEOUL DUMPLINGS

Freshly steamed Korean style vegetable dumplings served w/ house dumpling sauce. - 6

### BITES WINGS

Korean style double fried free range chicken wings glazed w/ housemade gochujang sauce. - 7

### MISO CLAMS

1/2 lb of steamed white clams in our miso butter sauce. Served w/ two slices of french bread. - 8

### KIMCHI FRIES

Fried sweet potatoes garnished w/ parsley, mozzarella cheese & served w/ house aioli sauce. - 6

### CRAB CAKE BITES

House made crab cakes bites served w/ our signature kimchi tartar. Garnished w/ small salad drizzled w/ mango vinaigrette. - 9

### \*TATAKI

Pan seared ahi tuna garnished w/ ginger & green onions. Drizzled w/ house tataki dressing. - 8

### \*AHI GUACAMOLE

Guacamole & ahi tuna garnished w/ ginger. Served w/ gyoza skin chips. - 8

### STUFFED JALAPEÑOS

Lightly fried tempura battered jalapeños stuffed w/ spicy tuna & cream cheese. Drizzled w/ housemade aioli and unagi sauce. - 8

### DYNAMITE NACHOS

Crispy corn tortillas w/ shrimp tempura, pico de gallo, mozzarella cheese & drizzled w/ house aioli sauce. - 10

### FRIED OYSTERS

Fresh Pacific oysters lightly fried & served w/ house kimchi tartar. Garnished w/ small salad drizzled w/ mango vinaigrette. - 9

### FRIED CALAMARI

Dusted calamari tubes lightly fried & served w/ house kimchi tartar. Garnished w/ small salad drizzled w/ mango vinaigrette. - 9

## Salads & Ramen

### **NEW** \*NAKED BURGER

1/3 lb of grilled Oregon Wagyu beef patty served w/ organic butter lettuce, avocado, tomato, onion, cheese, bacon, fried egg & drizzled w/ housemade burger sauce. - 12

### **NEW** LEMONGRASS SALAD

Lemongrass pork, fresh spring mix, grape tomatoes, beansprouts, mint, carrots, & house sweet chili sauce dressing. - 11

### ORIENTAL CHICKEN SALAD

Fresh spring mix, grape tomatoes, carrots & house sesame dressing. - 10

### \*AHI SALAD

Seared ahi tuna, Hass avocado, fresh spring mix served w/ wasabi ranch dressing. - 11

### \*GARLIC TONKOTSU

Sous vide chashu pork, garlic, nori, sliced bamboo, bean sprouts, green onions, & fresh ramen in a house tonkotsu broth. - 11 / add egg +1.5

### \*SPICY RAMEN

Sous vide chashu pork, garlic, nori, sliced bamboo, bean sprouts, green onions, & fresh ramen in a house spicy tonkotsu broth. - 11 / add egg +1.5



*Entrees* .....

**NEW** K-TOWN STEAK & EGGS

Korean short ribs & fried eggs over a bed of kimchi fried rice. Garnished w/ kimchi, green onions & sesame seeds. - 15

**NEW** STEAK SANDWICH

8 oz top sirloin on a baked garlic bread. Topped with caramelized onions in a David Hill Farmhouse Red reduction. Served w/ a side salad. - 14

**NEW** SHRIMP & ARTICHOKE ALFREDO

Jumbo shrimp, artichoke hearts, & linguine tossed in our house garlic alfredo sauce. - 14

**MISO PASTA**

1/2 lb of steamed white clams w/ linguine, cherry tomatoes & tossed w/ our miso butter sauce. Served w/ two slices of french bread. - 14

**SEOUL NOODLES**

*Choice of tofu or pork belly*

Udon noodles stir fried in a housemade spicy korean stir fry sauce w/ cabbage, onions, celery & bell peppers. Served w/ two slices of french bread. - 11

**TERIYAKIDON**

*Choice of chicken or tofu*

Choice of protein, stir fried cabbage, garnished w/ green onions & sesame seeds over a bed of white rice. Drizzled w/ house teriyaki sauce. - 10

**POPULAR**

**FISH & CHIPS**

*Choice between 2pc/4pc*

Wild Atlantic Salmon in a housemade tempura beer batter using local Waltz Brewing beer. Garnished w/ parsley. Served w/ french fries & house kimchi tartar. - 8/14

**\*DONBURI**

*Kalbi ribs, spicy pork, lemongrass pork.*

Choice of protein. Garnished w/ green onions & sesame seeds over a bed of white rice w/ a side of kimchi. - 10 /add egg + 1.5

**UDON CARBONARA**

Japanese udon tossed in a bacon garlic carbonara sauce, garnished w/ parsley & parmesan cheese. Served w/ two slices of french bread.- 10

**\*KAI DOW**

Two free range fried eggs served on Japanese garlic ginger fried rice. Garnished w/ kimchi, green onions & sesame seeds. - 9

*Burgers* .....

*\*Our burgers comes standard w/ fries.*

*Upgrade to salad or sweet potato fries. +1 / add egg + 1.5 / add avocado + 1*

**\*BULGOGI BURGER**

Our spicy pork served w/ onion, kimchi, fresh spring mix, tomato, fried egg & drizzled w/ house bulgogi sauce. - 11

**\*KALBI BURGER**

1/3 lb of grilled Oregon Wagyu beef patty served w/ crispy onion strings, fresh spring mix, tomato & drizzled w/ house aioli sauce. - 11

**\*808 BURGER**

1/3 lb of grilled Oregon Wagyu beef patty served w/ grilled pineapple & onion, fresh spring mix, tomato & drizzled w/ house 808 sauce. - 11

**\*ALL AMERICAN**

1/3 lb of grilled Oregon Wagyu beef patty served w/ fresh spring mix, tomato, onion, cheese, bacon & drizzled w/ house burger sauce. - 11

*We strive to use locally sourced products as much as possible. If interested in becoming a partnered vendor, simply leave your business card and contact information. Thank you.*

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.*

*Allergen warning: We openly handle several allergens throughout our kitchen, including dairy, soy, nuts, eggs, wheat, & others. While we take precautions to keep ingredients separate, we cannot guarantee that any of our beverages or foods are allergen free as we use shared equipment to store, prepare, and serve them. Sorry for any inconvenience and we appreciate your continued support.*