







STARTERS

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



KOREAN FRIED CHICKEN

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

DOLSOT: Sizzling Stone Pots

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

SIKSA: Entrees






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

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
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TANG: Korean Comforting Stews Served with Rice

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

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

BBQ ADD ONS

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

KID'S MENU

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

DESSERT

SIGNATURE SWEET COFFEE (Hot or Iced) A perfect blend of rich espresso and sweetness.	\$8
RASPBERRY CHEESECAKE ROLL Crispy wonton wrapper filled with a sweet blend of raspberry filling and tangy cream cheese.	\$8
CRÈME BRÛLÉE ESPRESSO A rich and creamy custard flavored with espresso, topped with caramelized sugar.	\$10
THE GANACHE KISS A dark chocolate brownie & a silky vanilla filling, enrobed in a glossy dark chocolate ganache.	\$10

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