



LUNCH MENU

SNACKY SNACKS

FIRE EDAMAME 🍢🍢

Tender soybeans steamed and served with a bold gochujang glaze and soy sauce.

\$6

GOLDEN SQUARE BITES

Golden-fried tofu, served with chimichurri and aged kimchi.

\$10

GOLDEN MANDU

Crisp-fried to a perfect golden, dumplings filled with vegetables.

Choice of Kimchi, Vegetarian or Beef.

\$8

MAC BITES

Fusion of tubettini pasta, white cheddar sauce, bacon, deep-fried, sprinkled with parmesan cheese.

\$7

KEEP IT LIGHT (ADD GRILLED CHICKEN \$5 - AHI TUNA \$8 - TEX MEX-GRILLED SHRIMP \$8)

HOUSE SALAD

Fresh greens, cherry tomatoes, carrots, red onion slices, with a house toasted sesame dressing.

\$8

CLASSIC CAESAR

Crisp baby romaine, parmesan, croutons, and house Caesar dressing.

\$10

WEDGE SALAD

Baby iceberg lettuce, cherry tomatoes, bacon, and blue cheese dressing.

\$12

CRISPY, CRUNCHY

CLASSIC FRIED CHICKEN

Crispy fried boneless chicken marinated Korean-style, served with fries.

\$12

HONEY GARLIC CHICKEN

Crispy fried boneless chicken glazed in sweet and savory honey garlic glaze, served with fries.

\$12

SPICY TERIYAKI CHICKEN 🍢🍢

Crispy fried boneless chicken coated in a bold, spicy teriyaki sauce with the perfect kick of heat, served with fries.

\$12

GOLDEN CATCH STRIPS

Golden crispy North Atlantic Cod strips, served with fries and tartar sauce on the side.

\$15

SOFBAP

RIBEYE BULGOGI

Sliced marinated prime ribeye on a bed of rice, sautéed vegetables, and our signature sauces.

\$15

CHICKEN GALBI

Sliced marinated chicken breast on a bed of rice, sautéed vegetables, and our signature sauces.

\$15

FIRE-KISSED SHRIMP

Tex-Mex grilled shrimp on a bed of rice, sautéed vegetables, pico de gallo with chimichurri crema.

\$16

SEOUL MEETS JALISCO

Red style birria on a bed of rice, sautéed vegetables, pico de gallo with chimichurri crema.

\$18

VEGETARIAN

Marinated tofu on a bed of rice, sautéed vegetables, and our signature sauces.

\$15

CHEESY MAC ADD GRILLED CHICKEN \$5 - BULGOGI BEEF \$7 - BIRRIA \$7

WHITE CHEDDAR MAC & CHEESE

Artisan white buttery cheddar mac & cheese, cavatappi pasta, with toasted bread crumbs and parmesan cheese.

\$10

KIDS MENU

KIDS RIBEYE BULGOGI SLIDER

Juicy bulgogi meat on a mini toasted bun, served with waffle fries.

\$10

KIDS CHEESE QUESADILLA

Delicious melted cheese, in a crispy tortilla, served with waffle fries.

\$10

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.



LUNCH MENU

KOREAN TACOS (ADD AVOCADO SLICES TO ORDER \$4)

RIBEYE BULGOGI	\$5
Sliced bulgogi marinated prime ribeye, Korean slaw, chimichurri crema, cilantro and a side of spicy salsa verde.	
CHICKEN	\$5
Sliced marinated chicken, Korean slaw, chimichurri crema, cilantro and a side of spicy salsa verde.	
TEX-MEX SHRIMP	\$6
Fajita seasoned shrimp, Korean slaw, chimichurri crema, cilantro and a side of spicy salsa verde.	
CRISPY COD	\$6
Golden fried Cod, Korean slaw, chimichurri crema, cilantro and a side of spicy salsa verde.	
VEGETARIAN	\$5
Marinated crispy tofu, Korean slaw, chimichurri crema, cilantro and a side of spicy salsa verde.	
AHI TUNA	\$6
Seared sesame crusted Ahi Tuna, Korean slaw, chimichurri crema, cilantro and a side of spicy salsa verde.	
BIRRIA	\$7
Red style birria, Korean slaw, chimichurri crema, cilantro and a side of spicy salsa verde.	

DESSERT

SIGNATURE SWEET COFFEE (Hot or Iced)	\$6
A perfect blend of rich espresso and simple sweetness.	
CREME BRULEE ESPRESSO	\$10
A rich and creamy custard flavored with espresso, topped with caramelized sugar.	
RASPBERRY CHEESECAKE ROLL	\$6
Crispy wonton wrapper filled with a sweet blend of raspberry filling and tangy cream cheese.	

MOCKTAILS

PEACH MIRAGE	\$6	GINGER RUSH	\$8
Sweet peach syrup and zesty lime, topped with Sparking Sprite.		A bold kick of ginger and smooth lychee, powered by tropical Red Bull.	
AMBER GLOW	\$6	MIDNIGHT SPARK	\$8
Rich cherry syrup, orange juice, and a splash of soda water, topped with a maraschino cherry.		A vibrant fusion of tangy blueberry and lemon, ignited with June Berry Red Bull.	
LYCHEE MOON	\$6	MELONBERRY SPARK	\$8
Lychee and blueberry syrup, kissed with a hint of lime and topped with sparkling ginger ale.		Juicy strawberry & zesty lime meet watermelon Red Bull, topped with a splash of soda water.	

NON-ALCOHOLIC

PASSION HIBISCUS DELIGHT	\$5
A Vibrant Blend of Hibiscus, Passionfruit, and Cinnamon Iced Tea.	
GREEN HIBISCUS HOT TEA	\$5
A Vibrant Blend of Hibiscus, Green Tea, and Cinnamon Iced Tea.	
RED BULL	\$7
Regular, Juneberry, Tropical, Watermelon.	
SOFT DRINKS	\$4
Coke, Coke Zero, Diet Coke, Sprite, Fanta Orange, Lemonade, Gold Peak Tea, Pibb Xtra.	

KOREAN BBQ SELECTIONS AVAILABLE UPON REQUEST.
(WE SUGGEST 1 HR FOR BBQ EXPERIENCE)

ALCOHOL AND WINE MENU AVAILABLE ON REQUEST

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