



SUTE

STARTERS

FIRE 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 Choice of Vegetarian, or Beef.	\$10
Crisp-fried to a perfect golden, dumplings filled with vegetables.	
PORK KOBARO	\$14
Crispy, double-fried pork drizzled in a tangy, sweet and sour glaze.	
RIBEYE GIMBAP (Vegetarian available)	\$16
Tender bulgogi meat, rolled with rice, vegetables, pickled radish, and egg in a roasted seaweed.	
SHRIMP TEMPURA	\$12
Succulent, jumbo shrimp individually hand-battered and fried to delicate, bubbly perfection. Served with our signature dipping sauce.	
TUNA TARTARE	\$14
Diced, sushi-grade ahi tuna tossed in soy-sesame vinaigrette, layered with creamy avocado, scallions, and served on a crispy wonton.	

LIGHT & FRESH

HOUSE SALAD (Add Grilled Chicken, Seared Ahi Tuna, or Grilled Shrimp \$7)	\$10
Fresh greens, cherry tomatoes, carrots, red onion slices, with a house toasted sesame dressing.	
CLASSIC CAESAR	\$12
Crisp baby romaine, parmesan, croutons, and house Caesar dressing.	
WEDGE SALAD	\$14
Baby iceberg lettuce, cherry tomatoes, bacon, and blue cheese dressing.	

CRISPY, CRUNCHY

FRIED CHICKEN	\$12
Crispy fried boneless chicken marinated Korean-style, served with rice. Choice of Classic, Soy Garlic Glaze, or Spicy Gochujang.	

DOLSOT: Sizzling Stone Pots

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

ENTREES

KIMCHI FRIED RICE  Choice of Pork, Vegetarian, or Beef.	\$21
Aged kimchi, tender meat choice and aromatic seasonings, topped with a fried egg.	
KIMCHI FRIED UDON NOODLE 	\$21
Stir-fried udon noodles with aged kimchi, pork galbi and aromatic seasonings and a fried egg.	
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

OCT25



SUTE

TACOS

RIBEYE BULGOGI

Sliced bulgogi marinated prime ribeye, Korean slaw, chimichurri crema, cilantro and a side of spicy salsa verde.

\$6

CHICKEN

Sliced marinated chicken, Korean slaw, chimichurri crema, cilantro and a side of spicy salsa verde.

\$6

AHI TUNA

Seared sesame crusted Ahi Tuna, Korean slaw, chimichurri crema, cilantro and a side of spicy salsa verde.

\$7

BIRRIA

Red style birria, Korean slaw, chimichurri crema, cilantro and a side of spicy salsa verde.

\$8

KOREAN BBQ*

Served with house made banchan, lettuce leaves, and steamed rice.

SUTE SIGNATURE STEAK DUO

10oz Certified Angus Ribeye + 10oz Certified Angus Prime NY Strip.

\$100

RIBEYE STEAK

10oz Certified Angus Ribeye Steak, marinated Korean-style.

\$60

FILET MIGNON

8oz Certified Angus Filet Mignon marinated Korean-style.

\$45

NEW YORK STRIP

10oz Certified Angus NY Strip, marinated Korean-style, lean and tender.

\$55

BEEF SHORT RIBS

15oz tender, marbled Certified Angus short ribs, marinated in our signature Korean-style sauce.

\$35

BEEF & REEF

A magnificent pairing of the land and sea, featuring an 8oz Certified Angus Filet Mignon alongside a succulent, 10oz North American Lobster Tail.

\$70

PORK BELLY

Juicy slices of premium pork belly, served with crispy skin for added flavor and texture.

\$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.

\$45

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

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

COPPA DI LIMONE

Delicate sponge cake infused with lemon, layered with vanilla cream, and finished with lemon glaze and pistachios.

\$10

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