

# SUTE

## STARTERS

### **Banchan**

A rotating selection of Korean small plates 8

### **Edamame**

Tender steamed soybeans finished with a bold spicy glaze and soy sauce. 7

### **Seoul Pancakes**

Crispy Korean vegetable pancake, savory and golden with a light dipping sauce. 7

### **Blistered Shishitos**

Blistered shishitos peppers tossed with Korean sea salt, sesame soy glaze, and Korean pepper flakes. Finished with toasted sesame seeds. 7

### **Square Bites**

Golden-fried tofu, served with chimichurri, aged kimchi, and seaweed flakes. 12

### **Golden Dumplings**

Crisp dumplings, delicately fried and filled with your choice of vegetables or beef with vegetables. 10

### **Gimbap**

Roasted seaweed wrapped with rice, vegetables, pickled radish, and egg. Choice of sushi-grade ahi tuna (with cream cheese), ribeye, or tofu 18

### **Shrimp Tempura**

Succulent, jumbo shrimp individually hand-battered and fried to delicate, bubbly perfection. 13

### **Tuna Crudo**

Silky slices of sushi-grade ahi tuna finished with bright soy ponzu, Korean pear, and fresh jalapeño. 18

### **Tuna Tartare**

Sushi-grade ahi tuna tossed in soy-sesame vinaigrette, layered with creamy avocado and scallions. 17

## BROTHS & GREENS

Add grilled chicken or ahi tuna to any salad +6

### **House Salad**

Fresh greens, cherry tomatoes, carrots, red onion slices, with a house toasted sesame dressing. 10

### **Classic Caesar**

Crisp baby romaine, parmesan, croutons, and house Caesar dressing. 12

### **Poke Bowl**

ahi tuna, avocado, cucumbers, radish, bean sprouts, greens, cilantro, rice, sriracha aioli, poke sauce. 21

### **Kimchi Jjigae**

Aged kimchi simmered with pork, zucchini, and tofu in a rich, savory broth. 32

### **Doenjang Jjigae**

Traditional Korean stew made with fermented soybean paste, beef, tofu and seasonal vegetables in a deeply savory broth. 34

## CLASSICS

### **Fried Rice**

Wok-seared rice with aged kimchi and aromatic seasonings, fried egg. Choice of bulgogi ribeye, pork galbi, chicken galbi, or marinated tofu. 21

### **Fried Chicken**

Crispy Korean-marinated chicken breast pieces served with fresh market greens. Choice of plain, soy garlic or gochujang glaze. 12

### **Bibimbap**

Sizzling stone bowl with seasoned rice, sauteed vegetables, and meat choice finished with a farm egg and house sauces. Choice of bulgogi ribeye, pork galbi, chicken galbi, or marinated tofu. 25

### **K-Tacos**

Choice of bulgogi ribeye, marinated chicken, or red birria beef, topped with Korean slaw, chimichurri crema, and cilantro. Served with salsa verde. 6ea

## NOODLES

### **Kimchi Udon**

Stir-fried udon noodles with aged kimchi and aromatic seasonings, finished with a fried egg. Choice of bulgogi ribeye, pork galbi, chicken galbi, or marinated tofu. 21

### **Lo Mein**

Stir-fried lo mein noodles with aromatic seasonings, cabbage, carrots, bell peppers, and onion. Choice of bulgogi prime ribeye, pork galbi, chicken galbi, or marinated tofu. 21

### **Vodka Cream Lo Mein**

Wok-tossed lo mein in silky Haku vodka cream sauce with a touch of Korean chili. Choice of flat iron or grilled chicken. 22

### **Japchae**

Sweet potato glass noodles stir-fried with baby bok choy, wood ear mushrooms, carrots, bell peppers, and onion in a savory sesame soy glaze. Choice of bulgogi prime ribeye, pork galbi, chicken galbi, or marinated tofu. 22

## KID'S MENU

### **Kid Ribeye Bulgogi Slider**

Juicy bulgogi on a mini toasted bun, served with fries. 13

### **Kid's Quesadilla**

Melted cheese in a crispy tortilla, served with fries. 11

**A 20% gratuity will be added to parties of six or more.**

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

# SUTE

## CHEF'S SPECIALTIES

PLEASE ALLOW UP TO 20 MINUTES FOR THESE SELECT DISHES TO BE PREPARED.

### Seared Atlantic Salmon

10 oz Atlantic salmon delicately pan-seared with a honey glaze, served with sautéed vegetables. 28

### Chicken Parmesan

Crisp, golden-breaded chicken breast topped with house marinara, finished with melted mozzarella and crowned with fresh mozzarella. Served over zucchini noodles for a lighter, refined take on a classic. 24

### Chilean Sea Bass

10 oz Chilean sea bass, delicately pan-seared and finished with a sweet-spicy glaze, served with silky mashed potatoes and a subtle touch of wasabi. 36

### Pork Chop

Seared 10 oz Korean-marinated pork chop, delicately caramelized and finished with a refined savory glaze. Served with silky mashed potatoes and a subtle touch of wasabi. 26

## KOREAN BBQ

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

### Ribeye Steak

10 oz Marinated Certified Angus Beef 59

### NY Strip

10 oz Marinated Certified Angus Beef 58

### Filet Mignon

8 oz Marinated Certified Angus Beef 44

### Flat Iron

10 oz Marinated Certified Angus Beef 35

### Bulgogi Ribeye

6 oz Thinly sliced marinated Certified Angus Beef 35

### Beef Short Ribs

Marinated Flanken-Cut Certified Angus Beef Short Rib Trio 35

### Pork Belly

Juicy slices of premium pork belly. 35

### Chicken Galbi

7 oz Marinated all natural chicken thighs. 28

### Lobster Tail

10 oz Prime North American lobster with garlic butter. MP

### Ahi Tuna

8 oz Wild-caught Saku ahi tuna, sourced from pristine cold waters. 26

### Tiger Shrimp

Five succulent jumbo tiger shrimps wild caught. 25

### Jumbo Scallops

Five fresh jumbo scallops, delicately sweet and ocean-bright. 22

**Tableside Korean BBQ is available until one hour prior to closing.  
Our chefs are delighted to prepare your selections thereafter.**

## SIDES

**Radish Soup 4**

**Kimchi 2 pc 5**

**Small Steam Rice 4**

**Fried rice 12**

**Korean Souffle Egg 10**

## DESSERTS

### Creme Brulee Espresso

Creamy espresso flavored custard with caramelized sugar. 11

### Coppa De Limone

Lemon sponge cake with vanilla cream, lemon glaze, and pistachios. 11

### The Ganache Kiss

A dark chocolate brownie & a silky vanilla filling, enrobed in a glossy dark chocolate ganache. 11

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