



THE WOO
KOREAN CUISINE

NYC RESTAURANT WEEK
LUNCH MENU
\$30

APPETIZER

MANDU

pan fried housemade beef short rib dumplings

KE SAL MARI

mini crab rolls wrapped in spinach crepes with light mustard sauce

KOREAN FRIED CHICKEN

spicy honey chili and sesame glazed wings with pickled daikon cubes

BO SSAM BUN

steamed buns with pork belly, pickled daikon and sweet soy sauce

O REE MARI

duck, cucumber, shredded daikon and crisp greens rolled in a miso crepe

GOROKE

crispy golden mashed potato and vegetable croquettes

DAE JI JIM

tender slow roasted sweet and spicy pork ribs

ENTREE

BOKUM BAP

wok fried rice with egg, beansprouts and scallion
(vegetarian, beef, chicken or shrimp / regular, mild or spicy)

KIMCHI BOKUM BAP

spicy kimchi fried rice with egg, beansprouts and scallion
(vegetarian, beef, chicken or shrimp)

BI BIM BAP

mixed rice with assorted marinated and fresh vegetables
(vegetarian, beef or chicken / fried egg on request)
*sizzling stone pot bibimbap \$2

KIMCHI CHIGE

spicy kimchi hotpot soup with pork belly, tofu, onion and scallion

DENJANG CHIGE

miso hotpot soup with pork, zucchini, green chili, onion and tofu

SOON DOO BOO

spicy red chili hotpot soup with silken tofu
(vegetable, beef, seafood kimchi or plain)



THE WOO
KOREAN CUISINE

NYC RESTAURANT WEEK
DINNER - BRUNCH
\$45

COURSE 1

MANDU

pan fried housemade beef short rib dumplings

KE SAL MARI

mini crab rolls wrapped in spinach crepes with light mustard sauce

KOREAN FRIED CHICKEN

spicy honey chili and sesame glazed wings with pickled daikon cubes

BO SSAM BUN

steamed buns with pork belly, pickled daikon and sweet soy sauce

O REE MARI

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tender slow roasted sweet and spicy pork ribs

COURSE 2

JAP CHAE & GREEN SALAD

wok stir fried glass noodles and assorted vegetables seasoned with soy and sesame
green leaf lettuce salad with onion, cucumber and sweet red chili vinaigrette

COURSE 3

KAL BI JIM

tender slow braised beef short rib steaks in a sweet soy glaze

JAE YOOK KIMCHI

spicy pork belly sauteed with kimchi and korean green chili

DOLSOT BIBIMBAP

sizzling rice topped with assorted fresh and marinated vegetables
(vegetarian, beef or chicken / fried egg on request)

OR

KOREAN BARBECUE

(choice of 1)

BUL GO GI thinly sliced beef rib eye (\$6)

KAL BI boneless beef short rib (\$10)

HYAW MIT beef tongue (\$5)

SAM GYUP SAL pork belly (\$5)

DAE JI spicy pork loin

DAK chicken breast

YUN AW atlantic salmon

CHAM CHI yellowfin tuna

SAE WOO shrimp

BO SOT shiitake mushroom