

Seoul Food

Korean comfort, modern twist

Cuisine: Korean

Appetizers

Kimchi Jjigae	[SOY, SHELLFISH]	\$9.99
Spicy kimchi stew with pork belly, tofu, and scallions.		
Cal: 320 Protein: 18g Fat: 16g Carbs: 28g		

Mains

Bibimbap	[SOY, EGG, SESAME]	\$15.49
Hot stone bowl with rice, seasoned vegetables, beef, egg, and gochujang.		
Cal: 560 Protein: 28g Fat: 18g Carbs: 68g		
Bulgogi Beef Bowl	[SOY, SESAME]	\$14.99
Marinated grilled beef with pickled radish, kimchi, and steamed rice.		
Cal: 520 Protein: 32g Fat: 16g Carbs: 58g		
Korean Fried Chicken (6 pc)	[WHEAT, SOY, SESAME]	\$13.99
Double-fried chicken pieces coated in sweet-spicy gochujang glaze.		
Cal: 640 Protein: 36g Fat: 32g Carbs: 44g		
Japchae	[SOY, SESAME, WHEAT]	\$12.49
Stir-fried glass noodles with vegetables, sesame oil, and soy sauce.		
Cal: 380 Protein: 10g Fat: 12g Carbs: 58g		

Sides

Tteokbokki	[WHEAT, SOY, FISH]	\$7.49
Chewy rice cakes in fiery gochujang sauce with fish cake.		
Cal: 340 Protein: 8g Fat: 6g Carbs: 64g		

Desserts

Hotteok	[WHEAT, TREE_NUT]	\$5.99
Sweet Korean pancake filled with brown sugar, cinnamon, and nuts.		
Cal: 320 Protein: 4g Fat: 10g Carbs: 54g		

Drinks

Soju Slushie		\$6.99
Frozen fruit soju blend (non-alcoholic version available).		
Cal: 180 Protein: 0g Fat: 0g Carbs: 36g		