

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	