



Signature Dishes

O.B. | \$15

The Original Bibimbap that started it all for us. Nothing but respect for this classic Korean goodness. Hit it with that Gochujang and then get your mix on.

Ribeye Bulgogi, Korean White Rice, Sesame Spinach, Marinated Mung Bean Sprouts, Sweet + Sour Radish, Spicy Potatoes, Heart-Shaped Egg, Gochujang

Oh, You Spicy Huh? | \$15

You know, a lot of people be thinking this one's for them. This is not to get confused. This one's for the spicy few.

Spicy Korean Chicken, Korean White Rice, Cucumber Kimchi, Napa Cabbage Kimchi, Spicy Potatoes, Heart-Shaped Egg, Gochujang

Impos-Seoul-ible | \$17

Oh, you're into reducing your carbon footprint by eating less meat? Well swipe right honey coz you just might be our Seoulmate. Our plan(e)t friendly version of the O.B.

Impossible™ Bulgogi Meatballs, Korean White Rice, Sesame Spinach, Sweet + Sour Radish, Marinated Mung Bean Sprouts, Spicy Potatoes, Gochujang

Galbi | \$19

If you've never tasted this magical meat candy, let us tell you - YOU ARE MISSING OUT. Korean style short ribs swimming in a marinade for 24 hours before being grilled to caramelized perfection. We don't care how nice you are, you will not want to share.

served with: white rice, 2KG or Gochujang sauce, red leaf lettuce and banchan

Japchae | \$15

Tasteful noodles you'll be happy to share without regret. These Korean glass noodles are wok-fired with fresh veggies and delicately seasoned with a touch of sesame. One of our fave recipes from our Umma!

Sweet Potato Noodles, Green Onion, Carrots, White Onion
add on: +\$4 Ribeye Bulgogi or +\$4 Spicy Chicken Bulgogi

Sundubu Jjigae | \$15

This spicy soft tofu stew is like a warm hug in a bowl. Served bubbling hot in a hot stone bowl. It's really hard to go wrong with this comforting deliciousness.

Silky Tofu, Sunny's Kimchi Seasoning, White Onion, Carrots, Zucchini, Napa Cabbage, Jalapeno, Ribeye

Ribeye Bulgogi | \$19

Thinly sliced ribeye wok-fired with Sunny's Korean Teriyaki Sauce
served with: white rice, 2KG or Gochujang sauce, red leaf lettuce and banchan

Spicy Chicken Bulgogi | \$18

All natural chicken marinated in fire oil and wok fired
served with: white rice, 2KG or Gochujang sauce, red leaf lettuce and banchan

Snacks + Banchan

Korean Pear Salad | \$8

Kale + napa cabbage topped with white onion, shredded carrots, Korean pear, toasted black sesame seeds and served with Korean vinaigrette on the side.

Tteokbokki | \$6.50

A famous Korean street food snack. Pan seared rice cakes in Tteokbokki sauce - 3 skewers.

Impos-Seoul-ible Meatballs | \$10

Bulgogi style Impossible Meatballs, glazed with our gochujang.

Kimchi Fried Rice | \$8.50

Our homemade napa cabbage kimchi caramelized and wok-fried to perfection.

Korean Fried Chicken | 2 for \$8

Secret seasonings, perfectly crispy, and coated in our hot hunny sauce - 2 pieces. The drumstick is the perfect meat to skin ratio. Don't @ me. We said what we said.

Cucumber Kimchi | \$7

Made fresh in small batches.

Napa Cabbage Kimchi | \$8

Made fresh and in small batches using our generation's old recipe.



Sauces

Gochujang | \$2.50

Spicy, sweet, and ooooooh so good!

2KG Sauce | \$2.50

Our secret sauce. Everything you never knew you wanted.

Funky Sauce | \$2.50

Homemade Korean miso and special seasonings. Mild but funky.

Fire Oil | \$2.50

Not just hot, but like HOT HOT.

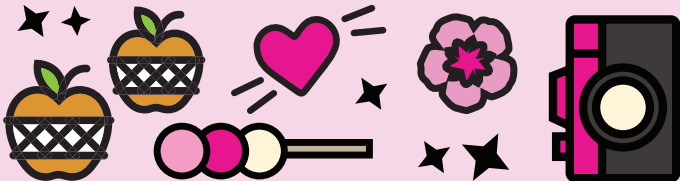
2KG Cocktails

The Last Imoogi | \$14

Dragon Fruit-Infused - Glittered Coconut Rum, Domain de Canton, Citrus, Elemakule Tiki Bitters

Spice & Seoul | \$14

Gin, Green Chartreuse, Cucumber Water, Yuzu Juice, Perilla, Kimchi Bitters, Egg White



 Gluten Free |  Plant Based

@2KoreanGirls

| yeoboseyo@2KoreanGirls.com

| 2KoreanGirls.com