



KOREAN BAR-B-QUE

Lunch

점심

Lunch 11am to 4pm

Adults 19.95

Kids 12.95 (4ft and under)

What is Korean BBQ? Family eating, sense of community. A casual, flavorful way to gather with friends and family around a grill cooking together. Meals consisting of various marinated and un marinated cuts of meat accompanied with small side dishes and sauces called BanChan. So from our family to yours, enjoy and Gun-bae!!!.

4 your safety

1. Our grills & stone pots are very hot! Do not touch. Keep away from children!

2. Only grill with a tong, not chopsticks to prevent from cross contamination.

3. Consume raw fish immediately for freshness and to avoid food borne illnesses. Take out option is not recommended.

4. Grill BBQ items immediately for freshness. Poultry, pork & intestine items must be fully cooked.

* Please be advised that consuming raw or uncooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

전채 Appetizers

Included with All You Can Eat



1. Fried Rice Cake 떡볶이

4.95



2. Pot Stickers 튀김만두

6.95



3. Vegetable Springroll 야채 춘권

6.95



4. Garlic Bread 마늘 빵

6.95



5. Chicken Wings (Buffalo or Barbeque) 닭 날개

6.95



6. JapChae (Mixed Vegetables With Glass Noodles) 잡채

6.95



7. Steamed Multigrained Rice 영양콩밥

3.95



8. Kimchi Fried Rice 김치볶음밥

6.95



9. Steamed White Rice 흰밥

2.00



10. Seafood Pancake (Item a la carte only) 해물파전

12.95



11. Raw Beef Tartar (Item a la carte only) 육회

15.95

스튜 Stew

(Served with Rice and Daily Side Dish)

Included with All You Can Eat • Please allow more cooking time for these items



12. Korean Miso Soup 된장찌개

10.95



13. Kimchi Stew 김치찌개

10.95



14. Seaweed Stew 미역국

11.95



15. Seafood & Soft Tofu Stew (Item a la carte only) 순두부찌개

12.95

국수 Noodles

A La Carte Only • Please allow more cooking time for these items

16. Cold Noodles 냉면

11.95



17. Spicy Cold Noodles 비빔냉면

11.95

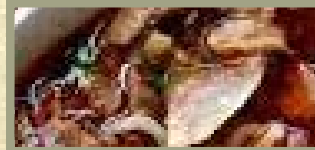


수프 Soup

A La Carte Only • Please allow more cooking time for these items

18. Beef Noodles Soup (Served Hot) 더운국수

12.95



19. Dumpling Noodle Soup (Served Hot) 만두국수

12.95



혼합 쌀 Mixed Rice

A La Carte Only • Please allow more cooking time for these items

20. BiBimBap 비빔밥

10.95



21. Stone Pot BiBimBap 돌솥밥

10.95



22. Stone Pot BiBimBap with Seafood 해물돌솥밥

14.95



Premium All You Can Eat Barbeque

23. Angus Prime Brisket (Angus Prime Thin Sliced Brisket)

앵거스 프라임 양지머리 (앵거스 프라임 얇은 슬라이스 양지머리)

24. U.S. Kobe Bulgogi (Marinated U.S. Kobe Thin Sliced Beef)

미국 고베 불고기 (절인 미국 고베 얇게 썰어 쇠고기)

25. Hawaiian Steak (Marinated Top Blade Beef with Pineapple Slices)

하와이 스테이크 (절인 상위 라운드 파인애플 슬라이스 쇠고기)

26. Seasoned Beef (Seasoned Bistro Hanger Steak)

양념 쇠고기 (조미 비스트로 걸이 스테이크)

27. U.S. Kobe Beef Belly (U.S. Kobe Thin Sliced Beef Belly)

미국 고베 쇠고기 벨리 (미국 고베 얇게 썬 쇠고기 배 를 생각한다)



프리미엄 바베큐



28. Special Pork Belly (Traditional Pork Belly)

특별 삼겹살 (비 절인 돼지 고기 배)



29. Seasoned Pork Belly (Seasoned with Sea Salt, Black Pepper, and Sesame Oil)

양념 삼겹살 (바다 소금 , 후추 와 참기름 으로 양념)



30. House Pork Steak (Fresh Pork Shoulder with Your Choice of Sea Salt, Mojito Lime or Maple Sauce)

주택의 돼지 고기 스테이크 (바다 소금 의 선택 신선한 돼지 고기 어깨 , 모히토 라임 또는 메이플 소스



31. Korean Spicy Pork (Thin Sliced Butt Cut of Pork Marinated in Spicy Korean BBQ Sauce)

한국어 매운 돼지 고기 (매운 에 절인 돼지 고기 의 얇은 슬라이스 엉덩이 컷 불고기 소스)



32. Spicy Chicken Bulgogi (Juicy, Tender Chicken Marinated in House Spicy Sauce)

매운 닭 불고기 는 (육즙 , 부드러운 치킨 집 에 절인 매운 소스)



33. Ijji Chicken Tenders (Chicken Tenders Marinated in Soy Based Sauce)

Ijji 간장 기반 의 Ijji 치킨 텐더 (치킨 입찰 절인 소스)



34. Chef's Chicken (Chicken Breast Marinated in Chef's Special Sauce with Green Onions)

요리사의 닭고기 (닭 가슴살 은 주방장 의 특별 소스 에 절인) 녹색 양파



35. Garlic Chicken Breast (Chicken Marinated in Garlic Sauce)

마늘 닭 가슴살 (닭 마늘 소스 에 절인)



36. Basil Chicken (Chicken Breast Marinated in Basil Pesto and Sesame Oil)

바질 치킨 (바질 페스토 와 의 닭 가슴살 양념참기름)



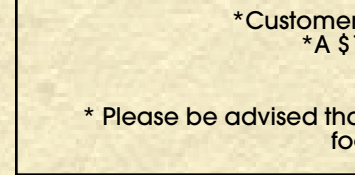
37. Special Chicken Steak (Thin Sliced Chicken Breast with Sea Salt and Sesame Seeds)

특별 치킨 스테이크 (바다 소금 과 얇은 슬라이스 닭 가슴살 및 참깨)



38. Fresh Shrimp (Fresh Shrimp with Sea Salt, Head On)

신선한 새우 (바다 소금 과 신선한 새우, 머리에)



39. Spicy Baby Octopus (Baby Octopus Marinated in Korean Cuisine Sauce)

매운 아기 문어 는 (아기 문어 한국 요리 에 절인 소스)

40. Sole Fish (Sole Fish Wrapped in Tin Foil with Butter and Parsley)

유일한 물고기 (단독 생선 버터와 파슬리 와 주석 호일 에 싸여)

41. Assorted Vegetables 모듬 야채:

- Mushroom 버섯
- Onions 양파
- Squash 스쿼시
- Bell Pepper 피망
- Sweet Potato 고구마
- Romaine Lettuce 메인 양상추
- Pineapple 파인애플
- Cheese Corn 치즈 옥수수

*2 hour limit for all you can eat.

*Customers having All You Can Eat may not share with Non-All You Can Eat Customers.

*A \$12.95 charge will be applied to unfinished food or take home leftovers.

*We reserve the right to stop serving alcohol at any time.

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KOREAN BAR-B-QUE

Dinner 공식 만찬

Dinner 4pm to 10pm

Adults 29.95

Kids 19.95 (4ft and under)

Dinner Menu is All You Can Eat Only

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Dinner menu is all you can eat only we do not serve with a la carte.***

4 your safety

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2. Pot Stickers 튀김만두 6.95



3. Vegetable Springroll 야채 춘권 6.95



4. Garlic Bread 마늘 빵 6.95



5. Chicken Wings (Buffalo or Barbeque) 닭 날개 6.95



6. JapChae (Mixed Vegetables With Glass Noodles) 잡채 6.95



7. Steamed Multigrained Rice 영양콩밥 3.95



8. Kimchi Fried Rice 김치볶음밥 6.95



9. Steamed White Rice 흰밥 2.00



10. Seafood Pancake (Item a la carte only) 해물파전 12.95



11. Raw Beef Tartar (Item a la carte only) 육회 15.95

스튜 Stew

(Served with Rice and Daily Side Dish)

Included with All You Can Eat • Please allow more cooking time for these items



12. Korean Miso Soup 된장찌개 10.95



13. Kimchi Stew 김치찌개 10.95



14. Seaweed Stew 미역국 11.95



15. Seafood & Soft Tofu Stew (Item a la carte only) 순두부찌개 12.95

국수 Noodles

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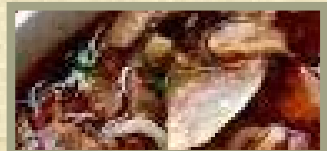


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22. Stone Pot BiBimBap with Seafood 해물돌솥밥

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Premium All You Can Eat Barbeque

프리미엄 바베큐

23. Angus Prime Brisket (Angus Prime Thin Sliced Brisket)

앵거스 프라임 양지머리 (앵거스 프라임 얇은 슬라이스 양지머리)



24. U.S. Kobe Bulgogi (Marinated U.S. Kobe Thin Sliced Beef)

미국 고베 불고기 (절인 미국 고베 얇게 썰어 쇠고기)



25. Hawaiian Steak (Marinated Top Blade Beef with Pineapple Slices)

하와이 스테이크 (절인 상위 라운드 파인애플 슬라이스 쇠고기)



26. Seasoned Beef (Seasoned Bistro Hanger Steak)

양념 쇠고기 (조미 비스트로 걸이 스테이크)



27. U.S. Kobe Beef Belly (U.S. Kobe thin Sliced Beef Belly)

미국 고베 쇠고기 벨리 (미국 고베 얇게 썬 쇠고기 배 를 생각한다)



28. Yangyum Galbi (Prime Beef Short Rib Marinated in Ijji's Special Sauce)

양념갈비

29. LA Galbi (Marinated Angus Beef Short Rib Prepared LA Style)

LA 갈비 (양념 앵거스 쇠고기 갈비 준비 LA 스타일)

30. Beef Short Rib (Boneless Black Angus Beef Short Rib)

쇠고기 갈비 (뼈없는 블랙 앵거스 쇠고기 갈비)



31. Rib Eye Steak (This and Juicy Cut of Angus Beef Rib Eye Steak)
립 아이 스테이크 (이 와 앵거스 쇠고기 등심 스테이크 의 육즙 컷)



32. Beef Outside Skirt (Black Angus Beef Outside Skirt)
안창살



33. Beef Tongue (Thin Sliced Prime Beef Tongue)
쇠고기 혀 (얇은 슬라이스 종리 쇠고기 혀)



34. Special Pork Belly (Traditional Pork Belly)
특별 삼겹살 (번체 삼겹살)



35. Seasoned Pork Belly (Seasoned with Sea Salt, Black Pepper, and Sesame Oil)
바다 소금 , 후추 와 함께 양념 양념 삼겹살 (참기름)



36. House Pork Steak (Fresh Pork Shoulder with Your Choice of Sea Salt, Mojito Lime or Maple Sauce)
주택의 돼지 고기 스테이크 (바다 소금 의 선택 신선한 돼지 고기 어깨 , 모히토 라임 또는 메이플 소스)



37. Spicy Pork (Thin sliced Butt Cut of Pork Marinated in Spicy Korean BBQ Sauce)
매운 돼지 고기 (한국어 매운 에 절인 돼지 고기 의 얇은 슬라이스 엉덩이 컷 바베큐 소스)



38. Spicy Chicken Bulgogi (Juicy, Tender Chicken Marinated in House Spicy Sauce)
매운 닭 불고기 는 (육즙 , 부드러운 치킨 집 에 절인 매운 소스)



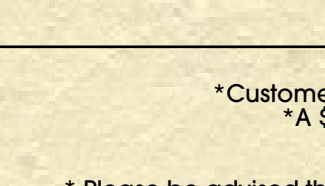
39. Ijji Chicken Tenders (Chicken Tenders Marinated in House Special Sauce)
Ijji 치킨 텐더 (치킨 텐더 는 집 에 절인특별 소스)



40. Chef's Chicken (Chicken Breast Marinated in Chef's Special Sauce with Green Onions)
요리사의 닭고기 (닭 가슴살 은 주방장 의 특별 소스 에 절인) 녹색 양파



41. Garlic Chicken Breast (Chicken Marinated in Garlic Sauce)
마늘 닭 가슴살 (닭 마늘 소스 에 절인)



42. Basil Chicken (Chicken Breast Marinated in Basil Pesto and Sesame Oil)
바질 치킨 (바질 페스토 와 의 닭 가슴살 양념참기름)



43. Special Chicken Steak (Thin Sliced Chicken Breast with Sea Salt and Sesame Seeds)
특별 치킨 스테이크 (바다 소금 과 얇은 슬라이스 닭 가슴살 및 참깨)

44. Shrimp (Fresh Shrimp with Sea Salt, Head On)
새우 (바다 소금 과 신선한 새우, 머리에)

45. Spicy Baby Octopus (Baby Octopus Marinated in Korean Cuisine Sauce)
매운 아기 문어 는 (아기 문어 한국 요리 에 절인 소스)

46. Sole Fish (Sole Fish Wrapped in Tin Foil with Butter and Parsley)
유일한 물고기 (단독 생선 버터와 파슬리 와 주석 호일 에 싸여)

47. Kobe Finger Meat
늑간살

48. Assorted Vegetables:

• Mushroom 버섯	• Sweet Potato 고구마
• Onions 양파	• Romaine Lettuce 메인 양상추
• Squash 스쿼시	• Pineapple 파인애플
• Bell Pepper 피망	• Cheese Corn 치즈 옥수수

*2 hour limit for all you can eat.
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KOREAN BAR-B-QUE

BEVERAGES

SOJU 32oz 14.95

Ijji Flavored House Soju Choice of Flavors:

- Strawberry
- Green Apple
- Mango
- Pineapple
- Guava
- Yogurt

BOTTLED SOJU 12.95

- Jinro Fresh Soju 375ml
- Jinro Original Soju 375ml
- Jinro Soju 750ml 22.95
- Jinro Soju (Grapefruit) 375ml
- Jinro Chamisul
- Peach Soju
- Chum Churum - Original or Peach
- Hitejinro (Grapefruit)

SOJU WINE 12.95

- Bokbunja, Raspberry
- Chung Ha, Cool & Fresh
- Walmae Makgeolli
- Baekwha Soobok

SOFT DRINKS

(Free Refill) 2.95

- Pepsi
- Diet Pepsi
- Sierra Mist
- Lemonade
- Root Beer

TEA 2.95

- Unsweetened Ice Tea
- Raspberry Ice Tea
- Green Mocha Hot Tea
- Jasmine Hot Tea

PREMIUM DRINKS

(Free Refill) 2.95

- Shirley Temple
- Arnold Palmer
- RoyRogers
- Strawberry Lemonade
- Barley Ice Tea
- Barley Hot Tea

JUICE

(Charged Refills) 2.95

- Apple Juice
- Cranberry Juice
- Grape Juice
- Orange Juice

WATER 2.95

- Perrier Sparkling Water

KIDS DRINKS

(Charged Refills) 3.95

Fruit Punch

Mixture of juices
(Cranberry, Pineapple,
Orange)

Mango Banana Slushy

Mango Puree Blended with
Fresh Banana

Strawberry

Watermelon Slushy

Strawberry Puree Blended with
Watermelon Stirring

Watermelon Press

Stirring Watermelon Mix, Soda and
Sierra Mist





KOREAN BAR-B-QUE

BEER & SAKE

BEER ON TAP

- Sapporo 5.50
- Corona Light 5.50
- Coors Light 5.50
- BudLight 5.50
- Stella Artois 5.50
- Blue Moon 5.50
- Icky 5.50
- Modelo 5.50
- Sierra Nevada 5.50



BOTTLED BEER

	330ml	640ml
• Hite	5	8
• Cass	5	8
• OB	5	8

	12oz	21oz
• Sapporo	4	7
• Asahi	4	7
• Tsingtao	4	7
• Sierra Nevada	4	7
• Corona	4	7

NON ALCOHOLIC 12oz

- St. Pauli 4

HOT SAKE

- Small Carafe 4
- Large Carafe 6

COLD SAKE

Carafes - Sm 5 • Lg 8 / Bottle 28

- Momokawa Diamond
- Momokawa Pearl
- Moonstone Coconut Lemongrass
- Sho Chiku Nigori
- Plum Sake





KOREAN BAR-B-QUE

SIGNATURE & CLASSIC COCKTAILS



Blushing Dragon 8
Skeyy Vodka With Cointreau, Fresh Fruit, Lime Juice, and Simple Syrup

Truman's Tea 8
Skeyy Vodka, Tanqueray Gin, Cruzan Rum, Triple Sec, Sweet and Sour, Mango, and Fresh Lime Juice

Watermelon Mojito 8
Strings Watermelon, Cruzan Light, Rock Candy Syrup, and Fresh Lime Juice

You So Lonely 15.95
A fish bowl beautifully filled with with a combination of tequila and fruit juices and topped with two mini long necks beers

Ijji Margarita 8
Tequila, Agave, Nectar, and Fresh Lime Juice



CLASSIC COCKTAILS (Alcoholic)

Pina Colada 8
Malibu Rum, Pineapple Juice, and Fresh Lime Juice Blended and Topped With Whipped Cream

Strawberry Daiquiri 8
Cruzan Rum, Strawberries, and Fresh Lime Juice Blended to Perfection

Cosmopolitan 8
Absolut Citron, Triple Sec, Cranberry Juice, and Fresh Squeezed Lime Juice

Ijji Kiss 15.95
Two mini Longneck Beers Mixed and Turned Over A Bowl, Prepared Seasonal Fruits and Juices that Give You An Euphoric Feeling in Your Mouth

Fall In Love 11.95
A Blend of Mixed Liquors Such as Vodka and Blue Curacao on The Rocks. Topped With Fresh Seasonal Fruit. Delicious Down to The Very Last Drop



Manhattan 8
Bullit Rye, Sweet Vermouth, and Maraschino Cherries

Bloody Mary 8
Vodka and Bloody Mary Mix

Martini 8
Gin and Dry Vermouth Garnished With an Olive

Moscow Mule 8
Vodka, ginger beer, and lime juice



KOREAN BAR-B-QUE

WINE

CHARDONNAY

	Glass	Bottle
Salmon Creek	6.00	22.00
Geyser Peak	8.00	24.00
Kendall Jackson		
Vintner's Reserve	9.00	34.00
Ferrari Carano		
Sonoma Valley	12.00	46.00

OTHER WHITES

	Glass	Bottle
Beringer	6.00	22.00
White Zinfandel, California		
Beringer	6.00	22.00
Pinot Grigio		
Kinsen	6.00	22.00
Plum Wine		
Chateau Ste. Michelle	8.00	28.00
Riesling, Washington		
Ferrari Carano	12.00	46.00
Fume Blanc, Sonoma		
Kim Crawford	12.00	46.00
Sauvignon Blanc, New Zealand		

CABERNET SAUVIGNON

	Glass	Bottle
Salmon Creek	6.00	22.00
Geyser Peak	8.00	28.00
Kendall Jackson		
Vintner's Reserve	9.00	34.00
Ferrari Carano,		
Sonoma Valley	15.00	58.00

MERLOT

	Glass	Bottle
Salmon Creek	6.00	22.00
Geyser Peak	8.00	28.00
Kendall Jackson		
Vintner's Reserve	9.00	34.00
Raymond, Napa	15.00	58.00

OTHER REDS

	Glass	Bottle
Kenwood	10.00	38.00
Pinot Noir, Russian River		
Bouchaine	10.00	38.00
Pinot Noir, Caneros		
Ravenswood Zin		
Vintner's Blend, CA	8.00	28.00

CHAMPAGNE & SPARKLING WINE

Chandon Brut	15.00
Korbel	15.00

12.00 corkage charge on all outside liquor.
Thank you!

BOTTLE SERVICE

Rodney Strong Symmetry	75.00
Meritage, Alexander Valley	
Robert Mondavi Oakville	90.00
Cabernet Sauvignon, Napa Valley	

