



## KOREAN BARBEQUE

고기구이



Lunch 11am - 4pm

Adults \$22.95

Kids (10 and under) \$12.95 | Kids (5 and under) \$6.95

*Dinner is available all day upon request.*



Dinner 4pm - 10pm

Adults \$32.95

Kids (10 and under) \$19.95 | Kids (5 and under) \$6.95



18% gratuity for a party of 6 or more.



2 hour limit for all you can eat.



All You Can Eat customers may not share with Non-All You Can Eat customers.



A \$9.95 charge will be applied to unfinished food.



## What is Korean Barbecue?

### 한국 바베큐란 무엇입니까?

Korean Barbecue is a unique experience where cooking and eating take center stage. It's about a sense of community and eating together. A casual, flavorful way to gather with family and friends around a grill.

At Korean barbecue restaurants, everyone gathers around a grill in the middle of the table. The server brings plates of raw meat, either marinated or un-marinated, with various side dishes—called banchan. Then everyone can begin cooking and eating together.

This experience is all about getting your friends and family around a table together. Everyone gets to be part of the fun!

## How to Korean Barbecue LIKE A PRO at ijji4

### 어떻게 프로와 같은 한국어 바베큐에



#### 1 Meat

Start with un-marinated slices of meat, then move on to marinated slices of meat.

#### 2 Banchan (Side Dishes)

Enjoy the variety of small side dishes.

#### 3 The Grill

If your grill starts turning charred, feel free to ask your server for a new grill.

#### 4 Sauces

Sauce it up after cooking the meat.

*Ijji House Sauce - Great with everything!*

*Sesame Oil with Salt - Best with un-marinated slices of meat.*

*Ssamjang (Fermented Soy Bean Paste) - Great with pork and beef.*

#### 5 Make a wrap!

Order lettuce or rice paper to make a wrap

### Health Department Statement

#### 보건부 성명서

**Health Advisory:** The Washoe County District Health Department advises that eating raw, undercooked animal foods, or animal foods that are not otherwise processed to eliminate pathogens, pose a potential health risk to everyone, especially the elderly, young children under the age of 4 years, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking or processing of foods to eliminate pathogens reduces risk of illness.

**Please note: We reserve the right to charge extra if excess food are left over. We appreciate your understanding. Thank you!**

## All You Can Eat Appetizers



1. Fried Rice Cake   
떡구이



2. Pot Stickers  
군만두



3. Vegetable Spring Rolls  
야채춘권



4. Garlic Bread  
마늘빵



5. Chicken Wing   
(Buffalo, Barbeque)  
닭날개 튀김



6. Japchae  
잡채



7. Steamed Multigrain  
Rice  
흑미밥



8. Kimchi Fried   
Rice  
김치볶음밥



9. Steamed White  
Rice  
흰밥

## All You Can Eat Stew



10. Korean Miso Soup  
된장찌개



11. Kimchi Stew   
김치찌개



12. Seaweed Stew  
미역국

## All You Can Eat Barbeque



   
13. Angus Prime Brisket  
(Thin Sliced Brisket)  
차돌백이



  
14. U.S. Kobe Bulgogi  
(Marinated Thin Sliced Beef)  
불고기



  
15. Hawaiian Steak  
(Marinated Top Blade Beef with Pineapple Slices)  
하와이안 스테이크



   
16. Seasoned Beef  
(Seasoned Bistro Hanger Steak)  
양념 주물럭



  
17. U.S. Kobe Beef Belly  
(Thin Sliced Beef Belly)  
우뺏살



  
18. Special Pork Belly  
삼겹살



  
19. Seasoned Pork Belly  
양념 삼겹살



20. House Pork Steak  
(Sea Salt, Mojito Limo, or Maple Sauce)  
돼지고기 스테이크



   
21. Korean Spicy Pork  
돼지불고기



   
22. Spicy Chicken Bulgogi  
(Marinated in House Spicy Sauce)  
닭불고기



  
23. Ijji Chicken Tenders  
(Marinated in House Special Sauce)  
Ijji 치킨



24. Chef's Chicken  
요리사의 닭고기

## All You Can Eat Barbeque



25. Basil Chicken  
바질 닭고기



26. Special Chicken Steak  
치킨 스테이크



27. Fresh Shrimp  
새우



28. Cajun Shrimp  
케이준 새우



29. Baby Octopus  
Spicy Optional   
쭈꾸미



30. Spicy Baby Octopus  
매운 쭈꾸미 



31. Sole Fish  
생선

## All You Can Eat Assorted Vegetables

32. Green Leaf Lettuce  
상추

33. Sweet Potato  
고구마

34. King Oyster Mushroom  
버섯

35. Cheese Corn  
치즈 옥수수 (In Foil Wrap)

36. Pineapple  
파인애플

37. Squash  
애호박

38. Scallion Salad  
파채무침

39. Onion  
양파

40. Bell Pepper  
피망



**PREMIUM**

**All You Can Eat Dinner Only**



41. Beef Short Rib   
안심



42. Yangyum Galbi   
(Marinated Prime Beef Short Rib)  
양념갈비



43. LA Galbi  
(Marinated Angus Beef Short Rib)  
갈비  
\*Limit 1 order per AYCE



44. Rib Eye Steak   
등심  
\*Limit 1 order per AYCE



45. Beef Outside Skirt   
안창살



46. Beef Tongue   
우설  
\*Limit 1 order per AYCE



47. Kobe Finger Meat   
능간살



## Beverages

### Soft Drinks \$2.95

Free Refills

Pepsi  
Diet Pepsi  
Sierra Mist  
Lemonade  
Root Beer

### Juices \$2.95

Charged Refills

Apple Juice  
Cranberry Juice  
Orange Juice

### Kid's Drinks \$5.95

Charged Refills

Mango Banana Slushy  
Strawberry Watermelon Slushy  
Watermelon Press

### Tea \$2.95

Hot Tea (Jasmine/Green)  
Unsweetened Iced Tea  
Raspberry Iced Tea

### Other \$2.95

Perrier Sparkling  
Water



## Alcoholic Beverages

### Draft Beer

	16oz
Sapporo	\$6.50
Asahi	\$6.50
Sierra Nevada Pale Ale	\$6.50
Icky IPA	\$6.50
Modelo	\$6.50
Blue Moon	\$6.50
Lagunitas IPA	\$6.50
Coors Light	\$6.50
Stella Artois	\$6.50
805	\$6.50

### Bottled Beer

	12oz	21oz
Cass	\$5.00	\$8.00
Sapporo	\$5.00	\$8.00
Asahi	\$5.00	\$8.00
Tsingtao	\$5.00	\$8.00
Corona	\$5.00	
Heineken	\$5.00	
Bud Light	\$5.00	

### Bottled Soju

Jinro Chamisul Fresh	\$14.95
Jinro Chamisul Graphfruit	\$14.95
Jinro Green Grape	\$14.95
Chum Chum Original	\$14.95
Chum Chum Peach	\$14.95
Chum Chum Green Apple	\$14.95
Chum Chum Strawberry	\$14.95

### Hot Sake

	SM	LG
House Sake	\$5.00	\$7.00
Bonzai	\$6.00	\$9.00

### Cold Sake

	SM	LG	Bottle
Sho Chiku Nigori	\$6.00	\$9.00	\$30.00
Moonstone Coconut	\$6.00	\$9.00	\$30.00
Lemongrass			
Momokawa Diamond (Filter)	\$6.00	\$9.00	\$30.00
Momokawa Pearl	\$6.00	\$9.00	\$30.00
Plum Sake (Filter)	\$6.00	\$9.00	\$30.00

## Soju 소주

### Ijji Flavored House Soju

	SM	LG
Strawberry	\$8.95	\$16.95
Green Apple	\$8.95	\$16.95
Mango	\$8.95	\$16.95
Pineapple	\$8.95	\$16.95
Guava	\$8.95	\$16.95
Yogurt	\$8.95	\$16.95



## Alcoholic Beverages

### Chardonnay

	Glass	Bottle
Salmon Creek	\$9.00	\$32.00
Kendall Jackson Vintner's Reserve	\$14.00	\$50.00
Ferrari Carano, Sonoma Valley	\$18.00	\$62.00

### Other Whites

	Glass	Bottle
Beringer White Zinfandel	\$10.00	\$36.00
Beringer Pinot Grigio	\$10.00	\$36.00
Kinsen Plum Wine	\$10.00	\$36.00
Chateau Ste. Michelle Riesling	\$15.00	\$52.00
Ferrari Carano Fume Blanc	\$18.00	\$62.00
Kim Crawford Sauvignon Blanc	\$13.00	\$46.00

### Cabernet Sauvignon

	Glass	Bottle
Salmon Creek	\$10.00	\$36.00
Kendall Jackson Vintner's Reserve	\$15.00	\$52.00
Ferrari Carano, Sonoma Valley	\$18.00	\$62.00

### Merlot

	Glass	Bottle
Salmon Creek	\$9.00	\$32.00
Kendall Jackson Vintner's Reserve	\$14.00	\$50.00
Raymond, Napa	-	\$68.00

### Other Reds

	Glass	Bottle
Kenwood, Pinot Noir	\$18.00	\$62.00
Bouchaine, Pinot Noir	-	\$62.00
Ravenswood Zin, Vintner's Blend	\$18.00	\$62.00

Please note: There will be a \$12 corkage charge on all outside liquor.

## Ijji Signature Cocktail



\$9.50

### Truman's Tea

(Skyy Vodka, Tanqueray Gin, Cruzan Rum, Triple Sec. Sweet & Sour, Mango, & Fresh Lime Juice)



\$9.50

### Remmy's Mai Tai

(Skyy Vodka, Tanqueray Gin, Cruzan Rum, Triple Sec. Sweet & Sour, Mango, & Fresh Lime Juice)



\$9.50

### Ijji Marrita

(Tequila, Agave, Nectar, & Fresh Lime Juice)



\$9.50

### Blushing Dragon

(Skyy Vodka with Cointreau, Fresh Fruit, Lime Juice, & Simple Syrup)



\$9.50

### Watermelon Mojito

(Stirrings Watermelon, Cruzan Light, Rock Candy Syrup, & Fresh Lime Juice)



\$9.50

### Pina Colada

(Malibu Rum, Pineapple Juice, & Fresh Lime Juice Blended, topped with whipped cream)



\$9.50

### Strawberry Daiquiri

(Cruzan Rum, Strawberries, & Fresh Juice Blended to Perfection)



\$16.95

### You So Lonely

(Fish bowl filled with a combination of Tequila & fruit juice, topped with two mini long neck beers)



\$9.50

### Fall In Love

(Vodka & Blue Curacao on The Rocks topped with fresh seasonal fruit.)



\$9.50

### Ijji Strawberry Margarita



\$9.50

### Moscole Mule

(Vodka, Ginger Beer, & Lime Juice)



\$16.95

### Ijji Kiss

(Two mini long neck beers, mixed and turned over in a bowl, seasonal fruits and juice)



**KOREAN BARBEQUE**

고기구이



**À La Carte Menu**

*Available all day*

 18% gratuity for a party of 8 or more

## Appetizers 전채



\$4.95

1. Fried Rice Cake   
볶음밥 케이크  
볶음밥 케이크



\$6.95

2. Pot Stickers  
군만두



\$6.95

3. Vegetable Spring Rolls  
야채 스프링 롤스



\$6.95

4. Garlic Bread  
마늘 빵



\$6.95

5. Chicken Wing   
(Buffalo, Barbeque, Korean Style)  
군만두



\$6.95

6. Japchae  
잡채



\$12.95

7. Seafood Pancake  
해물파전



\$15.95

8. Raw Beef Tartar  
육회



\$3.95

9. Steamed Multigrain  
Rice  
찐된 다종 밥



\$6.95

10. Kimchi Fried Rice   
김치 볶음밥



\$2.00

11. Steamed White Rice  
흰 쌀밥 찜



\$10.95

12. BiBimBap  
비빔밥



\$10.95

13. Stone Pot BiBimBap  
돌솥밥



\$14.95

14. Stone Pot BiBimBap  
with Seafood  
야채 스프링 롤스

## Stew 스투

Served with Steam Rice  
and Daily Side Dishes  
(Banchan)

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\$10.95

15. Korean Miso Soup  
한국 된장국



\$10.95

16. Kimchi Stew   
김치 찜개



\$11.95

17. Seaweed Stew  
미역 스투



\$12.95

18. Seafood & Soft   
Tofu Stew  
순두부찌개

## Noodles 국수

Served with  
Daily Side Dishes  
(Banchan)

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\$11.95

19. Cold Noodles  
냉면



\$11.95

20. Spicy Cold Noodles   
비빔냉면

## Soup 수프

Served with  
Daily Side Dishes  
(Banchan)

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\$ 12.95

21. Beef Noodle Soup  
(Served Hot)  
더운국수



\$12.95

22. Dumpling Noodle Soup  
(Served Hot)  
김치 찜개

## Set Meal **벤토 박스**

Served with Steam Rice and Stew (Miso, Kimchi/Seaweed)

Substitute Kimchi Rice or Multigrained Rice for additional \$2.50

 Lunch special between 11am-4pm



### 23. LA Galbi

Traditional Korean style marinated beef short rib, served with banchan (Korean side dishes), and potstickers

Lunch	Dinner
\$15.95	\$20.05



### 24. Kobe Beef Bulgogi

Traditional Korean style marinated beef, served with banchan (Korean side dishes), and potstickers

Lunch	Dinner
\$12.95	\$17.95



### 25. Chicken Bulgogi

Traditional Korean style marinated chicken, served with banchan (Korean side dishes), and potstickers

Lunch	Dinner
\$11.95	\$16.95



### 26. Spicy Pork Bulgogi

Sliced pork marinated in Korean spicy sauce, served with banchan (Korean side dishes), and potstickers

Lunch	Dinner
\$11.95	\$16.95



### 27. Japchae (Vegetarian)

Stir fried glass noodles with assorted vegetables, served with banchan (Korean side dishes), and fried springrolls

Lunch	Dinner
\$11.95	\$16.95



### 28. Fried Shrimp

Juicy shrimp, breaded and fried, served with banchan (Korean side dishes), and fried springrolls

Lunch	Dinner
\$11.95	\$16.95



### 29. Fried Sole Fish

Sole fish, breaded and fried, served with banchan (Korean side dishes), and fried springrolls

Lunch	Dinner
\$11.95	\$16.95



### 30. Spicy Chicken Bulgogi

Sliced chicken marinated in Korean spicy sauce, served with banchan (Korean side dishes), and potstickers

Lunch \$11.95	Dinner \$16.95
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