

### **KOREAN BARBEQUE**





Adults \$29,95

Kids (10 and under) \$19.95 | Kids (5 and under) \$12.95 Dinner is available all day upon request.

Adults **\$39.95** 

Kids (10 and under) \$26,95 | Kids (5 and under) \$12,95

Any unfinished food (raw or cooked) will be charged, and some items offered in limited quantities with all you can eat. Thank you for understanding!



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 바베큐 란 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 바비큐에









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.

Sauces

Sauce it up after cooking the meat.

Ijji House Sauce- Great with everything!

Sesame Oil with Salt - Best with un-marinated s

Sesame Oil with Salt - Best with un-marinated slices of meat. Ssamjang (Fermented Soy Bean Paste) - Great with pork and beef.

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.

### All You Can Eat Appetizers



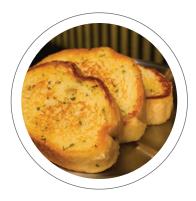
1. Fried Rice Cake 📞 떡구이



2. Pot Stickers 군만두



3. Vegetable Spring Rolls 아버추권



4. Garlic Bread ೂಕ್ಕಳು



5. Japchae ਮੂਮਮ



6. Steamed Multigrain Rice รู้งาฟู



7. Kimchi Fried **(** Rice 기사볶음밥



8. Steamed White Rice ੧ੁਂ\\

#### All You Can Eat Stew



9. Korean Miso Soup ยุวุหมาห



10. Kimchi Stew 📞



11. Seaweed Stew णन्द्र

## All You Can Eat Barbeque



12. Angus Prime Brisket (Thin Sliced Brisket) प्रमुद्धानुग





14. Seasoned Beef (Seasoned Bistro Hanger Steak) 양명 주물덕





16. Special Pork Belly ਖ਼ਾਰੀਆਂ



17. Seasoned Pork Belly 양녕 상경상



18. House Pork Steak (Sea Salt, Mojito Limo, or Maple Sauce) 닷가고기 스테이크



19. Korean Spicy Pork 돼지붓고기



20. Spicy Chicken Bulgogi (Marinated in House Spicy Sauce) 닭붖ンリ



21. Ijji Chicken Tenders
(Marinated in House Special Sauce)

Ijji 为月



22. Chef's Chicken 효기사의 닭고기

### All You Can Eat Barbeque



23. Basil Chicken 바질 닭고기



24. Special Chicken Steak 시킨 스테이크



25. Fresh Shrimp 새우



26. Cajun Shrimp 케이군 새우



27. Sole Fish 생선







### All You Can Eat Assorted Vegetables

- 28. Green Leaf Lettuce 상추
- 31. Cheese Corn 치즈 옥수수 (In Foil Wrap)
- 34. Scallion Salad 파새무심
- 29. Sweet Potato 고구마
- 32. Pineapple 파인애플
- 35. Onion ुहेच्छ
- 30. King Oyster Mushroom 버섯
- 33. Squash 애호박
- 36. Bell Pepper 피아



### All You Can Eat Desert

Limit 1 order per AYCE

Vanilla Ice Cream Chocolate Ice Cream Strawberry Ice Cream Green Tea Ice Cream

#### PREMIUM

## All You Can Eat Dinner Only



37. Hawaiian Steak (Marinated Top Blade Beef with Pinapple Slices) 상와이안 스테이크



38. Beef Short Rib 🗞 안심



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



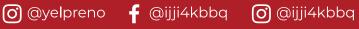
40. LA Galbi (Marinated Angus Beef Short Rib) 7491 \*Limit I order per AYCE



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### Beverages

Soft Drinks \$3.50 Free Refills Pepsi Diet Pepsi Sierra Mist Lemonade Root Beer

Hot Tea (Jasmine/Green)

Raspberry Iced Tea

Unsweetened Iced Tea

Tea \$3.50

Juices \$3.50 Charged Refills Apple Juice Cranberry Juice Orange Juice

Other \$3,95

Water

Kid's Drinks \$5.95 Charged Refills Mango Banana Slushy Strawberry Watermelon Slushy Watermelon Press





# Alcoholic Beverages

Draft Beer		16oz	Hot Sake	SM	LG	
Sapporo		\$6.50	House Sake	\$5,00	\$7,00	
Asahi		\$6.50	Bonzai	\$6.00	\$9,00	
Sierra Nevada Pale	Ale	\$6.50				
Icky IPA		\$6.50	Cold Sake	SM	LG	Bottle
Modelo		\$6.50	Sho Chiku Nigori	\$6,00	\$9,00	\$30,00
Blue Moon		\$6.50	Moonstone			
Lagunitas IPA Coors Light Stella Artois 805		\$6.50	Coconut	\$6.00 \$6.00	\$9,00 \$9,00	\$30,00 \$30,00
		\$6.50	Lemongrass Momokawa			
		\$6.50				
		\$6.50	Diamond (Filtered)			
12 111 112			Momokawa	\$6.00	\$9.00	\$30,00
Bottled Beer	12oz	21oz	Pearl			
Cass	\$5,00	\$8,00	Plum Sake	\$6,00	\$9.00	\$30,00
Sapporo	\$5,00	\$8,00	(Filtered)			
Asahi	\$5,00	\$8,00		•		

#### Bottled Soju

Tsingtao

Heineken

**Bud Light** 

Corona

Jinro Chamisul Fresh	\$14.95	
Jinro Chamisul Grapefruit	\$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	

\$5,00

\$5,00

\$5,00

\$5,00

\$8,00





### Alcoholic Beverages

Chardonnay	Glass	Bottle	Cabernet Sauvignon	Glass	Bottle
Salmon Creek	\$9.00	\$32,00	Salmon Creek	\$10,00	\$36.00
Kendall Jackson Vintner's Reserve	\$14.00	\$50,00	Kendall Jackson Vintner's Reserve	\$15.00	\$52,00
Ferrari Carano, Sonoma Valley	\$18,00	\$62,00	Ferrari Carano, Sonoma Valley	\$18,00	\$62,00
Other Whites	Glass	Bottle	Merlot	Glass	Bottle
Beringer White	\$10,00	\$36,00	Salmon Creek	\$9,00	\$32,00
Zinfandel  Beringer Pinot Grigio	\$10,00	\$36,00	Kendall Jackson Vintner's Reserve	\$14.00	\$50,00
Kinsen Plum Wine	\$10,00	\$36.00	Raymond,Napa	_	\$68.00
Chateau Ste. Michelle Riesling	\$15.00	\$52.00	Other Reds	Glass \$18,00	Bottle
Ferrari Carano Fume Blanc	\$18.00	\$62.00	Kenwood, Pinot Noir Bouchaine, Pinot Noir	-	\$62,00
Kim Crawford Sauvignon Blanc	\$13.00	\$46.00	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



Truman's Tea (Skyy Vodka, Tanqueray Gin, Cruzan Rum, Triple Sec. Sweet &

Sour, Mango, & Fresh Lime Juice)



Remmy's Mai Tai (Malibu Rum, Orange Juice, Pineapple Juice, Grenadine, With a float of Myer's Rum)



ljji Marrita (Tequilla, Agave, Nectar, & Fresh Lime Juice)



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



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



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



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



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



Fall In Love (Vodka & Blue Curacao on The Rocks topped with pineapple juice.)



ljji Strawberry Margarita



Moscole Mule (Vodka, Ginger Beer, & Lime Juice)



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