



KOREAN BARBEQUE

고기구이



Lunch 11am – 4pm

Adults \$29.95

Kids (10 and under) \$19.95 | Kids (5 and under) \$12.95

Dinner is available all day upon request.



Dinner 4pm – 10pm

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.



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



2 hour limit for all you can eat.



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 바비큐에



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 food (raw or cooked) are left over.
Thank you for your understanding!**

All You Can Eat Appetizers



1. Fried Rice Cake 
떡구이



2. Pot Stickers
군만두



3. Vegetable Spring Rolls
야채춘권



4. Garlic Bread
마늘빵



5. Japchae
잡채



6. Steamed Multigrain
Rice
흑미밥



7. Kimchi Fried 
Rice
김치볶음밥



8. Steamed White
Rice
흰밥

All You Can Eat Stew



9. Korean Miso Soup
된장찌개



10. Kimchi Stew 
김치찌개



11. Seaweed Stew
미역국

All You Can Eat Barbeque



 
12. Angus Prime Brisket
 (Thin Sliced Brisket)
 차돌박이




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



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




15. U. S. Kobe Beef Belly
 (Thin Sliced Beef Belly)
 우뻗살



 
16. Special Pork Belly
 삼겹살




17. Seasoned Pork Belly
 양념 삼겹살



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



 
19. Korean Spicy Pork
 돼지불고기



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




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



22. Chef's Chicken
 요리사의 닭고기

All You Can Eat Barbeque



23. Basil Chicken
바질 닭고기



24. Special Chicken Steak
치킨 스테이크



25. Fresh Shrimp
새우



26. Cajun Shrimp
케이준 새우



27. Sole Fish
생선



All You Can Eat Assorted Vegetables

28. Green Leaf Lettuce
상추

29. Sweet Potato
고구마

30. King Oyster Mushroom
버섯

31. Cheese Corn
치즈 옥수수 (In Foil Wrap)

32. Pineapple
파인애플

33. Squash
애호박

34. Scallion Salad
파채무침

35. Onion
양파

36. Bell Pepper
피망



All You Can Eat Desert

Limit 1 order per AYCE

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

 Gluten Free  Spicy  Popular Item


PREMIUM

All You Can Eat Dinner Only




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



38. Beef Short Rib 
안심



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



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



Share Your Experience! Find Us On **yelp** 

 @yelpreno  @ijji4kbbq  @ijji4kbbq

Beverages

Soft Drinks \$3.50

Free Refills

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

Tea \$3.50

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

Juices \$3.50

Charged Refills

- Apple Juice
- Cranberry Juice
- Orange Juice

Other \$3.95

- Perrier Sparkling Water

Kid's Drinks \$5.95

Charged Refills

- Mango Banana Slushy
- Strawberry Watermelon Slushy
- Watermelon Press



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 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

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 (Filtered)	\$6.00	\$9.00	\$30.00
Momokawa Pearl	\$6.00	\$9.00	\$30.00
Plum Sake (Filtered)	\$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

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



\$9.50

Ijji Marrita

(Tequilla, 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 pineapple juice.)



\$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)