

SOLE

EAT · DRINK · SING

BAR BITES & VEGGIES

COCONUT TOFU \$ 14

Deep fried tofu with a crispy coconut crust, drizzled with a spicy mayo.

BULGOGI GYOZA (4 PCS) \$ 12.5

Deep fried housemade Gyoza filled with Bulgogi (sweet garlic soy marinated sliced beef ribeye grilled and charred) Japchae. Topped with Scallions, sesame seeds and Drizzled with a spicy mayo.

CHUNGMU GIMBAP \$ 19

Seasoned sticky rice rolled in dried sheets of seaweed paper. Served with sweet and spicy stir-fried squid and refreshing daikon kimchi.

CRISPY CHICKEN SKIN \$ 13

Deep fried crispy chicken skin drizzled with a spicy mayo and topped with scallions and sesame seeds.

BULGOGI KIMCHI POUTINE \$ 18

Sauteed Bulgogi and Kimchi on a bed of crispy fries, topped with cheese curds and shredded mozzarella and dressed with a hot Bulgogi gravy.

GRILLED MISO CHICKEN \$ 22

Sweet miso-marinated chicken breast, pan-fried with butter and finished off on the grill. Served with crispy chicken skin and drizzled with a spicy mayo.

IKA & ONION RINGS \$ 18

Housemade crispy battered squid rings served with onion rings and a garlic aioli for dipping.

VEGGIE FRIES (V) \$ 14

Three varieties of chef chosen vegetables battered and deep fried to crispy perfection, served with a garlic aioli and ketchup for dipping.

SESAME TOFU SALAD (V) \$ 15

Mixed greens tossed in a sesame dressing and topped with crispy tofu bites.

SHARING DISHES

TRIO OF FRIES (V) \$ 17

French fries, yam fries, and tater tots. Served with a spicy mayo, and ketchup for dipping.

FRIED CHICKEN GIZZARD \$ 15

Deep fried crispy chicken gizzards sauteed with garlic and jalapeno. Served with sesame salt for dipping.

CHICKEN WING TWO WAYS \$ 17

Korean Fried Chicken in two ways: 7 pcs of breaded and deep fried chicken wings and 7 pcs dressed in sweet garlic soy. Served with sweet and spicy Gochujang sauce.

SEAFOOD PA-JEON \$ 21

A savory pancake, fried with assorted seafood, and served with a spicy soy sauce for dipping.

ODEN SOUP \$ 25

Hot soup made with a smoked Japanese-style tuna broth (tsuyu) and assorted Japanese fish cakes.

TTEOK-BOKKI & GIMARI \$ 19

Rice cakes and fish cakes stewed in a thick and sweet Gochujang sauce. Served with Korean-style glass noodle spring rolls. You can add noodles for \$3.95.

FISH BALL \$ 8.5

Deep fried fish balls, served with Sriracha for dipping.

KANPUNGGI \$ 19

Spicy garlic fried chicken thigh, stir-fried with onions, jalapeno, and dried red chili in a sweet ginger soy sauce.

CALAMARI & DRIED FISH \$ 29

Grilled pieces of calamari and dried fish, served with a sweet soy mayo and sweet and sour Gochujang sauce for dipping. Topped with peanut mix.

FRUIT PLATTER (V) \$ 29

Chef's choice of seasonal assorted fruits.

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MEALS

SSAM (KOREAN BBQ LETTUCE WRAP) \$ 29

Deconstructed Korean BBQ lettuce wrap with three varieties of meats: Grilled ribeye Bulgogi, braised tender pork belly, and grilled pork belly. Served with lettuce, jalapeno slices, Ssamjang (spicy soybean paste), and two varieties of Kimchi.

BULGOGI JAPCHAE \$ 19

Glass noodles and grilled ribeye Bulgogi, stir-fried with spinach, carrots, and onions. Dressed with a sweet garlic soy sauce and served with housemade pickles.

ASIAN COWBOY SLIDERS (Ribeye Bulgogi/Braised Pork Belly) \$ 14.5

Three sliders served on freshly baked mini buns. Dressed with seasoned cucumber, garlic mayo, scallions, and your choice of meat. Served with french fries.

SPICY SOFT TOFU STEW \$ 15

Spicy stew served in a hot stone bowl with soft tofu, zucchini, onions, jalapeno, garlic, and your choice of either sliced pork belly or a mix of assorted seafood. Served with a raw egg.

BUDAE HOT POT \$ 29

Korean-style spicy sausage stew with bacon, Spam, onions, jalapeno, garlic, and Ramyun noodles. Topped with sliced melty cheese just before serving.

NAGASAKI JAMPPONG \$ 21

Spicy and hearty seafood and vegetable noodle soup in a chicken broth. Choose between mild, regular, or extra spicy.

MISO RAMEN WITH PORK CHASHU \$ 14.5

Hearty noodle soup in a housemade chicken miso broth topped with braised pork belly, Japanese vegetables and seaweed papers.

DONGPO PORK \$ 27

Tender and succulent slices of slowly braised pork belly, served with bok choy. Sweet garlic and ginger soy sauce is poured over before serving.

TOFU & KIMCHI \$ 19

Lightly fried tofu served with Sauteed Kimchi. Topped with crispy grilled bacon bits.

DESSERT & EXTRAS

NEW YORK STYLE CHEESE CAKE	\$ 6.5	A BOWL OF STEAMED RICE	\$ 2
FRENCH FRIES (V)	\$ 8	YAM FRIES (V)	\$ 9