

# SOLE

EAT · DRINK · SING

## BAR BITES & VEGGIES

### COCONUT TOFU

\$16

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

### BULGOGI GYOZA {3 PCS}

\$14.5

Deep fried housemade Gyoza filled with bulgogi (sweet garlic soy marinated sliced beef ribeye grilled and charred) and japchae. Topped with scallions, sesame seeds and drizzled with a spicy mayo.

### CHUNGMU GIMBAP

\$22

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

\$14.5

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

### BULGOLI KIMCHI POUTINE

\$21

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

\$25

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

### DEEP-FRIED CALAMARI&ONION RINGS

\$21

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

### VEGGIE FRIES

\$16

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

\$17

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

## SHARING DISHES

### TRIO OF FRIES

\$19

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

### FRIED CHICKEN GIZZARD

\$17

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

### CHICKEN WING TWO WAYS

\$19

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

### SEAFOOD PA-JEON

\$24

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

### ODEN SOUP

\$29

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

### TTEOK-BOKKI & GIMARI

\$22

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

\$9.5

Deep fried fish balls, served with sriracha for dipping

### KANPUNGGI

\$22

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

### DRIED SEAFOOD

\$34

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

\$34

Chef's choice of seasonal assorted fruits.

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## MAIN

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### SSAM (KOREAN BBQ LETTUCE WRAP) \$33

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.

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### BULGOGI JAPCHAE \$22

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

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### ASIAN COWBOY SLIDERS (Ribeye Bulgogi/Braised Pork Belly) \$17

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

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### SPICY SOFT TOFU STEW \$17

Spicy stew served in a hot stone bowl with soft tofu, zucchini, onions  
jalapeno, garlic, and served with a raw egg.  
Your choice of either SLICED PORK BELLY or ASSORTED SEAFOOD or VEGGIE.

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### BUDAE HOT POT \$33

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

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### NAGASAKI JAMPPONG \$24

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

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### MISO RAMEN WITH PORK CHASHU \$16.5

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

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### DONGPO PORK \$31

Tender and succulent slices of slowly braised pork belly, served with bok  
choy. Dressed with a sweet garlic and ginger soy sauce before serving

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### TOFU & KIMCHI \$22

Lightly fried tofu served with sauteed kimchi.

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## DESSERT & EXTRAS

NEW YORK STYLE CHEESE CAKE	\$7.5	A BOWL OF STEAMED RICE	\$2.5
FRENCH FRIES	\$9	YAM FRIES	\$9.5