

SOLE

EAT*DRINK*SING

Bar Bites & Veggies.

Coconut Tofu \$17

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

Ebi Gyoza (10 PCS) \$19

Pan-fried prawn wrapped in a thin dough

Chungmu Gimbap \$23

Seasoned sticky rice rolled in dried sheets of seaweed paper, served with sweet and spicy stir-fried squid and refreshing radish kimchi

Crispy Chicken Skin \$15

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

Bulgogi Kimchi Poutine \$22

A Korean- Canadian fusion masterpiece: Crispy golden fries topped with wok-seared bulgogi, tangy sautéed kimchi, and melted cheese curds, all smothered in our house-made bulgogi Gravy.

Fish Ball \$9.5

Deep-fried fish balls, served with sriracha for dipping

Deep-Fried Calamari & Onion Rings \$22

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

Veggie Fries \$17

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 \$18

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

Korean Street Market Style Chicken Skewers \$8.5

Min order of 2 or more, Salted chicken thigh is cut into bite-sized pieces and skewered and grilled with your choice of soy sauce -OR- spicy gochujang sauce -OR- salt and pepper

Sharing Dishes.

Trio of Fries \$20

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

Fried Chicken Gizzard \$18

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

Chicken Wing Two Ways \$20

The best of both worlds: 14 pieces of our signature double-fired Korean chicken. Half served classic crispy and half glazed in a Sweet Garlic Soy sauce.

Seafood Pa-Jeon \$25

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

Oden Soup \$31

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

Tteok-bokki & Gimmari \$22.5

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

Whole Chicken \$31

Our 'Masterpiece' chicken: Sous-vide prepared for maximum tenderness, then flash-fried to a Golden shatter-crisp finish. Slathered in garlic-herb butter and served with a zesty chili sauce.

Kanpunggi \$23

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

Dried Seafood \$30

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 \$37

Chef's choice of seasonal assorted fruits

Please let us know if you have any allergies or special dietary needs

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Main.

Ssam [Korean Bbq Lettuce Wrap] \$35

Deconstructed korean BBQ lettuce wrap with three varieties of meats: Grilled ribeye bulgogi, braised tender pork belly, and grilled pork belly. Served with lettuce, jalapeño slices, Ssamjang [spicy soybean paste] and two varieties of kimchi.

Bulgogi Japchae \$23

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] \$18

A Trio of sliders on toasted brioche minis, topped with crisp seasoned cucumber, garlic aioli, and scallions. Choose between Signature Ribeye bulgogi or Melt-in-your-mouth Braised pork belly.

Spicy Soft Tofu Stew \$18

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

Budae-jjigae (Army Stew) \$35

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

Nagasaki Jjamppong \$25

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

Miso Ramen with Pork Chashu \$17

Artisan noodles submerged in a savory, house-crafted chicken miso broth. Finished with torch-seared pork chashu, soft-boiled egg, and crisp seaweed.

Dongpo Pork \$32.5

Slow-braised, velvet-textured pork belly glazed in a rich sweet-and-ginger soy reduction. Served over a bed of tender bok choy.

Tofu & Kimchi \$23

Lightly fried tofu served with sauteed kimchi.

Dessert & Extras.

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| New York Style Cheesecake | \$8 |
| French Fries | \$9.5 |
| A Bowl Of Steamed Rice | \$2.5 |
| Yam Fries | \$11.5 |

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