

KO

RESTAURANT

Small

PLATES

PUPU PLATTER \$35

Crab rangoons, fried spring rolls, spicy wings, chicken teriyaki skewers, shrimp tempura

BANG BANG CAULIFLOWER \$12

Tempura battered cauliflower florets, coated in sweet honey chili sauce, scallion

EDAMAME \$10

Coarse sea salt and Korean chili flakes

SCALLION PANCAKE 파전 \$12

Tempura batter, scallion shoots, bell pepper, sesame soy
Add mixed seafood +\$4

SPICY WINGS \$14

Lightly fried chicken wings, sweet and spicy gochujang chili sauce, scallion

FIRECRACKER SHRIMP \$13

Tempura battered shrimp, honey sriracha sauce, pickled ginger

CHEESY CORN \$12

Shredded surimi, melted cheese, corn, ketchup and onion in a hot skillet, served with wonton chips

DUMPLINGS

CHEESESTEAK DUMPLINGS \$12

Pastrami, swiss, bacon and kimchi fried dumplings, spicy aioli

KOREAN MANDU 만두 \$12

Pan seared beef and veggie filled dumplings, sesame soy sauce

CRAB RANGOONS \$12

Cream cheese and surimi filling, sweet chili sauce

SWEET AND SOUR PORK \$11

Honey vinegar glaze, shredded carrot, scallion

VEGGIE DUMPLINGS \$11

Lightly fried, seasonal vegetables, sweet chili dressed salad, sesame soy

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food illness. Please inform your server if you or anyone in your party has a food allergy or intolerance.

Can be made vegetarian friendly

Can be made gluten-free friendly

Please inform your server!

Large

PLATES

HOT STONE BIBIMBAP 비빔밥 \$16

Dolsot stone bowl, crispy rice, seasonal veggies, bulgogi beef, fried egg, gochujang

KIMCHI FRIED RICE 김치 볶음밥 \$16

Wok-fried white rice, sweet soy, house kimchi, shredded pork, fried egg, mozzarella, served in a dolsot stone bowl

MONGOLIAN FRIED RICE \$16

Wok fried rice, crazy spicy sauce, egg, bacon, zucchini, carrots

MASTER CHANG'S CHICKEN \$18

Tempura battered chicken, double fried, sweet chili garlic sauce, white rice, black sesame, aioli

Ask for ANGRY to make it spicy!

JAPCHAE 잡채 \$18

Korean sweet potato noodles, assorted vegetables, bulgogi, sweet soy, sesame

STREET NOODLES \$16

Wok fried egg noodles, roasted sesame, cabbage, zucchini, carrot, onion, sweet soy
Add protein: chicken +\$5, shrimp +\$5, bulgogi +\$7, tofu +\$5

SEARED SALMON BOWL \$22

Salmon filet, garlic broccoli, shredded carrot and daikon, unagi sauce, spicy mayo, roasted sesame, bed of white rice

PAD THAI \$16

Flat rice noodles, tamarind sauce, egg, bean sprout, scallion, crushed peanuts
Add protein: chicken +\$5, shrimp +\$5, bulgogi +\$7, tofu +\$5

DRUNKEN NOODLES \$18

Wok fried shrimp, rice noodles, Asian vegetables, egg, crazy spicy sauce

GREEN CURRY NOODLES \$16

Flat rice noodles, Asian vegetables, green curry sauce, gochugaru flakes
Add protein: chicken +\$5, shrimp +\$5, bulgogi +\$7, tofu +\$5

JJAJANGNYUN \$16

Udon noodles topped with black bean sauce, pork, zucchini, onion and served with pickled daikon

SOUPS AND STEWS

Served with white rice and kimchi

SOONDUBU 순두부 찌개 \$18

Traditional silken tofu, assorted seafood, dropped egg, spicy broth, scallion

KIMCHI JJIGGAE 김치 찌개 \$18

House kimchi, scallion, onion, tofu, tender pork, Korean spice

GALBITANG 갈비탕 \$18

Braised short rib, beef broth, radish, omelette egg, scallion, vermicelli

CRUDO

CRISPY TUNA BITES \$14

Crispy wonton chips topped with Ahi tuna, gochujang chili sauce, sesame, tobiko

TUNA TARTARE \$18

Ahi tuna, glazed with sweet ginger soy, creamy avocado, cilantro, lime, and wonton chips

HAND ROLLS

(2 per order) \$14

Salmon Avocado

Spicy Tuna

Crispy Salmon Skin

MAKIMONO

SPICY TUNA ROLL \$16

Spicy tuna mix (with kani, spicy mayo and sriracha), cucumber and rice

SPICY SALMON ROLL \$16

Salmon with spicy mayo and sriracha

IDAHO MAKI \$14

Tempura fried sweet potato and cream cheese roll

SHRIMP TEMPURA MAKI \$14

Crispy tempura shrimp, avocado, cucumber, tobiko

VOLCANO MAKI \$22

Shrimp tempura, avocado and cucumber topped with spicy tuna mix, sriracha, spicy mayo, unagi sauce, tempura flakes and tobiko

CATERPILLAR MAKI \$22

Mango and shrimp tempura topped with thinly sliced avocado, black tobiko, unagi sauce

UNAGI MAKI \$18

Glazed and torched eel, avocado and cucumber roll

CROUCHING TIGER MAKI \$23

Shrimp tempura, cream cheese, cucumber, topped with torched salmon, surimi and avocado, unagi sauce, tobiko

KBBQ SKILLETS

Served with white rice and kimchi

KBBQ BULGOGI 불고기 \$32

Shredded bulgogi beef marinated in brown sugar and soy, fajita veg, vermicelli, enoki

KBBQ PORK BELLY \$30

Thinly sliced pork belly, grilled kimchi, sesame oil, steamed tofu, onion, scallion

KBBQ GALBI 갈비 \$35

Bone-in LA style galbi strips, grilled scallion and onions, pickled daikon, sesame, scallion

SIDES

Kimchi \$3

Garlic broccoli \$5

Rice \$2

Fried rice \$5

Wonton chips \$3

SWEET

DARK CHOCOLATE TORTE \$9

Strawberry sauce, whipped cream, powdered sugar

COCONUT ICE CREAM \$10

Brûléed banana halves, coconut ice cream, cinnamon and lime zest

MOCHI \$10

4 pieces of flavored ice cream mochi