910=



KOREAN-STYLE FRIED CHICKEN

WINGS 치킨 윙

6pcs \$13 12pcs \$24

WINGS MARINATED FOR 12 HOURS, COATED IN KOREAN BATTER, THEN DEEP-FRIED

*6PCS - ONE FLAVOR / 12PCS - TWO FLAVORS

TENDER 치킨 텐더

4pcs \$13 8pcs \$24

CHICKEN STRIPS MARINATED FOR 12 HOURS, COATED IN KOREAN BATTER, THEN DEEP-FRIED

*4PCS - ONE FLAVOR / 8PCS - TWO FLAVORS

FLAVORS

KOREAN SWEET SPICY ➤ HOT SOY GARLIC
 SOY GARLIC

■ LEMON PEPPER ■ BUFFALO ➤

*FOR THE BEST QUALITY OF OUR FRIED CHICKEN, QUANTITY MAY BE LIMITED

FRIES

FRENCH FRIES 감자튀김 \$5

CRISPY GOLDEN FRIES

TRUFFLE FRIES 트러플 감자튀김 \$6

CRISPY FRIES DRIZZLED WITH AROMATIC TRUFFLE OIL

PARMESAN FRIES 파마산 감자튀김 \$6

CLASSIC FRIES TOPPED WITH SAVORY PARMESAN CHEESE

ENTREE

SPICY CHEESE DAQ \$22

매운치즈닭

MOUTHWATERING CHICKEN IN SPICY CHEESE SAUCE

WASABI CREAM \$22 SHRIMP

와사비 크림새우

DEEP-FRIED SHRIMP SERVED WITH SPECIAL WASABI CREAM SAUCE

TTEOKBOKKI \$17 WITH WITH GIMMARI

떡볶이 + 김말이

SPICY RICE CAKES COOKED IN A SWEET CHILI SAUCE, SERVED WITH DEEP-FRIED SEAWEED ROLL *ADD CHEESE \$4

SILKY EGG 크림계란찜

SILKY EGG DISH BURSTING WITH SAVORY GOODNESS

STIR FRIED \$26 SEAFOOD UDON

해물볶음우동

STIR-FRIED UDON NOODLES WITH FRESH SEAFOOD AND VEGETABLES

SAM GYE DAQ \$19

삼계스프

REINTERPRETION TRADITIONAL KOREAN GENSING SOUP TO FRENCH RECIPES



FOODS IN THIS RESTAURANT ARE PROCESSED IN A KITCHEN THAT PRODUCES DISHES WITH MILK, WHEAT, SOYBEAN, FISH, TREE NUTS, PEANUTS, EGGS, AND EGG PRODUCTS. IF YOU HAVE A FOOD ALLERGY OR SPECIAL DIETARY REQUIREMENTS, PLEASE INFORM A MEMBER OF STAFF OR ASK FOR MORE INFORMATION.



\$7

910=

TANG

ARMY TANG 부대찌개 HEARTY KOREAN-STYLE ARMY SOUP	26
KOBE ODEN TANG 고베 오뎅탕 RICH FISH CAKE SOUP FEATURING SEAFOOD FISH CAKES AND VEGETABLES *CHOICE OF SPICY OR NON-SPICY	26
HAENAM JJAMBBONG 해남 짬뽕 \$ SEAFOOD NOODLE SOUP WITH VEGETABLES AND AROMATIC SPICE *CHOICE OF SPICY OR NON-SPICY	26 ES
DAQ ANJU	
DAQ YOGURT KIMCHI DaQ 요거트 김치 WHITE KIMCHI MADE WITHOUT ANY CHILI SEASONING	\$6
TOFU KIMCHI 두부 김치 \$ KIMCHI ON A BED OF TOFU AND MARINADE PORK	522
STUFFED SQUID 오징어 순대 \$ TENDER SQUID STUFFED WITH FLAVORFUL INGREDIENTS, GRILLER	22 D
BEEF TEMPURA 소고기튀김 \$ CRISPY, SAVORY BEEF, PERFECT FOR MEAT LOVERS	22

SOFT DRINK

\$2.50

COKE, DIET COKE, SPRITE, DR.PEPPER, LEMONADE, UNSWEETENED ICED TEA

COCKTAIL

PEAR MARTINI	\$9
PEAR VODKA WITH FRESH LIME, SUGAR	
SUMMER PEACH	\$9
PEACH SOJU WITH FRESH LEMON, PEACHES, SUG TOP WITH LEMON AND LIME WATER	BAR,
PAIN KILLER	\$9
GOLD RUM WITH FRESH LEMON, PINEAPPLE JUICE AND COCONUT	
ORANGE WHISKEY	\$9
JAMESON ORANGE WITH PEACH TREE, LEMON, SUGAR, TOP WITH LEMON LIME WATER	
COSMOPOLITAN	\$9
TITOS VODKA, AND GRAND MARINER WITH CRANBERRY, AND FRESH LIME JUICE	
CUCUMBER MARTINI	\$9
CUCUMBER VODKA WITH LEMON, SUGAR TOP WITH LEMON LIME WATER	
CLASSIC MARGARITA	\$8
TEQUILA MIXED WITH SUGAR AND LIME	
PAMA MARTINI	\$9
VODKA AND PAMA LIQUOR WITH FRESH LIME AND	SUGAR
BLACKBERRY SMASH	\$9
VODKA WITH FRESH BLACKBERRIES LIME SUGAR AND GINGER BEER	
THAI BASIL MOJITO	\$9
WHITE RUM WITH FRESH BASIL, LIME AND SUGAR. TOP WITH SODA	
OLD FASHIONED	\$8
TX BOURBON MADE WITH A CLASSIC OLD FASHION	N RECIPE
STRAWBERRY LIMEADE	\$5

STRAWBERRY PUREE, FRESH LIME, AND SUGAR