

MIXED KOREAN BISTRO

APPETIZER

JEON

Mini Korean Pancakes served with house dipping sauce.
Served 4 pieces per plate, except for Mixed.

Shrimp & Calamari	\$5.50	Kimchi	\$5.50
Ground Meat	\$5.50	Tofu	\$5.00
Mixed Sampling plate	\$6.00		

JAPCHAE \$7.25

Glass noodle mixed with beef, vegetables and soy sauce.

FRIED CALAMARI \$6.00

Lightly fried calamari with dry batter.
Served with chili aioli and honey&bean aioli.

UGLY WINGS 5pcs \$6.00

Chicken wings, marinated with soy sauce.
Served plain *or* spicy. 10 pcs \$11.00

PORK BUNS \$6.50

Braised pork belly with lettuce, pickled onion & cucumber,
served with Chinese bun. Two pieces per order.

GARLIC POTATO FRIES \$4.50

Hand-cut potato fries with our house made garlic seasoning.

18% gratuity will automatically be added to a party of 6 or more.



*consuming raw or undercooked meats, poultry, shellfish, fish or eggs may increase risk of foodborne illness

ENTREE

KOREAN BBQ

Korean Barbeque on a sizzling hot plate.

Served with rice, miso soup, *Ssam* (vegetable assortment for wraps), as well as *Banchan* (small side dishes)

GALBI

\$21.50

Sliced beef short rib, marinated in soy sauce.

BULGOGI

\$18.50

Thinly sliced beef, marinated in soy sauce, pan-fried with garlic and onion.

SPICY PORK

\$16.00

Thinly sliced pork, marinated in house spicy sauce.

KOREAN STEWS AND SOUP

Served with rice and *Banchan* (small side dishes)

KIMCHI JJIGAE (STEW)

\$11.00

Homemade Kimchi stew with pork, tofu and scallion.

DWENJANG JJIGAE (STEW)

\$11.00

Korean soy bean paste stew with beef, zucchini, potato and tofu.

SOFT TOFU JJIGAE (STEW)

\$11.00

Soft tofu stew with kimchi and beef.

GALBI TANG (SOUP)

\$13.00

Braised short ribs with glass noodles and scallion.

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ENTREE

RICE AND NOODLES

Served with Miso Soup and *Banchan* (small side dishes)

SHRIMP & CALAMARI FRIED RICE

Stir-fried rice with shrimp, calamari, potato and onion.
Served with pickled burdock and egg on top.

\$12.50

🍴 KIMCHI & PORK FRIED RICE

Stir-fried rice with kimchi, pork. Served with egg and sliced nori on top.

\$12.00

UDON

Udon with bonito flake broth, yubu, fish cake and sliced nori.

\$10.00

🍴 FRIED UDON

Spicy stir-fried Udon with calamari, cabbage, onion, pepper, jalapeno.

\$12.00

BIBIMBAP

Our signature, customizable Bibimbap is still available for dinner!
Simply fill in the 'Bibimbap Order Sheet', and hand it to your server.

** Banchan is NOT included with Bibimbap*

SANDWICHES

Served with our potato fries and home made pickles

BULGOGI CHEESE STEAK

Our take on classic Philly Cheese steak with our soy sauce marinated beef.

\$10.00

🍴 SPICY PORK SANDWICH

Served on a hoagie roll, with pickled carrot & radish, pepper, lettuce and Italian cheese mix

\$9.50

KID'S MENU

KID BIBIMBAP

Same choices, smaller portion. Please fill the separate form.

\$6.00

CHICKEN CUTLET

Battered & fried chicken breast with house teriyaki sauce.
Served with rice.

\$6.50

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DRINKS

FOUNTAIN DRINK \$1.75

Pepsi Dr. Pepper Sierra Mist Mountain Dew
Diet Pepsi Twist Lemonade Cheerwine Diet Mountain Dew
Lipton Iced tea (*Sweet or unsweet*)

SWEET YUZA TEA \$3.00
Honey marinated yuza peel tea. Serve hot *or* cold

SWEET PLUM TEA \$3.00
Serve hot *or* cold

VARIOUS BAGGED TEA \$3.00
Honey marinated yuza peel tea. Serve hot *or* cold

DESSERT

RICE PUDDING \$4.00
Homemade rice pudding topped with nuts, cinnamon powder and mochi

BINGSOO \$6.75

Our signature, shaved ice dessert. We offer three home made flavors, with various toppings.

CONDENSED MILK
Topped with *Pat* (sweet red bean) and rice cake. Multigrain powder served on the side.

STRAWBERRY

Topped with strawberries, blueberries and rice cake. *Pat* served on the side

YUZA (Citrus Flavor)

Topped with yuza peel, pineapple and rice cake. *Pat* served on the side.

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DRINKS

FOUNTAIN DRINK

Pepsi Dr. Pepper Sierra Mist Mountain Dew
Diet Pepsi Twist Lemonade Cheerwine Diet Mountain Dew
Lipton Iced tea (*Sweet or unsweet*)

SWEET YUZA TEA **\$3.00**
Honey marinated yuza peel tea. Serve hot *or* cold

SWEET PLUM TEA **\$3.00**
Serve hot *or* cold

DESSERT

RICE PUDDING
Serve hot *or* cold

PAT BUN
Serve hot *or* cold

BINGSOO **\$6.25**

Our signature, shaved ice dessert. We offer three home made flavors, with various toppings.

CONDENSED MILK
Topped with *Pat* (sweet red bean) and rice cake. Multigrain powder served on the side.

STRAWBERRY
Topped with strawberries, blueberries and rice cake. Pat served on the side

YUZA (Citrus Flavor)
Topped with yuza peel, pineapple and rice cake. Pat served on the side.

***Crema Bakery Espresso Bar* CAKES**

We offer a selection of cakes made by *Crema Bakery & Espresso Bar* in Cary.

STRAWBERRY CAKE
Serve hot *or* cold

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WINE LIST

WHITE WINE

Glass / Bottle

Clean Slate, Riesling, 2014

Fresh and fruity with vibrant acidity and minerality.

\$6.00 / \$19.00

Famille Perrin Reserve Blanc, Côte du Rhône, 2014

Refreshingly deep white wine with great Rhone characteristics.

\$7.00 / \$22.00

Lincourt, Chardonnay, 2013

Crisp acidity pairs with flavors of citrus and white flowers.

\$8.00 / \$24.00

Urlo "Scream", Pinot Grigio, 2014

100% Pinot Grigio, Friuli-Venezia Giulia. Floral, white grapefruit, and citrus aromas leave a lingering finish of stone and grass.

\$26.50

Artesa Carneros, Chardonnay, 2013

Partially barrel fermented Napa Chardonnay. Hints of cedar mix with lemon-citrus and white blossom to define this great expression of Carneros Chardonnay.

\$30.00

Patient-Cottat, Sancerre, 2014

100% Sauvignon Blanc, Loire Valley. A complex and interesting white with aromas of acacia blossoms and Muscat-like notes of passion fruit.

\$42.00

RED WINE

Glass / Bottle

Bodega Septima, Malbec, 2014

Hailing from the Uco Valley and aged in oak for six months, this bold red pairs well with hot and spicy cuisine.

\$7.00 / \$19.00

J Lohr Falcon's Perch, Pinot Noir, 2013

Strawberry, vanilla, and oak are polished with a plump red fruit finish.

\$8.00 / \$24.00

Dreaming Tree, Cabernet Sauvignon, 2013

Aromas of blackberry, cherry, and cassis are wrapped in a toasted caramel blanket of mouth filling tannins.

\$8.00 / \$24.00

Montes Classic, Merlot, 2014

Fruity on the nose, blending aromas of cedar, fresh red berries, and vanilla with a touch of chocolate.

\$20.00

Tasca D'Almerita Lamuri, 2013

100% Nero d'Asola grape variety from Sicily. Black fruits, vanilla, tobacco, and wild herbs compliment velvety tannins.

\$30.00

Vina Mayor, Crianza, 2012

100% Tempranillo, 12 months oak aging, Ribero del Duero.

\$31.00

18% gratuity will automatically be added to a party of 6 or more.



WINE, SAKE AND BEER LIST

RED WINE CONTINUED...

Glass / Bottle

Poggio Verrano 3, 2009

\$36.00

Tuscan blend of 33% Alicante, Cabernet, and Merlot aged in French Oak 12 months. Enticing notes of red berry fruit, pepper, and violet lead to a medium body with fruity notes upfront

Château Haut Surget, 2012

\$36.00

Classic Bordeaux blend of Merlot, Cabernet, and Cabernet Franc. A complex, dry wine with notes of black cherry, plum, licorice, and violets.

Atlas Peak, Cabernet Sauvignon, 2013

\$45.00

Boysenberry, mocha, currant, black plum, and vanilla compliment a long medium bodied finish.

Renteria, Cabernet Sauvignon, 2011

\$48.00

Dried strawberry, blackberry, vanilla, mocha, and a touch of tobacco compliments a velvety finish.

SAKE

Bottle

Sho Chiku Bai Mio Sparkling

\$15.00

Unique sweet aroma and refreshing fruity flavor.

Sho Chiku Bai, Nigori

\$8.00

Milky and sweet, this unfiltered sake has a little bite and a great finish.

Choya Umeshu

\$24.00

Beautifully balanced between sweet and tart with notes of almond

Naraman Bin Hire, Junmai Muroka

\$17.00

Junmai Muroka with flavor forward palate and balanced structure.

Kakujo, Junmai Ginjo

\$29.00

Wonderful aroma that spreads when held on the palate, a result of painstakingly polished rice and a slow fermentation process.

BEER

Guinness \$4.00

Sierra Nevada \$4.00

Sam Adams \$4.00

Yueng Ling \$3.50

La guinitas \$4.00

Miller Lite \$3.00

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