

Premium

K BBQ & SHABU
PREMIUM KOREAN BARBEQUE & SHABU SHABU

ALL YOU CAN EAT BBQ

01 K BBQ 스테이크 *K BBQ Sir Loin Steak*

02 K BBQ 스페셜 주물럭 *K BBQ Special Marinated Beef*

03 하와이안 스테이크 *Hawaiian Steak*

04 우설 *Beef Tongue*

05 케이준새우 *Cajun Shrimp*

06 양념새우 *Marinated Shrimp*

 07 매운쭈꾸미 *Spicy Webfoot Octopus*

08 항정살 *Pork Neck*

09 LA갈비 *Marinated Beef Ribs*

10 불고기 *Bulgogi*

11 차돌박이 *Thin-Sliced Brisket*

 12 매운차돌박이 *Spicy Thin-Sliced Brisket*

13 우삼겹 *Beef Loin*

14 대패삼겹살 *Thin-sliced Pork Belly*

15 생삼겹살 *Pork Belly*

16 마늘삼겹살 *Garlic Pork Belly*

17 돼지목살 소금구이 *Salted Pork Shoulder (Sea Salt)*

 18 돼지불고기 *Pork Bulgogi*

 19 매운오징어 *Spicy Marinated Squid*

20 치킨데리야끼 *Chicken Teriyaki*

 21 스파이시치킨 *Spicy Chicken*

4-10YRS
/PERSON **HALF**
OF REG.

LUNCH
/PERSON **24.95**

DINNER
/PERSON **32.95**

Lunch Hour 11am-3pm Except Holidays and Saturday-Sunday

STEP. 1 Soup Base

1 K House Beef Soup

House special soup base

2 Chicken Soup Base

Chicken broth combined with fresh vegetable broth

3 Seafood Soup

Seafood broth combined with fresh vegetable broth

4 Miso Soup

A combination of both red and white miso combined with fresh vegetable broth

5 Chinese Hot Pot "Huo Guo"

Chinese traditional hot pot soup base that has herbal taste



*Please inform server about food allergy

STEP. 2 Meats

*Lunch: #5~11 | Dinner: #1~11
*You can order 3 items at a time



1. USDA Angus Beef Rib Eye 특등심

Chef's top selection of rib eye which has the least fat with more buttery taste of meat

2. Prime Beef Chuck Top Blade 프라임 낙엽살

Certificate Premium Angus Beef grade of the chuck selection on steer it's juicy, well-marbled, and sliced into thin cuts

3. USDA Angus Choice Round Eye 앵거스 우둔살

USDA rear leg meat which has the perfect combination of tenderized flavor and plenty of moisture on the meat.

4. Angus Choice Boneless Short Rib 갈비살

Chef's best choice of juicy tender boneless short rib

5. Angus Beef Belly 우삼겹

Thinly sliced Black Angus choice beef belly just below the rib. It is the most fatty part of beef

6. Prime Beef Brisket 프라임 차돌

Certificate Premium Angus Beef grade of thinly sliced brisket



7. Berkshire Pork Shoulder 흑돼지 목등심

USDA grade chuck eye that has marvelous marble for superior taste and tenderness

8. Natural Pork Belly 내츄럴 삼겹살

Thinly sliced Hampshire breed pork belly



9. Chicken Breast 닭가슴살

Thinly sliced chicken breast



10. Lamb Leg 양고기

Thinly sliced lamb meat



11. Basa Fish Fillet 바사

Thinly sliced basa fish

Drinks

RED WINE

Large Twins Cabernet Sauvignon	\$32.00
Macmurray Estate Pinot Noir	\$34.00
Louis M. Martini Cabernet Sauvignon	\$33.00

WHITE WINE

Large Twins Chardonnay	\$32.00
Casablanca Nimbus Sauvignon Blanc	\$28.00
Story Point Chardonnay	\$32.00

BEER - DOMESTIC

Coors Light	\$4.00
Miller Lite	\$4.00
Bud Light	\$4.00

RICE WINE

백세주 Korean Herbal Rice Wine	\$15.00
복분자 Black Raspberry Wine	\$15.00
막걸리 Unfiltered Korean Rice Wine	\$15.00
핫사케 Hot Sake	\$12.00

BEVERAGE

Soft Drink (No Refill)	\$2.00
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Coke / Diet Coke / Sprite / Fanta Orange



Shabu Shabu

Step. 1

Select your own soup base

Step. 2

Select your own meats

Step. 3

Check out salad bar
Select ingredients

Step. 4

Cook in your own pot
Cook your ingredients to your own style

ALL YOU CAN EAT PRICES

Includes a variety of meat selections, fresh seafood, and the salad bar

LUNCH **22.95**

DINNER **32.95**

Lunch Hour 11am to 3pm

(Except Holidays, Sat & Sun) *Price Per Person

NOTICE TO OUR CUSTOMERS

- * 2 Hour limit
- * Last call for an order is 9:30PM
- * Please inform a server about any food allergy.
- * Please avoiding touching hot pot directly. If it is necessary, please ask your server.
- * Please keep children under control since our servers are carrying hot food all the time. It is very dangerous for them to leave their seats.
- * According to the health department regulations, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

