



step 1: protein

bulgogi	
Thinly sliced ribeye marinated in a sweet soy sauce grilled with onions.	\$13.00
spicy pork	
Thinly sliced pork loin marinated in a house blend gochujang.	\$12.00
spicy chicken	
Grilled chicken thigh glazed in a spicy garlic sauce.	\$11.00
teriyaki chicken	
Grilled chicken thigh doused in a house made teriyaki sauce.	\$11.00
fried tofu	
Frim tofu fried, dressed in our korean pepper tofu sauce, and seaweed.	\$11.00
-Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness-	

step 2: entree

3 taco combo	
	
Corn tortillas, with lettuce, beansprouts, cilantro, sweet house aoli, and gochujang. Comes with a side fried rice and choice of kimchi or salad.	
rice bowl	
	
Served with white rice, green salad, and your choice of kimchi or pot stickers.	
burrito	
	
Flour tortilla wrapped with fried rice, lettuce, cilantro, beansprouts, red cabbage, carrots, fried kimchi, house sweet aoli, and gochujang.	
burrito bowl	
	
Same as the burrito but served in a bowl without the tortilla.	
yakisoba	
	
Sweet and savory stir fried wheat noodles with cabbage, carrots, and broccoli.	
-Certain items are garnished in sesame and green onions-	

step 3: extras

sides		drinks	
Kimchi	\$2	Bottled Water	\$1
Green Salad	\$3	Canned Soda	\$1.5
White Rice	\$2.5	Premium Drinks	\$2.5
Fried Rice	\$3		
Extra Sauce	\$50		
Single Taco	\$3		
5 Potstickers	\$3		
10 Potstickers	\$5		