



# THE WOO

KOREAN CUISINE

## COLD APPETIZERS

|   |    |
|---|----|
| <b>YOOK HWE</b><br>prime beef rib eye steak tartare marinated in sesame, garlic, soy      | 20 |
| <b>CHAM CHI HWE</b><br>ahi tuna sashimi, citrus, soy chili sauce and asian pear           | 18 |
| <b>OREE MARI</b><br>roast duck, cucumber, daikon, green chili rolled in a miso crepe      | 16 |
| <b>KIMBAP</b><br>korean style cut sushi roll ( <i>beef, seabass tempura, vegetarian</i> ) | 14 |

## HOT APPETIZERS

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| <b>KE SAL MARI</b><br>mini crab rolls wrapped in spinach crepes with mustard sauce                              | 17 |
| <b>MANDU</b><br>pan fried housemade beef short rib dumplings  | 16 |
| <b>KOREAN FRIED CHICKEN</b><br>spicy honey chili and sesame glazed crispy wings                                 | 18 |
| <b>BO SSAM BUNS</b><br>steamed bao buns with pork belly, pickled daikon, sweet soy                              | 15 |
| <b>JAP CHAE</b><br>wok stir fried glass noodles, assorted vegetables, soy, sesame ( <i>beef, vegetarian</i> )   | 17 |
| <b>GOCHU TIKIM</b><br>tempura fried stuffed korean green chili with sea bass                                    | 16 |
| <b>PA JUN</b><br>sizzling savory pancake with scallion and mixed peppers ( <i>vegetarian, seafood, kimchi</i> ) | 17 |
| <b>GOROKE</b><br>crispy golden mashed potato and vegetable croquettes   | 15 |
| <b>DUK BOKKI</b><br>spicy rice cake with zucchini in red chili sauce ( <i>vegetarian, beef</i> )                | 16 |
| <b>OJING AW TIKIM</b><br>calamari and shiitake tempura with sweet and spicy soy chili glaze                     | 17 |
| <b>EDAMAME</b><br>steamed organic soybean pods  | 8  |

## RICE DISHES

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| <b>BOKUM BAP</b><br>wok fried rice with egg, beansprouts, scallion, soy and sesame ( <i>beef, chicken, shrimp, vegetarian</i> )              | 20 |
| <b>KIMCHI BOKUM BAP</b><br>spicy fried rice with kimchi, egg, beansprouts and scallion ( <i>beef, chicken, shrimp, vegetarian</i> )          | 22 |
| <b>BIBIMBAP</b><br>mixed rice with assorted fresh and marinated vegetables ( <i>vegetarian, beef, chicken, tofu / fried egg on request</i> ) | 24 |
| <b>DOLSOT BIBIMBAP</b><br>bi bim bap crisped in a sizzling stone bowl ( <i>vegetarian, beef, chicken, tofu / fried egg on request</i> )      | 26 |
| <b>YOOK HWE BIBIMBAP</b><br>sesame marinated steak tartare over bibimbap with raw egg yolk   | 28 |

## KOREAN BARBECUE

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| <b>BULGOGI</b> thinly sliced beef rib eye                                      | 42 |
| <b>SPICY BULGOGI</b> spicy thinly sliced beef rib eye                          | 42 |
| <b>KAL BI</b> boneless beef short rib  | 46 |
| <b>SAENG KALBI</b> unmarinated boneless beef short rib                         | 46 |
| <b>HYAW MIT</b> beef tongue  | 40 |
| <b>SAMGYUPSAL</b> pork belly   | 40 |
| <b>DAEJI</b> pork loin   | 36 |
| <b>SPICY DAEJI</b> spicy pork loin   | 36 |
| <b>DAK</b> chicken breast  | 34 |
| <b>SPICY DAK</b> spicy chicken breast  | 34 |
| <b>CHAM CHI</b> ahi tuna   | 34 |
| <b>YUN AW</b> salmon   | 34 |
| <b>SAE WOO</b> shrimp  | 30 |
| <b>BOSOT</b> shiitake mushroom   | 24 |
| <b>YACHAE</b> assorted vegetables<br><i>*recommended cooked in the kitchen</i> | 20 |

## TRADITIONAL ENTREES

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| <b>KAL BI JIM</b><br>tender boneless beef short rib steaks braised in a sweet soy glaze      | 38 |
| <b>JAE YOOK KIMCHI</b><br>pork belly, kimchi and hot peppers in spicy korean chili sauce     | 36 |
| <b>NAKJI BOKUM</b><br>spicy stir fried baby octopus, assorted vegetables, chili garlic sauce | 30 |

## SOUPS & STEWS

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| <b>KIMCHI CHIGE</b><br>spicy hotpot stew with kimchi, pork belly, tofu, onion and scallion                                 | 22 |
| <b>DEN JANG CHIGE</b><br>miso hotpot stew with pork, zucchini, korean chili and onion                                      | 22 |
| <b>SOON DOO BOO</b><br>spicy hotpot stew with silken tofu and red chili pepper ( <i>beef, seafood, kimchi, vegetable</i> ) | 22 |
| <b>YOOK KE JANG</b><br>spicy red chili soup with shredded beef, shiitake, glass noodles, beansprouts and egg drop          | 24 |
| <b>DUK GUK</b><br>soup with sliced rice cake, beef, scallion and egg in beef broth<br><i>(add dumplings +2)</i>            | 18 |