



# THE WOO

KOREAN CUISINE

## NYC RESTAURANT WEEK \$45

### COURSE 1

#### MANDU

pan fried housemade beef short rib dumplings

#### KE SAL MARI

mini crab rolls wrapped in spinach crepes with light mustard sauce

#### KOREAN FRIED CHICKEN

spicy honey chili and sesame glazed wings with pickled daikon cubes

#### BO SSAM BUN

steamed buns with pork belly, pickled daikon and sweet soy sauce

#### O REE MARI

duck, cucumber, shredded daikon and crisp greens rolled in a miso crepe

#### GOROKE

crispy golden mashed potato and vegetable croquettes

#### DAE JI JIM

tender slow roasted sweet and spicy pork ribs

### COURSE 2

#### JAP CHAE & GREEN SALAD

wok stir fried glass noodles and assorted vegetables seasoned with soy and sesame green leaf lettuce salad with onion, cucumber and sweet red chili vinaigrette

### COURSE 3

#### KAL BI JIM

tender slow braised beef short rib steaks in a sweet soy glaze

#### JAE YOOK KIMCHI

spicy pork belly sauteed with kimchi and korean green chili

#### DOLSOT BI BIM BAP

sizzling rice topped with assorted fresh and marinated vegetables (vegetarian, beef or chicken / fried egg on request)

OR

#### KOREAN BARBECUE

*(choice of 1)*

**BUL GO GI** thinly sliced beef rib eye (\$6)

**KAL BI** boneless beef short rib (\$10)

**HYAW MIT** beef tongue (\$5)

**SAM GYUP SAL** pork belly (\$5)

**DAE JI** spicy pork loin

**DAK** chicken breast

**YUN AW** atlantic salmon

**CHAM CHI** yellowfin tuna

**SAE WOO** shrimp

**BO SOT** shiitake mushroom

