

NYC Restaurant Week Summer 2021

Dinner Menu

\$39/PERSON

APPETIZERS

Assorted Kimchi

Fermented Cabbage, Daikon And Cucumber (Family Style Serving)

Choregi Salad

Fresh Chopped Vegetable With Choregi Dressing

Egg Soup

Egg Drop Soup

TABLE BBQ & RICE

- 1 Choice of Meat -

Prime Skirt Steak (Harami)

Marinated With Momidare Sweet Soy Sauce

Spicy Chicken

Marinated With Yanyon Spicy Sauce

Kurobuta Berkshire Pork Kalbi

Marinated With Yanyon Spicy Sauce

Prime Short Rib [+ \$5]

Marinated With Momidare Sweet Soy Sauce

&

RICE

Steamed White Rice

DESSERT

TODAY'S DESSERT

Chef Choice Dessert Of The Day

* ALL TABLES MUST BE PARTICIPATED / MENU ITEM CANNOT BE CHANGED

* MENU CANNOT BE MIXED WITH OTHER RESTAURANT WEEK MENU

* BEFORE PLACING ORDER, PLEASE INFORM YOUR SERVER, IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY

NYC Restaurant Week Summer 2021

Signature Menu

\$125/person

APPETIZERS

Assorted Namul

Seasoned Fresh Vegetable (Family Style Serving)

Assorted Kimchi

Fermented Cabbage, Daikon And Cucumber (Family Style Serving)

Fried Shrimp

Deep Fried Shrimp With Quail Egg And Shiso Leaf

Choregi Salad

Mixed Lettuce, Carrots And Onions

TABLE BBQ & RICE

A5 Wagyu Beef Ribeye

Seasoned With Nikushio Salt

Prime Short Rib (Kalbi)

Marinated With Momidare Sweet Soy Sauce'

Prime Skirt Steak (Harami)

Marinated With Momidare Sweet Soy Sauce

Fresh Sang-Chu Lettuce

Red Lettuce Wrap

Garlic Rice

Mixed Rice with Garlic and Butter Served in Stone Bowl (Family Style Serving)

DESSERT

TODAY'S DESSERT

Chef Choice Dessert Of The Day

* ALL TABLES MUST BE PARTICIPATED / MENU ITEM CANNOT BE CHANGED

* MENU CANNOT BE MIXED WITH OTHER RESTAURANT WEEK MENU

*THIS MENU IS FOR 2 OR MORE PEOPLE ONLY

* BEFORE PLACING ORDER, PLEASE INFORM YOUR SERVER, IF A PERSON IN YOUR PARTY HAS A FOOD ALLERGY