

CREATE YOUR BOWL



NAME _____ HERE TO GO

1. BASE

- SUPERGREENS
seasonal
- NOODLES
sweet potato japchae
 cool warm
- WHITE RICE
seasoned
- BB RICE
brown + black
- QUINOA
lemon herb

2. SIZE & PROTEIN

- med 11.85
2 servings
- large 14.60
3 servings

RAW

- AHI TUNA
- SALMON

GRILLED

- BULGOGI BEEF*
- CHICKEN
- SPICY PORK*
- SHRIMP
- SALMON
- ORGANIC TOFU

3. MIX IN

- cucumber
- red onion
- edamame
- red cabbage

4. SAUCE

(choose 1)

- ON SIDE
- LIGHT

SOY

- wasabi red poke
- citrusy yuja ponzu*
- korean bbq*

CREAMY

- wasabi ginger
- savory sesame aioli
- kimchi aioli

SPICY

- yuja chojang
- rpiracha

5. TOPPING

- avocado (+1.5)
- triple blend seaweed
- corn
- organic poached egg (+1.5)
- scallion
- pickled radishes*
- kimchi (+1)*
- masago (fish eggs)
- tamago

6. CRUNCH

- crunchy garlic
- sesame seeds
- golden crispy shallot*
- turmeric roasted almonds
- toasted seaweed

DUMPLINGS

- beef chives
 - kale spinach
- 5.95 (5pc)

BUNS

- BEEF KIMCHI*
 - SPICY PORK*
 - SHRIMP*
- 4.5

OTHERS

- DENJANG MISO SOUP* 2.95
- TRIPLE SEAWEED EDAMAME SALAD 5.50

SIGNATURE BOWL



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2. BOWL & SIZE

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RAW

RED POKE (gf) TUNA (+1) (+1)
cucumber, red onion, wasabi red poke sauce, avocado, scallion, toasted seaweed, sesame seeds

YOUNG SOOK LEE TUNA & SALMON
cucumber, red cabbage, yuja chojang sauce, masago, scallion, golden crispy shallot, sesame seeds

CREAMY WASABI TUNA & SALMON
red onion, cucumber, wasabi aioli, masago, scallion, tamago, golden crispy shallots

SALMON DREAMIN' SALMON (+1) (+1)
red onion, edamame, yuja ponzu sauce, triple seaweed, avocado, scallion, sesame seeds, roasted almonds

GRILLED

SEOUL BULGOGI BEEF (+1) (+1)
red onion, sesame aioli, scallion, organic poached egg, toasted seaweed, crunchy garlic, sesame seeds

HELL'S VEGGIE ORGANIC TOFU
cucumber, red cabbage, sesame aioli, avocado, pickled radishes & ginger, crunchy garlic, roasted almonds

JEYUK KIMCHI SPICY PORK & TOFU
red onion, red cabbage, rpiracha, kimchi, scallion, sesame seeds, golden crispy shallots

RAY GRILLED SALMON
cucumber, korean bbq sauce, corn, scallion, pickled radishes & ginger, sesame seeds

GANGNAM SHRIMP & CHICKEN (+1) (+1)
corn, spicy kimchi aioli, avocado, scallion, pickled radishes & ginger, golden crispy shallots, roasted almond

DUMPLINGS

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 - kale spinach
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BUNS

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 - SPICY PORK*
 - SHRIMP*
- 4.5

OTHERS

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* = contains gluten Our menu items are 100% dairy free = vegetarian = spicy
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

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