

STARTER

HAPPY HOURS TUE~FRI, 4PM TO 7PM \$2 OFF (DINE IN ONLY, EXCLUSIVE HOLIDAYS)

FROM THE KITCHEN

<div>Spring Rolls</div> <div>Deep fried wheat skin vegetable roll(3pcs)</div> <div>\$7</div>	<div>Spicy Rice Cake 떡볶이</div> <div>Broiled rice cakes with Odeng, おでん, and vegetables in mild spicy sauce Add Cheese for \$5, or noodles for \$3</div> <div>\$15</div>
<div>Egg Rolls</div> <div>Deep fried egg skin pork and vegetable roll (2pcs)</div> <div>\$7</div>	<div>Honghap Tang 홍합탕</div> <div>Braised mussels in the shell(1lb) in seasoned hearty broth</div> <div>\$12</div>
<div>Chicken Wings 닭날개</div> <div>Tossed with Kpop, buffalo spicy, bulgogi, garlic sweet soy, honey mustard or teriyaki sauce (5pcs)</div> <div>\$11</div>	<div>Korean Pancakes 전</div> <div>The famous Korean street food. Your choice of Kimchi, seafood or beef Bulgogi</div> <div>\$16</div>
<div>Dumplings 만두</div> <div>Fried or steamed dumplings (5pcs) Beef , Kimchi, pork and shrimp or vegetables</div> <div>\$10</div>	<div>Garlic Truffle Frites</div> <div>French fries tossed with fried garlic, parmesan cheese, parsley and truffle oil</div> <div>\$10</div>
<div>Japchae 잡채</div> <div>Stir fried sweet potato noodles with vegetables. Add beef, pork, chicken or tofu for \$5</div> <div>\$14</div>	<div>Bulgogi Kimchi Fries</div> <div>French fries with beef Bulgogi, diced Kimchi, and mozzarella cheese</div> <div>\$14</div>
<div>Yamyam Buns</div> <div>Stir fried spicy pork or beef Bulgogi in steamed bun (3pcs)</div> <div>\$11</div>	<div>Honey Butter Fries</div> <div>French fries with wild flower honey butter sauce</div> <div>\$10</div>
<div>Egg Custard 계란찜</div> <div>Steamed seasoned eggs with vegetables in clay bowl</div> <div>\$11</div>	
<div>Rice Cake Skewers</div> <div>Fried rice cakes with sweet and spicy sauce (2 skewers)</div> <div>\$8</div>	

FROM THE SUSHI BAR

<div>✓ Spicy Tuna Tower</div> <div>Diced spicy tuna mixed with tobiko garnish with quail egg yolk topped with avocado and black tobiko with fried wonton chips</div> <div>\$15</div>	<div>Spicy Calamari</div> <div>Deep fried battered squid with Korean Gochujang sauce</div> <div>\$9</div>
<div>Edamame</div> <div>Steamed and salted soy bean with shell</div> <div>\$6</div>	<div>Crispy Shrimp</div> <div>Tempura shrimp (5pcs) served with tempura sauce</div> <div>\$10</div>
<div>Gimbap 김밥</div> <div>Korean style sushi roll seaweed outside (6pcs) Add beef for \$5</div> <div>\$9</div>	<div>Tako Yaki</div> <div>Fried rice flour balls (6pcs) filled with octopus topped with bonito flakes and sweet soy sauce</div> <div>\$10</div>
<div>Baked Mussel</div> <div>Baked green mussels (6pcs) with spicy mayo</div> <div>\$11</div>	<div>✓ Beef Roulettes</div> <div>Asparagus, spinach wrapped with seared beef topped with bacon jam (6pcs)</div> <div>\$14</div>
<div>Hamachi Kama</div> <div>Fried yellowtail collar with ponzu sauce</div> <div>\$13</div>	<div>✓ Bun Bomb</div> <div>Spicy tuna and crab mix in steamed bun (3pcs)</div> <div>\$12</div>
<div>✓ Tataki</div> <div>Seared tuna or beef (10pcs) on spring salad with ponzu sauce</div> <div>\$14</div>	<div>✓ Sushi salad</div> <div>Crab meats or seaweed Add \$3 for squid, baby octopus or scallop</div> <div>\$6</div>
<div>Fried Oyster</div> <div>Deep fried oysters (5pcs) served with savory sweet sauce</div> <div>\$9</div>	

✓ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

20% Gratuity will be added to party of 6 or more

SUSHI ROLLS

CLASSIC ROLLS

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Baltimore Crab, shrimp, cream cheese and cucumber.	\$9	Soft Shell Crab Deep fried soft shell crab, avocado, cucumber, lettuce , masago and soy glazed sauce.	\$14
California Crab, avocado and cucumber.	\$8	✓ Spicy Tuna Minced yellowfin tuna, cucumber, chili and soy sauce glazed	\$12
Charleston Shrimp, lettuce, cucumber and spicy mayo.	\$9	Crispy Bagel-Deep Fried Crab mixed, avocado, cream cheese and soy glaze	\$13
Philadelphia Smoked salmon, cream cheese, avocado and scallion.	\$9	✓ Roof Top-Deep Fried Spicy tuna, avocado, cream cheese and soy glaze	\$13
Crunch Tempura shrimp, cucumber, chili and soy glazed sauce.	\$10	Eel Avocado	\$9
Lotus Cream cheese, shrimp tempura, crab salad with soy glazed sauce.	\$12	✓ Salmon Avocado	\$7
Veggie Lovers Fresh daily vegetables rolled in cucumber.	\$10	✓ Yellowtail Avocado	\$7
✓ Pokemon Spicy tuna, cream cheese, crab salad and Arare.	\$12		

SIGNATURE ROLLS

✓ 843 Tempura Shrimp, cream cheese, cucumber, topped with crab salad, tuna, mango, avocado, drizzled with mango, eel sauce.	\$16	✓ Volcano Spicy tuna roll baked topping of shredded crab, squid, scallop, shrimp, octopus, spicy mayo sauce and eel sauce.	\$17
✓ Sanity Crab, spicy tuna, cucumber, cream cheese topped with seared hamachi, spicy mayo, wasabi mayo, roasted garlic.	\$15	✓ Korean Tiger Tempura shrimp, crab, cucumber, topped with spicy tuna, ebi, eel and spicy mayo sauce.	\$18
✓ Freddy Soft shell crab, cream cheese, crab, cucumber, topped with eel, tuna drizzled with eel and siracha sauce.	\$17	✓ Rainbow Tuna, salmon, yellowtail, avocado, white fish, albacore and shrimp on top of california roll.	\$17
✓ Firecracker 3 types of Tuna on top of a spicy tuna roll topped with spicy ponzu and wasabi tobiko, chili treads.	\$17	✓ Nemo crab mix, cream cheese, cucumber topped with salmon and avocado.	\$15
✓ Black Pearl Spicy tuna, crab, cucumber, topped with escolar, black tobiko, Japanese dressing with truffle oil.	\$16	✓ Sumo-Deep Fried Escolar, spicy tuna, crab, avocado and sweet egg omelet rolled inside out and deep fried topped with a sweet chili sauce.	\$16
✓ Surf & Turf Tempura shrimp, crab, asparagus, topped with seared premium beef, wasabi aioli, and scallion.	\$21	✓ Frying Nemo Crab, avocado, cucumber-deep fried, topped with baked salmon and sweet chili sauce.	\$18

NIGIRI AND SASHIMI

✓ Nigiri Regular Tuna, Salmon, Yellowtail 2pcs each with california roll	\$28	✓ Sashimi Regular Tuna, Salmon, Yellowtail 3pcs each	\$28
✓ Nigiri Deluxe Tuna, Salmon, Yellowtail and 3 different chef's choice of fish, 2pcs each with california roll	\$45	✓ Sashimi Deluxe Tuna, Salmon, Yellowtail and 3 different chef's choice of fish, 3pcs	\$45
✓ Nigiri & Sashimi Combo Chef's choice fo 8pcs Nigiri and 14 pcs Sashimi with Carilifornia roll and spicy tuna roll	\$60		

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ENTREE

COMES WITH RICE AND A SET OF DAILY BANCHAN

TRADITIONAL KOREAN

Bulgogi 불고기 \$22 No 1. Customers favorite skillet dish, spicy option available, Beef, Pork, Chicken or Shrimp	Stone Bowl Bibimbap 돌솥비빔밥 \$18 Rice topped with vegetables, sunny-side-up or cooked all the way egg and your choice of protein in a sizzling stone bowl. Add beef, pork, chicken, tofu or shrimp for \$5
LA Galbi 갈비 \$36 Marinated beef short ribs with grilled vegetables.	Bulgogi Kimchi Fried Rice \$25 Your choice of beef, pork, chicken or shrimp Bulgogi and Kimchi fried rice with eggs, cheese garnished with roasted seaweed.
Spicy Chicken 닭갈비 \$22 Chicken thigh with spicy sauce with rice cake and sweet potato. Add cheese for \$5	Fried Rice 볶음밥 \$16 Egg, vegetable fried rice. Add beef, pork, chicken, tofu or shrimp for \$5
Spicy Squid 오징어 볶음 \$23 Chef cut squid stir fried with Korean sweet and spicy sauce with vegetables.	Teriyaki Chicken 테리야끼 치킨 \$18 Stir fried chicken with house made teriyaki sauce served with steamed broccoli and house fried rice.
Spicy Pork 제육볶음 \$23 Stir fried spicy pork with Kimchi and vegetables. Add steamed tofu for \$5	Teriyaki Shrimp 테리야끼 새우 \$23 Stir fried shrimp with house made teriyaki sauce served with steamed broccoli and house fried rice.
Mackerel 고등어구이 \$21 Pan fried Norwegian mackerel filet with ponzu sauce.	Katsu 카츠 \$22 Your choice of chicken or pork deep fried cutlet served with chef made katsu sauce with house salad. Add curry sauce or cheese for \$5
Eel 장어구이 \$32 Broiled eel(12oz) with sweet soy sauce, served with pan fried seasoned garlic	

SOUP AND NOODLES

Bulgogi Hot Pot 뚝불고기 \$23 Beef Bulgogi in clay bowl with broth, sweet potato noodles, dumplings and vegetable garnished with mushrooms	Spicy Beef Soup 육개장 \$23 Spicy red chili soup with shredded skirt steak, glass noodle, onion, shiitake mushroom, egg, scallion and royal fern
Soft Tofu Stew 순두부 \$17 A mild spicy soup filled with soft tofu, vegetables and topped with egg. Add Kimchi, beef, pork or seafood for \$5	Jajang Myun 자장면 \$20 Noodles mixed with sweet black bean sauce, pork, potatoes and vegetable
Pork Kimchi Stew 김치찌개 \$20 Spicy Kimchi stew with pork, tofu and vegetables Add extra pork for \$5	Jambong 짬뽕 \$23 Stir fried vegetables with seafood or pork with spicy broth and noodles Add extra mussels for \$5
Danjang Stew 된장찌개 \$17 A savory Korean fermented soybean soup with tofu and vegetables. Add seafood, crab or brisket for \$5	Yaki Soba 볶음면 \$16 Stir-fried soba noodles with vegetable and yaki soba sauce Add beef, pork, chicken, tofu or shrimp for \$5
Seoul Curry 카레라이스 \$20 Yellow mild spicy curry with vegetables, served over your choice of multi grains or white rice. Add chicken or tofu for \$5	Dak Kal Guk Su 닭칼국수 \$21 Korean style chicken noodle soup Extra chicken for \$5

A beer bucket for 843 kitchen staffs \$10/\$15/\$20

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KOREAN BBQ

ALL YOU CAN EAT

ALL MEMBERS AT THE TABLE ARE REQUIRED TO AGREE TO PARTICIPATE

<div>✓ AYCE\$35/person</div> <div><div>- Bulgogi(beef, pork, and chicken)</div><div>- Spicy Pork</div><div>- Pork Steak</div><div>- Pork Belly</div><div>- Shrimp</div><div>- Sausage</div><div>- Vegetable Platter</div></div>	<div>✓ Premium AYCE\$45/person</div> <div><div>AYCE +</div><div>- Boneless Beef Rib Meat</div><div>- NY Strip Steak</div><div>- Ribeye</div><div>- Pork Jowl</div><div>- LA Galbi</div><div>- Scallop</div></div> <div><div>+ Unlimited Appetizers</div><div>- Japchae</div><div>- Spicy rice cake</div><div>- Fried dumplings</div><div>- Corn cheese</div></div>
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AYCE KBBQ SIDES

ONE TIME CHARGE PER TABLE AND FREE REFILL

Rice \$5	A set of daily banchan \$6	Garlic & Jalapeno \$5	Lettuce Wrap \$5
Danjang stew \$10	Pork Kimchi stew \$10		

KBBQ A LA CARTE

PICK ANY 3 MEATS FOR 2 \$80, COMES WITH A SET OF APPETIZERS, RICE, DAILY BANCHANS & VEGETABLE PLATTER

<div>✓ Pork Belly 삼겹살\$26</div> <div>✓ Wine Pork Belly 와인삼겹살\$29</div> <div>✓ Gochujang Pork Belly 고추장삼겹살\$29</div> <div>✓ Pork Steak 목살\$24</div> <div>✓ Pork Jowl 항정살\$29</div> <div>✓ Spicy Pork 제육볶음\$25</div> <div>✓ Spicy Chicken 닭갈비\$25</div> <div>✓ Prime Boneless Beef Rib Meat 꽃살\$35</div>	<div>✓ Bulgogi 불고기\$30</div> <div>Beef, Pork, Chicken</div> <div>✓ Prime Brisket 차돌박이\$32</div> <div>✓ Prime Ribeye 꽃등심\$35</div> <div>✓ NY Strip Steak 채끝살\$35</div> <div>✓ Filet Mignon 안심\$34</div> <div>✓ LA Galbi 갈비\$38</div> <div>✓ Shrimp 새우구이\$28</div> <div>✓ Scallops 관자구이\$25</div>
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BAR

HAPPY HOUR SPECIAL TUE~FRI, 4PM TO 7PM , EXCLUSIVE HOLIDAYS ALL BEERS \$1 OFF

SOJU	K.A.B.
<div>Soju 375ml\$18</div> <div>A clear distilled liquor made from rice and starches, is the most popular alcoholic drink in Korea</div> <div>UNFLAVOR</div> <div>Original, Fresh, Is Back</div> <div>FLAVORED</div> <div>Apple, Blueberry, Citron, Strawberry, Green Grape, Grapefruit, Lychee, Mango, Peach, Pineapple, Plum, Pomergranate, Strawberry, Watermelon, Yogurt, Tropical, Applemango</div> <div>Soju Carafe\$22</div> <div>Lychee, Yogurt, Mango, Peach or Apple</div> <div>Soju Flight\$11</div> <div>Pick 4 flavors</div> <div>Soju shot\$3</div>	<div>Makgeolli 750ml\$20</div> <div>A clean, smooth taste and is accomplished by fermenting rice</div> <div>Original or banana flavor</div> <div>Chung Ha 300ml\$20</div> <div>A clean, smooth taste Korean sake</div> <div>Baekseju 375ml\$25</div> <div>"The name comes from the legend that the healthful herbs in baekseju will result an individual to live up to 100 years old" Infused with ginseng and eleven other herbs, including licorice, Chinese wolfberry, astragalus propinquus root, ginger, and cinnamon.</div> <div>Bokbunja 375ml\$27</div> <div>Korean black raspberry wine</div> <div>Maesilju 500ml\$35</div> <div>Korean plum wine</div> <div>Somack Tower 2L\$40</div> <div>Add Soju for \$18</div> <div>Somack Tower 3L\$60</div> <div>Add Soju for \$18</div>
BEER	KOREAN BEER
<div>Domestic\$4</div> <div>Budweiser</div> <div>Bud Light</div> <div>Angry Orchard</div> <div>Coors Light</div> <div>Miller Light</div> <div>Bluemoon</div> <div>Mich Ultra</div> <div>Sam Adams</div> <div>Yuengling</div> <div>Import\$6</div> <div>Heineken</div> <div>Kirin Ichban</div> <div>Asahi</div> <div>Stella Artois</div> <div>Corona</div> <div>Guinness</div> <div>Lagunitas, IPA</div> <div>Sapporo(22oz can+\$4)</div>	<div>Hite\$7</div> <div>Cass\$7</div> <div>Kloud\$7</div> <div>OB\$7</div> <div>Terra\$7</div> <div>DRAFT BEER</div> <div>16OZ \$8 20OZ \$11 30OZ \$15 PITCHER \$28</div> <div>Yuengling</div> <div>Stella Artois, Belgium</div> <div>Kirin Ichiban, Japan</div> <div>Sapporo, Japan</div> <div>Estuary Hazy IPA, SC</div> <div>Wicked Weed Fresh Pressed Ale, NC</div>

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BAR

HAPPY HOUR TUE~FRI 4PM TO 7PM, EXCLUSIVE HOLIDAYS WINE BY GLASS 50% OFF

843 COCKTAILS

<div><div>Seoul Searcher</div><div>Jinro 24, peach puree, and Korean yogurt</div><div>\$11</div></div> <div><div>Soju Sangria</div><div>Jinro 24, fresh squeezed citrus fruits and red wine</div><div>\$13</div></div> <div><div>Soju Mule</div><div>Jinro 24, muddled with fresh lime topped with ginger beer</div><div>\$12</div></div> <div><div>Carolina Mojito</div><div>Firefly sweet tea vodka, squeezed lemon juice, mint, club soda and lime</div><div>Add Raspberry or peach flavor for \$1</div><div>\$12</div></div> <div><div>Grand Ol' Fashion</div><div>Bulleit bourbon, bitters, orange zest and brandied cherry</div><div>\$14</div></div> <div><div>Peach Bourbon Smash</div><div>Jim Beam bourbon, peach puree, mint and ginger beer</div><div>\$13</div></div> <div><div>Tropical Fox</div><div>Malibu coconut rum, peach soju, pineapple juice, lime juice, blue curacao garnish with cherry and pineapple</div><div>\$12</div></div> <div><div>Margarita</div><div>Tequila, lime juice, triple sec served with salt rim</div><div>\$12</div></div>			<div><div>Spicy Korean Blood Mary</div><div>Vodka, tomato puree, tobasco, black pepper, special Korean spice, garnish with lemon lime, olives and fried dumplings</div><div>\$14</div></div> <div><div>Espresso Martini</div><div>Vanilla vodka, kahlua, brewed coffee, served with cocoa dust.</div><div>\$12</div></div> <div><div>Black Pink</div><div>Jinro 24, St. germain, lime juice, blackberry puree served with pink sugar rim</div><div>\$14</div></div>		
			SAKE		
			<div><div>Hot Sake small</div><div>Large +\$5 add flavor(apple, mango or peach) for \$1</div><div>Party sake +\$24 add Flavor for \$2</div><div>\$6</div></div> <div><div>Mio Sparkling 300ml</div><div>From the fruity flavors of Junmai Ginjo, to the savory textures of a well-made Honjozo</div><div>\$27</div></div> <div><div>Murai Junmai "Tanrei" 300ml</div><div>Sushi's best friend. Clean, dry and crisp flavor.</div><div>\$30</div></div> <div><div>Shochikubai Nigori 375ml</div><div>Milky-white Nigori Crème de Sake radiates aromas of melon, marshmallow, and cream</div><div>\$20</div></div> <div><div>Gekkeikan Black and Gold 750ml</div><div>Full-bodied with hints of honeydew, papaya, anise and roasted nuts. Well balanced, finishes long and smooth.</div><div>\$40</div></div>		
RED WINE			WHITE WINE		
<div><div>The Show</div><div>Malbec Mendoza Argentina</div><div>\$11</div><div>\$44</div></div> <div><div>Robert Mondavi</div><div>Cabernet Sauvignon Napa CA</div><div>\$18</div><div>\$72</div></div> <div><div>Unshackled</div><div>Red Blend Oakville CA</div><div>\$15</div><div>\$60</div></div> <div><div>Tutto Mio</div><div>Sweet sparkiling Emilia Italy</div><div>\$11</div><div>\$44</div></div> <div><div>Bonterra</div><div>Merlot Mendocino CA</div><div>\$10</div><div>\$40</div></div> <div><div>Lucas & Lewellen</div><div>Pinot Noir Santa Barbara CA</div><div>\$12</div><div>\$48</div></div> <div><div>House Red</div><div></div><div>\$8</div><div>\$32</div></div>			<div><div>Seaglass</div><div>Riesling Santa Barbara</div><div>\$10</div><div>\$40</div></div> <div><div>Robert Mondavi</div><div>Sauvignon Blanc Napa CA</div><div>\$13</div><div>\$52</div></div> <div><div>Ruffino</div><div>Pinot Grigio Pontassieve Italy</div><div>\$9</div><div>\$36</div></div> <div><div>Caposaldo</div><div>Sparkling Moscato Lombardy Italy</div><div>\$11</div><div>\$44</div></div> <div><div>Kinsen Plum</div><div>Berkely CA</div><div>\$9</div><div>\$36</div></div> <div><div>Simi</div><div>Chardonnay Napa CA</div><div>\$16</div><div>\$64</div></div> <div><div>Jacques Bardelot</div><div>Chanpagne France</div><div>\$40</div><div></div></div> <div><div>House White</div><div></div><div>\$8</div><div>\$32</div></div>		

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BEVERAGES

SODA & TEA		NON ALCOHOLIC	
		NO REFILL	
Soda	\$3	Fresh squeezed OJ	\$7
Coke, Diet Coke, Sprite, Fruit Punch, Lemonade, Fanta Orange, Pibb Xtara, Ginger Ale		Cranberry Juice	\$5
		Pineapple Juice	\$5
Sweet/Unsweetened tea	\$3	Apple Juice	\$5
Hot Tea	\$5	Smurf	\$4
Ask servers for details		Shirley Temple	\$4

DESSERTS & KIDS MENU

DESSERTS		KIDS MENU	
		UNDER 12 YRS OLD	
		SERVED WITH FRENCH FRIES OR RICE	
Pot Bing Su	\$15	Bulgogi	\$12
Shaving ice with condensed milk, sweet red beans, and fruit cocktail, ice cream		Beef, pork or chicken	
		Katsu	\$12
Macarons (6pcs)	\$10	Pork or chicken	
		Fried Dumpling(4pcs)	\$8
Green Tea Cheese Cake	\$8	Teriyaki Chicken	\$11
		Teriyaki Shrimp	\$13
Mochi Ice Cream (3pcs)	\$6	Japchae	\$11
Ask your server for flavors		Add beef, chicken or pork for \$5	

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We appreciate your business!

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