EXECUTIVE CHEF ANDREW LIM
수석 셰프 임진의

PERILLA
KOREAN AMERICAN STEAKHOUSE

DINNER
저녁식사

FIRST BITES

CRUDO* 12
SEASONAL FISH, SMOKED TROUT ROE

A5 WAGYU* 16
GOLDEN KALUGA CAVIAR

SALADS

CAESAR 16
LITTLE GEM, PARMESAN CRISPS
MILK BREAD CROUTONS

MIXED GREENS 16
CUCUMBER, RADISH, GINGER
VINAIGRETTE, HERBS

CHICKEN +6 **SALMON** +8 **PRIME RIBEYE*** +14

caviar service

POTATO CAKE, SMOKED CRÈME FRAICHE, GARLIC CHIVE MUCHIM, DANMUJI

SMOKED TROUT ROE*	45	**GOLDEN OSETRA***	95
GOLDEN KALUGA*	75	**BELUGA HYBRID***	115

SEAFOOD

OYSTERS

RAW OYSTERS* 30/6 pc
YUJA-TAMARI MIGNONETTE

GRILLED OYSTER 18/3 pc
PONZU, POMELO, DASHIMA

HOT TASTING PLATE

3 OZ OCTOPUS
2 PC OYSTER
2 PC SCALLOP*
42

HOT

SPANISH OCTOPUS 24/6 oz
KIMCHI GUANCIALE VINAIGRETTE

HOKKAIDO SCALLOPS* 21/2 pc
PICKLED CHAMOE, HAMI MELON FOAM

WHOLE SHRIMP 18/3 pc
TAMARIND HONEY BUTTER

SMALL PLATES

TTEOKBOKKI 떡볶이 24
TTEOK, GOCHUJANG SAUCE, SHORT RIB SKEWER

STEAK TARTARE TOAST 육회 15
PRESERVED LEMON-GOCHUJANG VINAIGRETTE

KOREAN FRIED CHICKEN 닭튀김 20
GOCHUJANG-SOY GLAZE
EXTRA DRUMSTICK & THIGH +10

KIMCHI PORK DUMPLINGS 만두 16
DADAEGI PARMESAN BROTH
EXTRA DUMPLING +5

MONKEY BREAD 16
GOCHUJANG HONEY BUTTER

ROASTED CABBAGE 15
GOCHUJANG HARISSA, GARLIC PUREE,
PICKLED ONIONS

GARLIC CHIVE PANCAKE 부추전 16
PERILLA, FINGER CHILI

JAPCHAE 잡채 20
WOK-FRIED GLASS NOODLES,
ASSORTED VEGETABLES

STEWS

KIMCHI 김치찌개 18
HERITAGE PORK BELLY, TOFU

SOONDUBU* 순두부찌개 20
BRAISED SHORT RIB, POACHED EGG

+notice to consumers: please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the person in charge or certified food protection manager on duty at this establishment

*every check includes a 3% optional surcharge to help assist our team with healthcare benefits
*these items are served raw, undercooked or cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

PERILLA

KOREAN AMERICAN STEAKHOUSE

STEAKHOUSE SETS

WE KINDLY REQUIRE FULL TABLE PARTICIPATION

ALL SETS INCLUDE 6 OZ TASTING PORTIONS

PREMIUM 70

MARINATED PRIME SHORT RIB*

PRIME SHORT RIB*

WAGYU HANGER*

PICANHA*



CHEF'S 105

MARINATED SHORT RIB*

MIYAZAKI A5 NY STRIP*

A5 PICANHA*

RIBEYE CAP*

SHORT RIB*

SERVED WITH

JAPCHAE • BANCHAN • SSAM• PA MUCHIM • DIPPING SAUCES

MEATS

ALL CUTS SERVED A LA CARTE

PRIME

SHORT RIB* 30
CREEKSTONE FARMS, KANSAS

MARINATED SHORT RIB* 32
CREEKSTONE FARMS, KANSAS

RIBEYE CAP* 48/40z
CREEKSTONE FARMS, KANSAS

60-DAY DRY-AGED RIBEYE* 95/160z
AB PRIME, ILLINOIS

WAGYU

HANGER* 40
MISHIMA RESERVE, PACIFIC NORTHWEST

SHORT RIB* 42
ROSEWOOD RANCH, TEXAS

PICANHA* 40
WESTHOLME, AUSTRALIA

A5 NY STRIP* 30/0z
MIYAZAKI PREFECTURE, JAPAN

A5 PICANHA* 24/0z
KAGOSHIMA PREFECTURE, JAPAN

MARINATED SHORT RIB* 44
ROSEWOOD RANCH, TEXAS

SIDES

BANCHAN 반찬 — 5
ASSORTED KOREAN ACCOMPANIMENTS

SSAM 쌈 — 5
ARTISANAL LETTUCE, PERILLA

PA MUCHIM 파무침 — 5
SCALLION SALAD, GOCHUGARU VINAIGRETTE



KIMCHI FRIED RICE*
김치볶음밥
GUANCIALE, FRIED EGG,
SMOKED BLUE CHEESE
26

SWEET POTATOES & BONE MARROW — 16
ASSORTED SWEET POTATOES, BONE MARROW BUTTER, MUSTARD GREENS KIMCHI

BEEF FAT FRIES 감자튀김 — 14
PARMESAN, CHIVE, AIOLI

BRUSSELS SPROUTS 브뤼셀 — 14
RAISIN, APPLE, FERMENTED HONEY

GRILLED MUSHROOMS 버섯 — 16
TAMARI CARAMEL, CHIVE

STEAMED EGG* 계란찜 — 16
KOREAN CHILI FLAKE, SESAME

[large parties of six and more will include a 20% service charge]