

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

ARGENTINIAN RED SHRIMP 24/5 pc
SALSA MACHA

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	

ROASTED CABBAGE	15
GOCHUJANG HARISSA, GARLIC PUREE, PICKLED ONIONS	
GARLIC CHIVE PANCAKE 부추전	16
PERILLA, FINGER CHILI	
CHILLED SOBA NOODLES & KIMCHI	21
SOY, GOCHUJANG, MEDIUM EGG, GIM, PERILLA, SESAME	
JAPCHAE 잡채	20
WOK-FRIED GLASS NOODLES, ASSORTED VEGETABLES	

STEWES

KIMCHI 김치찌개	18	SOONDUBU* 순두부찌개	20
HERITAGE PORK BELLY, TOFU		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

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
ASSORTED KOREAN ACCOMPANIMENTS

5

SSAM 쌈
ARTISANAL LETTUCE, PERILLA

5

PA MUCHIM 파무침
SCALLION SALAD, GOCHUGARU VINAIGRETTE

5

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

16

BEEF FAT FRIES 감자튀김
PARMESAN, CHIVE, AIOLI

14

BRUSSELS SPROUTS 브뤼셀
RAISIN, APPLE, FERMENTED HONEY

14

GRILLED BROCCOLINI
GOCHUJANG ROMESCO, SHALLOTS,
GARLIC CRUMBLE

15

GRILLED MUSHROOMS 버섯
TAMARI CARAMEL, CHIVE

16

STEAMED EGG* 계란찜
KOREAN CHILI FLAKE, SESAME

16



KIMCHI FRIED RICE*

김치볶음밥
GUANCIALE, FRIED EGG,
SMOKED BLUE CHEESE

26