

EXECUTIVE CHEF ANDREW LIM
수석 셰프 임진의

PERILLA
KOREAN AMERICAN STEAKHOUSE

DINNER | PATIO
테라스 저녁식사

FIRST BITES

SALMON TARTARE*	12
CURED SALMON, SMOKED TROUT ROE	
A5 WAGYU*	18
GOLDEN KALUGA CAVIAR*	

PETITE SALADS

CAESAR	12
LITTLE GEM, PARMESAN CRISPS, MILK BREAD CROUTONS	
MIXED GREENS	12
CUCUMBER, RADISH, GINGER VINAIGRETTE, HERBS	
CHICKEN +6 SALMON +8 PRIME SKIRT+10	

SEAFOOD

COLD

SHRIMP COCKTAIL	15
GOCHUJANG COCKTAIL SAUCE	
RAW OYSTERS*	30
6 PC, WHITE KIMCHI MIGNONETTE	
OYSTERS & CAVIAR*	60
6 PC OYSTERS, 14 GRAMS GOLDEN KALUGA	

SMALL PLATES

MONKEY BREAD	14
GOCHUJANG HONEY BUTTER	
FRIED MANDU 만두	10
5PC, VEGETABLE • PORK	
GARLIC CHIVE PANCAKE 부추전	15
PERILLA, FINGER CHILI	
TTEOKBOKKI 떡볶이	18
STIR FRIED GOCHUJANG, RICE CAKE, CHEESE	
PORK BULGOGI +4 GARLIC CHICKEN +4	
MARINATED SHORT RIB +6	
BUFFALO CRAB DIP	16
CHEDDAR, RANCH, FRIED CHICKEN SKIN	
JAPCHAE 잡채	20
GLASS NOODLE, EGG RIBBON	
GRILLED PORK RIBS 돼지갈비	20
BLACK BEAN SAUCE, FINGER CHILI, HERBS	

GRILLED SKEWERS

PICKLED RADISH
GARLIC CHICKEN 6
PORK BULGOGI 6
MARINATED SHORT RIB 8

caviar service

KIMCHI SEASONED CHIPS, CHIVES
SMOKED CRÈME FRAÎCHE

SMOKED TROUT ROE*	25
<i>Oncorhynchus mykiss</i>	
GOLDEN KALUGA*	88
<i>Huso dauricus x acipenser schrenkii</i>	
GOLDEN OSETRA*	110
<i>Acipenser gueldenstaedtii</i>	
BELUGA HYBRID*	175
<i>Acipenser huso huso, Baerii</i>	

LARGE PLATES

DOUBLE SMASH BURGER	24
DRY-AGED, AMERICAN CHEESE, ONION, PICKLE, PICKLED PEPPER AIOLI, FRIES	
CAULIFLOWER STEAK	24
CHILI CRISP, CARROT SALAD	
KING SALMON*	32
BIG GLORY BAY, ORANGE KOSHO, ORANGE-CHILI BROTH	
STEAK FRITES*	34
8OZ PRIME SKIRT, CHIMICHURRI, BEEF FAT FRIES, GARLIC AIOLI	
WAGYU HANGER 60 60-DAY DRY-AGED RIBEYE 105	

SIDES

BEEF FAT FRIES 감자튀김	12
PARMESAN, CHIVE, AIOLI	
GAMJA 감자	14
SESAME, SWEET SOY, CHILI THREADS	
BRUSSELS SPROUTS 브뤼셀	14
RAISIN, APPLE, FERMENTED HONEY	
CHARRED BROCCOLI	14
DWENJANG BAGNA CAUDA, SESAME TOFU WHIP, PUFFED BARLEY	
GRILLED MUSHROOMS 버섯	16
TAMARI CARAMEL, CHIVE	

*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

+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



PERILLA

KOREAN AMERICAN STEAKHOUSE

COCKTAILS

18

PLANK WALKER

A tropical refresher to revive the weary sailor.

Jamaican pot still rum, falernum, toasted banana, spanish vermouth, tropical spices

GENMAICHA MULE

An earthy, vibrant and unexpected mule variation

Blended 3 year pot still rum, tepache syrup, blended rice, green tea, ginger, aromatic bitters, carbonation, mint crown

KOREAN MAGPIE

A complex, herbal, boozy sipper - limit 2 per guest

Absinthe blanc, apricot liqueur, baijiu, american mountain floral liqueur, violet endive

THE CHAIRMAN

For the boss in us all

Johnnie walker high rye, straight bourbon, shiitake, house bitters, absinthe blanc, double citrus swath

SUMMER IN SEOUL MARTINI

A clean, direct, sunny martini

Korean soju, london dry gin, bergamot, fortified wine melange, sherry, grapefruit oil, begonia

VIVA LA VIDA

A little heat, a little sweet, a lot of love

Blanco tequila, espadin, red bell pepper, pineapple, lime, habañero, piña frond

DRINKING IN THE TALL GRASS

*A bourbon paloma? A basil brown derby?
A boozy citrusy soda? Yes to all three!*

A blend of whiskies, basil eau de vie, mead, grapefruit, cardamom, citric acid, carbonation, kinomi leaves

ESPRESSO MARTINI

A new classic...try it again, for the first time

Coconut fat washed vodka, rum, arabica, chicory, mizunara oak, smoked salt, demerara

PERILLA IN OAXACA | 22

an old fashioned story, poured with fresh insights

PERILLA private label vago tepeztate mezcal, solsongju damsoul soju, demerara, aromatic bitters, smoked pine needles

BY THE GLASS

SPARKLING

CATTIN, <i>BRUT CATTIN</i> , CRÉMANT D'ALSACE, NV	16
LE MONDE, ROSÉ SPUMANTE, PINOT NERO, NV	15
G. CHIQUET, <i>TRADITION 1ER CRU</i> , BRUT, NV	25

WHITE

PEDRO MÉNDEZ, ALBARINO, 2023	16
E. MELLOTT, <i>MA COLLINE</i> , SANCERRE, 2023	20
SANDHI, CHARDONNAY, CENTRAL COAST 2023	16
LE MONDE, PINOT GRIGIO, 2023	16
RICHTER, <i>W. SONNENUHR</i> , RIESLING SPÄTLESE, 2021	18

ROSÉ

TIBERIO, CERASUOLO, ABRUZZO, 2023	15
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RED

REEVE, <i>YA MOON</i> , PINOT NOIR, 2023	16
DAMILANO, <i>MARGHE</i> , NEBBIOLO, 2022	15
TRAPADIS, <i>LES GARRIGUES</i> , GRENACHE, 2020	17
TURLEY, <i>OLD VINE</i> , ZINFANDEL, 2022	17
CRUZADO, <i>HONORABLE</i> , TEMPRANILLO, RIOJA 2019	20
LAPOSTOLLE, <i>ALEXANDRE</i> , CABERNET SAUVIGNON, 2022	18

BEER

MARZ HAN MAEKJU INTERNATIONAL LAGER CHICAGO 16OZ 5.3% ABV	12
HOPEWELL TANKBEER UNFILTERED LAGER CHICAGO 16OZ 4.4% ABV	12
BURNT CITY TWO HEADED BOY UNFILTERED PILSNER CHICAGO 16OZ 5.3% ABV	12
MOODY TONGUE ORANGE BLOSSOM BELGIAN BLONDE CHICAGO 16OZ 5.4% ABV	12
HOPEWELL GOING PLACES IPA CHICAGO 16OZ 6.8% ABV	12
SPITEFUL GOD DAMN PIGEON ROBUST PORTER CHICAGO 16OZ 8.2% ABV	12
ERIS PEDESTRIAN DRY CIDER CHICAGO 12OZ 6% ABV	10
BEST DAY BREWING NA KOLSCH CALIFORNIA 12OZ >0.5% ABV	8

SLUSHIES

MELON SOUR PLUM WINE, MELON LIQUEUR, PINEAPPLE, LIME JUICE ADD WON MAE PLUM SOJU FLOAT +5	15
STRAWBERRY MILK 딸기 우유 KETEL ONE VODKA, HOUSE MADE YOGURT SOJU, STRAWBERRY, ITALIAN APERTIVO	15