

EXECUTIVE CHEF ANDREW LIM  
수석 셰프 임진의

  
P E R I L L A  
KOREAN AMERICAN STEAKHOUSE

DINNER  
저녁식사

FIRST BITES

SALMON\* 12  
CURED SALMON, SMOKED TROUT ROE

A5 WAGYU\* 18  
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 SKIRT\* +14

caviar service

GAMTAE, SMOKED CRÈME FRAICHE, GARLIC CHIVE MUCHIM, DANMUJI  
12

SMOKED TROUT ROE\* 25  
*Oncorhynchus mykiss*  
GOLDEN KALUGA\* 50  
*Huso dauricus x acipenser schrenkii*

GOLDEN OSETRA\* 75  
*Acipenser gueldenstaedtii*  
BELUGA HYBRID\* 105  
*Acipenser huso huso, Baerii*

SEAFOOD

COLD

SHRIMP COCKTAIL 15  
3 PCS, GOCHUJANG COCKTAIL SAUCE  
RAW OYSTERS\* 30/60  
WHITE KIMCHI MIGNONETTE

WARM TASTING PLATE  
3 OZ OCTOPUS  
2 PC OYSTER  
2 PC SCALLOP\*  
38

WARM

GRILLED OYSTER 15/3 pc  
KIMCHI BUTTER, GARLIC CRUMBLE  
GRILLED OCTOPUS 24/6 oz  
KIMCHI GUANCIALE VINAIGRETTE  
SEARED SCALLOPS\* 16/2 pc  
KIMCHI GUANCIALE VINAIGRETTE

SMALL PLATES

TTEOKBOKKI 떡볶이 18  
STIR FRIED GOCHUJANG, RICE CAKE, CHEESE  
GARLIC CHICKEN +4   MARINATED SHORT RIB +6  
STEAK TARTARE TOAST 14  
PRESERVED LEMON-GOCHUJANG VINAIGRETTE  
KOREAN FRIED CHICKEN 닭튀김 20  
GOCHUJANG-SOY GLAZE  
EXTRA DRUMSTICK & THIGH +10

KIMCHI PORK DUMPLINGS 만두 15  
DADAEGI PARMESAN BROTH  
GARLIC CHIVE PANCAKE 부추전 15  
PERILLA, FINGER CHILI  
JAPCHAE 잡채 20  
WOK-FRIED GLASS NOODLES,  
ASSORTED VEGETABLES

STEWES

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

STEAKHOUSE SETS

WE KINDLY REQUIRE FULL TABLE PARTICIPATION  
ALL SETS INCLUDE 6 OZ TASTING PORTIONS

**PREMIUM 65**  
MARINATED PRIME SHORT RIB\*  
PRIME SHORT RIB\*  
WAGYU HANGER\*  
PICANHA\*

**WAGYU 105**  
MARINATED SHORT RIB\*  
MIYAZAKI A5 NY STRIP\*  
RIBEYE CAP\*  
SHORT RIB\*  
RIBEYE\*



SERVED WITH  
BANCHAN • SSAM • SAUCES • JAPCHAE • SCALLION MUCHIM

MEATS

ALL CUTS SERVED A LA CARTE

PRIME

**SHORT RIB\* 28**  
CREEKSTONE FARMS, KANSAS

**60-DAY DRY-AGED RIBEYE\* 95**  
AB PRIME, ILLINOIS

**MARINATED SHORT RIB\* 30**  
CREEKSTONE FARMS, KANSAS

WAGYU

**PICANHA\* 40**  
WESTHOLME, AUSTRALIA

**SHORT RIB\* 42**  
ROSEWOOD RANCH, TEXAS

**RIBEYE\* 45**  
WESTHOLME, AUSTRALIA

**MARINATED SHORT RIB\* 44**  
ROSEWOOD RANCH, TEXAS

**HANGER\* 40**  
MISHIMA RESERVE, PACIFIC NORTHWEST

**A5 NY STRIP\* 30/oz**  
MIYAZAKI PREFECTURE, JAPAN

SIDES

**WHIPPED BONE MARROW** 10  
BLACK PEPPER, GOCHUGARU, CHIVE  
**BEEF FAT FRIES** 감자튀김 12  
PARMESAN, CHIVE, AIOLI  
**EGG SOUFFLÉ\*** 계란찜 16  
KOREAN CHILI FLAKE, SESAME  
**GRILLED MUSHROOMS** 버섯 16  
TAMARI CARAMEL, CHIVE  
**BRUSSELS SPROUTS** 브뤼셀 14  
RAISIN, APPLE, FERMENTED HONEY

**GRILLED BROCCOLINI** 15  
GOCHUJANG ROMESCO, SHALLOTS,  
GARLIC CRUMBLE  
**SSAM** 쌈 5  
ARTISANAL LETTUCE, PERILLA  
**BANCHAN** 반찬 5  
ASSORTED KOREAN ACCOMPANIMENTS



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