

EXECUTIVE CHEF ANDREW LIM  
수석 셰프 임진의

  
P E R I L L A  
KOREAN AMERICAN STEAKHOUSE

DINNER  
저녁식사

## FIRST BITES

**CRUDO\*** 12  
SEASONAL FISH, SMOKED TROUT ROE

**A5 WAGYU\*** 15  
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

|                          |    |                       |     |
|--------------------------|----|-----------------------|-----|
| <b>SMOKED TROUT ROE*</b> | 37 | <b>GOLDEN OSETRA*</b> | 87  |
| <b>GOLDEN KALUGA*</b>    | 62 | <b>BELUGA HYBRID*</b> | 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  
NURUK BEURRE BLANC, PERILLA OIL

**ARGENTINIAN RED SHRIMP** 24/5 pc  
SALSA MACHA

## SMALL PLATES

**STEAMED FLUKE** 광어찜 26  
GOCHUGARU FUMET, CROWN DAISY,  
MUNG BEANS, DILL

**RICE CAKE CACIO E PEPE** 치즈 떡볶이 21  
PECORINO ROMANO, PARMESAN

**STEAK TARTARE TOAST** 육회 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  
**EXTRA DUMPLING** +5

**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



PERILLA  
KOREAN AMERICAN STEAKHOUSE

## 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  
JAPCHAE • BANCHAN • SSAM • PA MUCHIM • DIPPING SAUCES

## 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

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

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

**RIBEYE\* 45**  
WESTHOLME, AUSTRALIA

**PICANHA\* 40**  
WESTHOLME, AUSTRALIA

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

**BULGOGI RIBEYE\* 45**  
WESTHOLME, AUSTRALIA

### A5 WAGYU

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

**A5 BRISKET\* 40/2 oz**  
KAGOSHIMA PREFECTURE, JAPAN

## SIDES

**BANCHAN 반찬** 5  
ASSORTED KOREAN ACCOMPANIMENTS

**SSAM 쌈** 5  
ARTISANAL LETTUCE, PERILLA

**PA MUCHIM 파무침** 5  
SCALLION SALAD, GOCHUGARU VINAIGRETTE

**WHIPPED BONE MARROW** 12  
BLACK PEPPER, GOCHUGARU, CHIVE

**BEEF FAT FRIES 감자튀김** 14  
PARMESAN, CHIVE, AIOLI

**BRUSSELS SPROUTS 브뤼셀** 14  
RAISIN, APPLE, FERMENTED HONEY

**GRILLED BROCCOLINI** 15  
GOCHUJANG ROMESCO, SHALLOTS, GARLIC CRUMBLE

**GRILLED MUSHROOMS 버섯** 16  
TAMARI CARAMEL, CHIVE

**STEAMED EGG\* 계란찜** 16  
KOREAN CHILI FLAKE, SESAME



### KIMCHI FRIED RICE\*

김치볶음밥  
GUANCIALE, FRIED EGG,  
SMOKED BLUE CHEESE

25

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