

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

SMOKED TROUT ROE*	37	GOLDEN OSETRA*	87
GOLDEN KALUGA*	62	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
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

SWEET POTATOES & BONE MARROW 15
ASSORTED SWEET POTATOES,
MARROW BUTTER, MUSTARD GREENS KIMCHI

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