PERILLA

KOREAN AMERICAN STEAKHOUSE

Private Events

225 N WABASH AVE
CHICAGO, IL 60601
steak@perillachicago.com



WELCOME

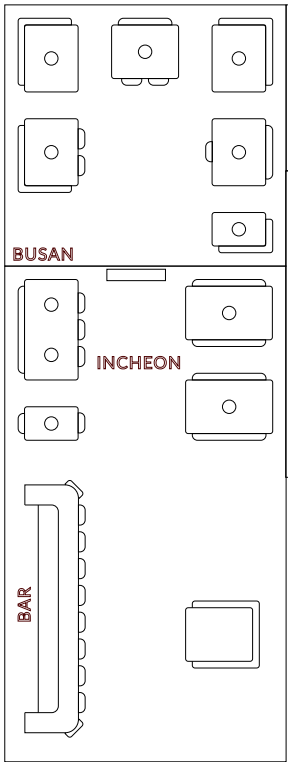
A modern interpretation of the classic Chicago steakhouse inspired by traditonal Korean flavors. We pay homage to the city's iconic steakhouse roots while introducing a new iteration of the classic dining concept. PERILLA steakhouse offers an energetic and explorative dining experience with custom table-side grills built into each table in a beautifully designed, warm space, thoughtfully introducing elements of Korean architecture. PERILLA sterakhouse is the second location from the michelin-recognized PERILLA team originating in the West Loop.

At PERILLA steakhouse, we center our dining experience around authentic dining culture. Our menus are designed to be shared, encouraging a communal and interactive meal.

For a more personal dining experience, we offer individually plated options for breakfast and lunch. Our chef curated menus are thoughtfully crafted to provide a well rounded and flavorful experience for you and your guests.

Upper Level

BAR: 10
INCHEON: 20
BUSAN: 20



For larger gatherings, we offer bookings for the entire upper or lower level.





INCHEON ROOM

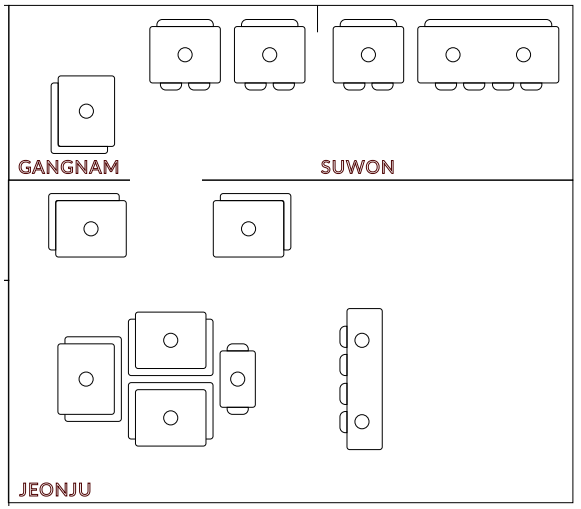


BUSAN ROOM



Lower Level

JEONJU: 20
GANGNAM: 15
SUWON: 14



Gangnam and Suwon can be combined for a private dining experience, seating 29 total.
(AV available upon request)

For larger gatherings, we offer bookings for the entire upper or lower level.



JEONJU ROOM



GANGNAM ROOM



GANGNAM & SUWON ROOM

LUNCH MENU



KOREAN SET

45 PERSON

APPETIZER

(one choice for entire party)

HWE BITE*
seasonal fish crudo, smoked trou roe

GARLIC CHIVE PANCAKE
perilla, finger chili

MAIN

KOREAN LUNCH TRAY

moo guk soup
white rice
egg omelet
white kimchi
pickled chayote
moossam

choice of:
(host selects 2 for parties larger than 14)

PRIME RIBEYE* +4

GRILLED MACKERAL

GRILLED CHICKEN THIGH

DESSERT

(one choice for entire party)

FRUIT BOWL
assorted seasonal fruit

CINNAMON SUGAR DONUTS

KOREAN BBQ SET

75 PERSON

SALAD

One choice for the entire party:

CAESAR
little gem, parmesan crisps,
milk bread croutons

MIXED GREENS
cucumber, radish,
ginger vinaigrette, herbs

NOODLES

TTEOKBOKKI
tteok, gochujang sauce

GRILL

MARINATED SHORT RIB*

WAGYU PICANHA

SHORT RIB

served with:

SSAM BANCHAN RICE SSAM JANG GIREUM JANG

DESSERT

One Choice for Entire Party

FRUIT BOWL
assorted seasonal fruit

CINNAMON SUGAR DONUTS



DINNER MENU



CAVIAR & CHAMPAGNE

Set the tone for the evening with champagne and caviar waiting in the room when your guests arrive. It's a welcoming way to bring everyone together and let the night ease into itself.

You'll choose from our curated selection of champagnes, along with our caviar offerings, thoughtfully paired to complement one another. A simple way to start the evening feeling celebratory, relaxed, and ready to enjoy what's ahead.

Caviar Service

POTATO CAKE, SMOKED CRÈME FRAICHE,
GARLIC CHIVE MUCHIM, DANMUJI

SMOKED TROUT ROE*	37
Oncorhynchus mykiss	
GOLDEN KALUGA*	62
Huso dauricus x acipenser schrenkii	
GOLDEN OSETRA*	87
Acipenser gueldenstaedtii	
BELUGA HYBRID*	117
Acipenser huso huso, Baerii	

Champagne

Gaston Chiquet, Tradition 1er Cru, Brut, Dizzy, NV	$125
Billecart-Salmon, Le Rosé, Brut Rosé, Vallée de la Marne, NV	$175
Egly-Ouriet, Grand Cru, Brut, NV	$325
Krug, Grande Cuvee, 171eme Edition, Brut, NV	$350



HORS D'OEUVRE

10 PC MINIMUM ORDER
RECOMMENDED 6-8 BITES PER PERSON

SCALLION PANCAKE
perilla, garlic chive
$5

KOREAN FRIED CHICKEN BITES
gochujang soy glaze
$8

KOREAN FRIED CAULIFLOWER
gochujang soy glaze
$5

PORK BELLY SKEWER
berkershire heritage pork belly
$6

KIMCHI FRIED RICE ARANCINI
moody blue cheese, guanciale
$7

GRILLED SHISHITO PEPPER SKEWERS
sweet soy vinaigrette
$5

STEAKHOUSE PARTY SET

85 PERSON

STARTER

HWE BITE*
seasonal fish crudo, smoked trout roe

BREAD SERVICE
gochujang honey butter

SALAD

(One Choice For Entire Party)

CAESAR
little gem, parmesan crisps,
milk bread croutons

MIXED GREENS
cucumber, radish,
ginger vinaigrette, herbs

NOODLES

(One Choice For Entire Party)

TTEOKBOKKI
tteok, gochunang sauce

JAPCHAE
stir fried glass noodles, sauteed vegetables,
egg ribbon

GRILL

PRIME SHORT RIB **WAGYU PICANHA** **MARINATED SHORT RIB**

(served with)

SSAM BANCHAN RICE SSAM JANG GIREUM JANG

SIDES

BRUSSEL SPROUTS
raisin, apple,
fermented honey

BEEF FAT FRIES
parmesan, chive, aioli

DESSERT

CARROT CAKE
cream cheese, walnuts, gochujang caramel





CHEF'S PARTY SET

125 PERSON

STARTER

A5 WAGYU BITE
caviar, chive

BREAD SERVICE
gochujang honey butter

HOT SEAFOOD
grilled oysters & octopus

SALAD

(One Choice For Entire Party)

CAESAR
parmesan crisps, milk bread croutons

MIXED GREENS
cucumber, radish, ginger vinaigrette, herbs

SHAREABLES

(One Choice For Entire Party)

TTEOKBOKKI
tteok, gochujang sauce

STEAK TARTARE TOAST*
preserved lemon-gochujang vinaigrette

GRILL

WAGYU SHORT RIB **WAGYU HANGAR** **MARINATED SHORT RIB**

(served with)

SSAM BANCHAN RICE SSAM JANG GIREUM JANG

SIDES

(Two Choices For Entire Party)

BRUSSEL SPROUTS
raisin, apple, fermented honey

BEEF FAT FRIES
parmesan, chive, aioli

KIMCHI FRIED RICE +5
guanciale, fried egg, smoked blue cheese

DESSERT

(One Choice For Entire Party)

CARROT CAKE
cream cheese, walnuts, gochujang caramel

CHOCOLATE CAKE
dark chocolate, chocolate ganache, hazelnut

LUXE PARTY SET

175 PERSON

STARTER

MONKEY BREAD
gochujang honey butter

A5 WAGYU BITE
caviar, chive

CAVIAR SERVICE
golden kaluga

SALAD

(One Choice For Entire Party)

CAESAR
parmesan crisps, milk bread croutons

MIXED GREENS
cucumber, radish, ginger vinaigrette, herbs

SHAREABLES

(One Choice For Entire Party)

TTEOKBOKKI
tteok, gochujang sauce

STEAK TARTARE TOAST*
preserved lemon-gochujang vinaigrette

GARLIC CHIVE PANCAKE
perilla, finger chili

GRILL

WAGYU SHORT RIB

MARINATED SHORT RIB

WAGYU RIBEYE CAP STEAK

A5 WAGYU

(served with)

SSAM BANCHAN RICE SSAM JANG GIREUM JANG

SIDES

(Two Choices For Entire Party)

BRUSSEL SPROUTS
raisin, apple, fermented honey

BEEF FAT FRIES
parmesan, chive, aioli

KIMCHI FRIED RICE +5
guanciale, fried egg, smoked blue cheese

DESSERT

(One Choice For Entire Party)

CARROT CAKE
cream cheese, walnuts, gochujang caramel

CHOCOLATE CAKE
dark chocolate, chocolate ganache, hazelnut

