



PERILLA

KOREAN AMERICAN STEAKHOUSE

Private Events

225 N WABASH AVE
CHICAGO, IL 60601
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WELCOME

A modern interpretation of the classic Chicago steakhouse inspired by traditional 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.

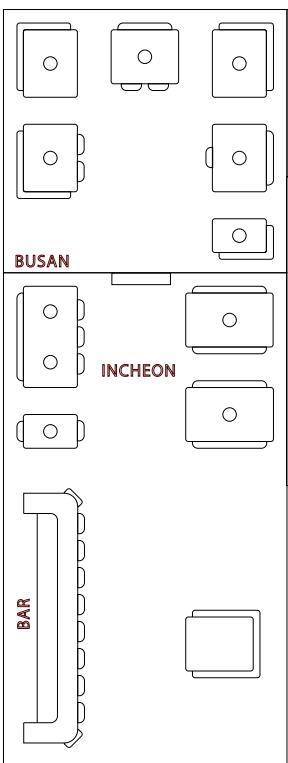
At PERILLA steakhouse, we center our dining experience around authentic dining culture. Our menus are designed to be shared, encouraging a communal and interactive meal.

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

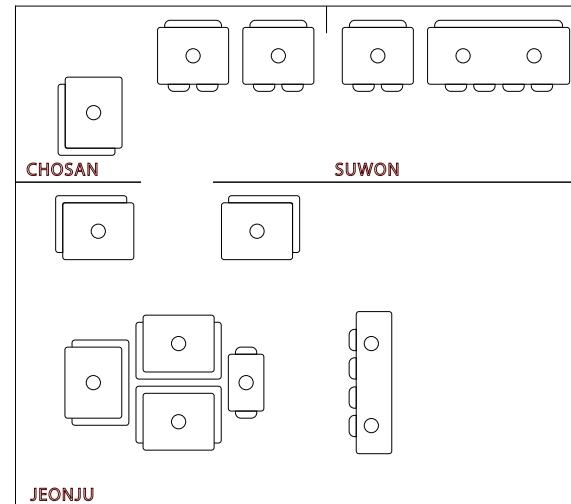


Lower Level

JEONJU: 20

CHOSAN: 15

SUWON: 14



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

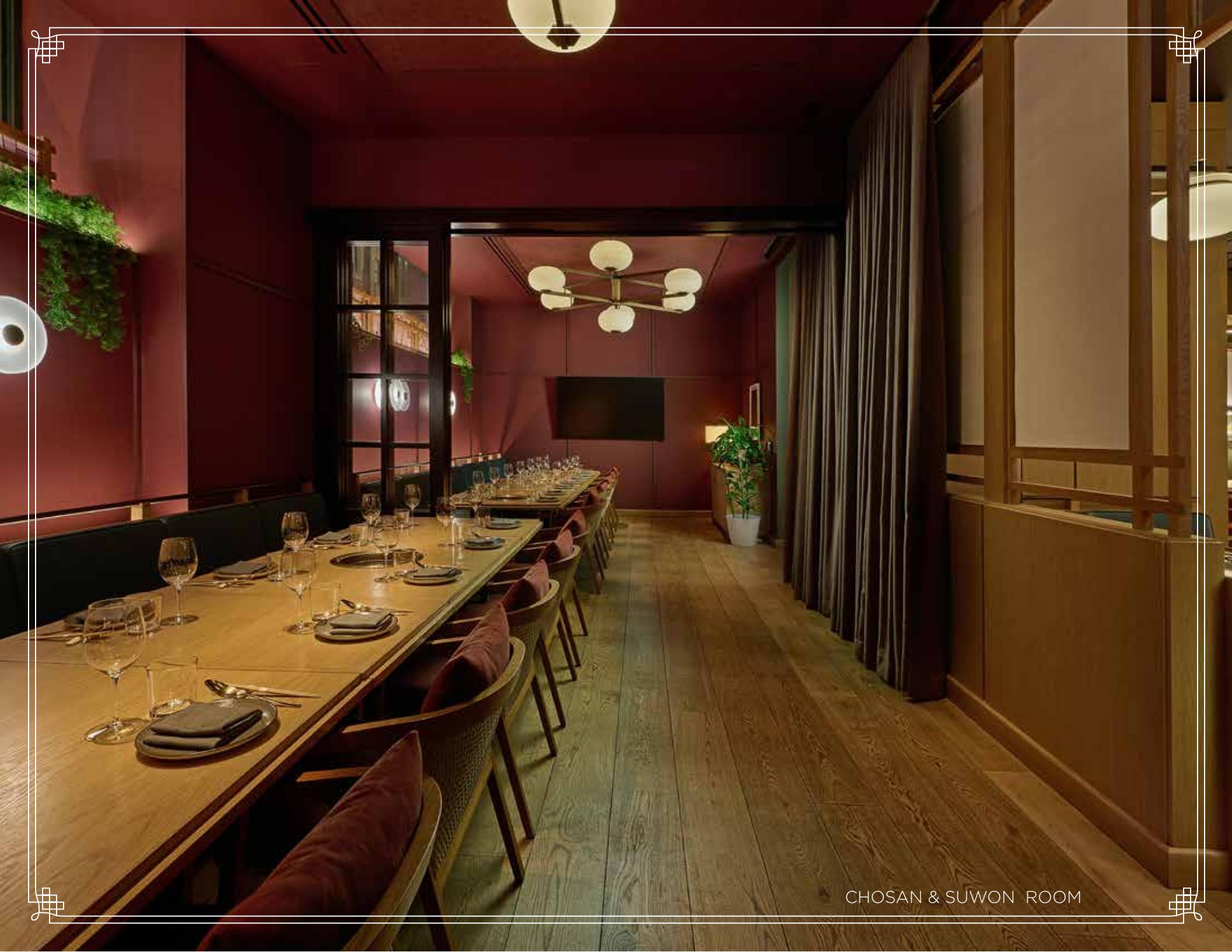
For larger gatherings, we offer bookings for the entire upper or lower level.



JEONJU ROOM



CHOSAN ROOM



CHOSAN & SUWON ROOM

LUNCH MENU



AMERICAN SET

45 PERSON

APPETIZER

SHRIMP COCKTAIL

2pc served with gochujang cocktail sauce

ENTREE

*choice of:
(host pre-selects for full party)*

CAESAR

little gem, parmesan crisps,
milk bread croutons

MIXED GREENS

cucumber, radish,
ginger vinaigrette, herbs

served with choice of:

(host pre-selects for full party)

BREAKFAST POTATOES

GRILLED BROCCOLI

choice of:

(host selects 2 for parties larger than 14)

SKIRT STEAK*

GRILLED SALMON

GRILLED CHICKEN THIGH

GRILLED MUSHROOMS

DESSERT

CARROT CAKE

persimmon jam, cashew streusel,
silken tofu parfait, gochujang caramel





KOREAN SET

45 PERSON

APPETIZER

(one choice for entire party)

YELLOWTAIL TARTARE*

cured yellowtail, smoked trout roe

GARLIC CHIVE PANCAKE

perilla, finger chili

MAIN

KOREAN LUNCH TRAY

myeok guk soup

white rice

egg omelet

white kimchi

pickled chayote

zucchini

choice of:

(host selects 2 for parties larger than 14)

SKIRT STEAK*

GRILLED MACKERAL

GRILLED CHICKEN THIGH

DESSERT

(one choice for entire party)

CARROT CAKE

persimmon jam, cashew streusel,
silken tofu parfait, gochujang caramel

FRUIT BOWL

assorted seasonal fruit



KOREAN BBQ SET

75 PERSON

SALAD

Choice of:

CAESAR

little gem, parmesan crisps,
milk bread croutons

MIXED GREENS

cucumber, radish,
ginger vinaigrette, herbs

PASTA

RICE CAKE CACIO E PEPE

pecorino romano, parmesan, black pepper

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

CARROT CAKE

persimmon jam, cashew streusel,
silken tofu parfait, gochujang caramel



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

GAMTAE, SMOKED CRÈME FRAICHE,
GARLIC CHIVE MUCHIM, DANMUJI

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

Champagne

Gaston Chiquet, Tradition 1er Cru, Brut, Dizzy, NV	\$125
Billecart-Salmon, Le Rosé, Brut Rosé, Vallée de la Marne, NV	\$155
Egly-Ouriet, Grand Cru, Brut, NV	\$295
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

SHRIMP COCKTAIL

poached shrimp cocktail served with
gochujang cocktail sauce
\$6

ZUCCHINI JUN

sweet soy vinaigrette
\$5

KOREAN FRIED CHICKEN BITES

gochujang soy glaze
\$8

KOREAN FRIED CAULIFLOWER

gochujang soy glaze
\$5

PORK BELLY SKEWER

berkshire 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

YELLOWTAIL TARTARE*
cured yellowtail, smoked trout roe

PUBLICAN QUALITY SOURDOUGH
sesame-gim honey butter
Monkey Bread Add-On +16 per order

SALAD

(One Choice For Entire Party)

CAESAR
little gem, parmesan crisps,
milk bread croutons

MIXED GREENS
cucumber, radish,
ginger vinaigrette, herbs

PASTA

(One Choice For Entire Party)

RICE CAKE CACIO E PEPE
pecorino romano, parmesan, black pepper

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

TWO CHOICES FOR ENTIRE PARTY

GRILLED BROCCOLINI
gochujang romesco,
shallots, garlic crumble

BEEF FAT FRIES
parmesan, chive, aioli

DESSERT

CARROT CAKE
persimmon jam, cashew streusel,
silken tofu parfait, gochujang caramel





CHEF'S PARTY SET

125 PERSON

STARTER

A5 WAGYU BITE

caviar, chive

PUBLICAN QUALITY SOURDOUGH

sesame-gim honey butter

Monkey Bread Add-On +\$16 per order

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)

RICE CAKE CACIO E PEPE

pecorino romano, parmesan, black pepper

STEAK TARTARE TOAST*

preserved lemon-gochujang vinaigrette

GRILL

WAGYU SHORT RIB

(served with)

SSAM

BANCHAN

RICE

SSAM JANG

GIREUM JANG

WAGYU HANGAR

MARINATED SHORT RIB

SIDES

(two choice's for entire party)

GRILLED BROCCOLINI

gochujang romesco,
shallots, garlic crumble

BEEF FAT FRIES

parmesan, chive,
aioli

GRILLED MUSHROOMS

tamari caramel,
chives

DESSERT

TWO CHOICES FOR ENTIRE PARTY

CARROT CAKE

persimmon jam, cashew streusel,
silken tofu parfait, gochujang caramel

CHOCOLATE CAKE

dark chocolate, chocolate ganache, hazelnut



LUXE PARTY SET

175 PERSON

STARTER

PUBLICAN QUALITY SOURDOUGH

sesame-gim honey butter
Monkey Bread Add-On +16 per order

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)

RICE CAKE CACIO E PEPE

pecorino romano, parmesan, black pepper

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)

GRILLED BROCCOLINI

gochujang romesco, shallots, garlic crumble

BEEF FAT FRIES

parmesan, chive, aioli

GRILLED MUSHROOMS

tamari caramel, chives

DESSERT

TWO CHOICES FOR ENTIRE PARTY

CARROT CAKE

persimmon jam, cashew streusel, silken tofu parfait, gochujang caramel

CHOCOLATE CAKE

dark chocolate, chocolate ganache, hazelnut

