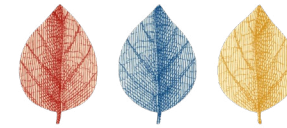


P E R I L L A

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 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 steakhouse is the second location from the Michelin-recognized PERILLA team originating in the West Loop.

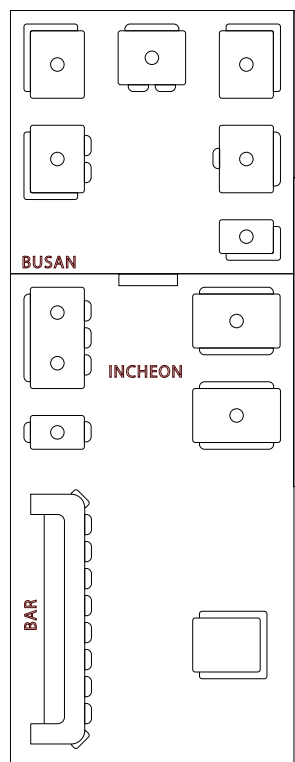
At PERILLA steakhouse, we center our dining experience around authentic dining culture. Our menus are designed to be shared, encouraging a communal and interactive meal.

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.

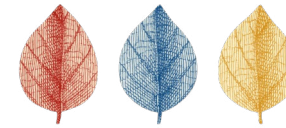




INCHEON ROOM

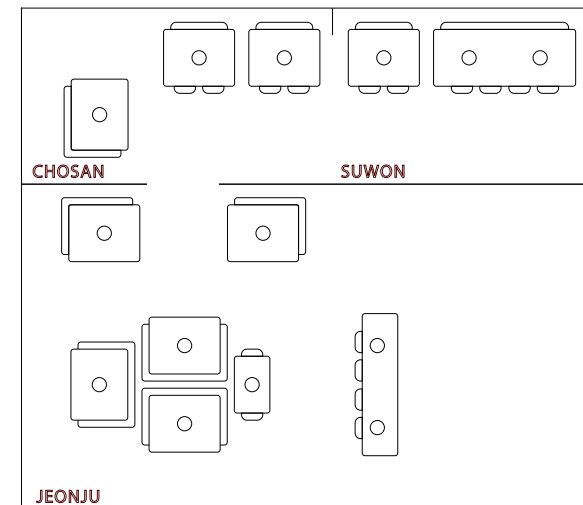


BUSAN ROOM



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

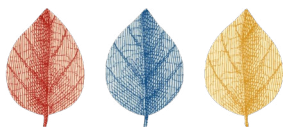


CHOSAN ROOM



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

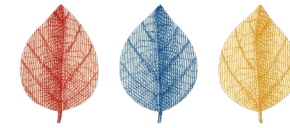
GRILLED MUSHROOMS

DESSERT

CARROT CAKE

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





KOREAN SET

45 PERSON

APPETIZER

(one choice for entire party)

SALMON TARTARE*
cured salmon, smoked trout roe

GARLIC CHIVE PANCAKE
perilla, finger chili

MAIN

KOREAN LUNCH TRAY

myeok guk soup
white rice
egg omelet
white kimchi
namul
zucchini

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

SKIRT STEAK*
GRILLED CHICKEN THIGH

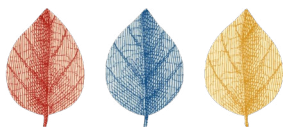
GRILLED MACKERAL
ROASTED VEGETABLES

DESSERT

(one choice for entire party)

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

FRUIT SALAD
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 BAVATTE

SHORT RIB

served with:

SSAM

BANCHAN

RICE

SSAM JANG

GIREUM JANG

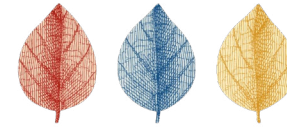
DESSERT

CARROT CAKE

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



DINNER MENU



HORS D'OEUVRE

10 PC MINIMUM ORDER
RECOMMENDED 6-8 BITES PER PERSON

SCALLION PANCAKE
\$5

CRUDITE
\$5

KIMCHI PANCAKE
\$6

SHRIMP COCKTAIL
\$6

ZUCCHINI JUN
\$5

KOREAN FRIED CHICKEN
\$8

TOFU JUN
\$4

KOREAN FRIED CAULIFLOWER
\$5

PORK BELLY SKEWER
\$6

KIMCHI FRIED RICE ARANCINI
\$7

RICE CAKE SKEWER
\$5

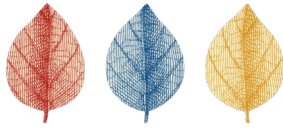
**GRILLED SHISHITO PEPPER
SKEWERS**
\$5

LETTUCE WRAPS
\$6
(choice of)

MINI TACOS
\$8
(choice of)

GRILLED CHICKEN
FIRE CHICKEN
SPICY PORK

GRILLED CHICKEN
FIRE CHICKEN
SPICY PORK



STEAKHOUSE PARTY SET

85 PERSON

STARTER

SALMON TARTARE*

cured salmon, smoked trout roe

MONKEY BREAD

gochujang honey butter

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)

TTEOKBOKKI

stir fried gochujang, rice cakes,
cheese

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 choice's for entire party)

GAMJA

sesame, sweet soy,
chili threads

CHARRED BROCCOLI

dwenjang bagna cauda,
sesame tofu whip

BEEF FAT FRIES

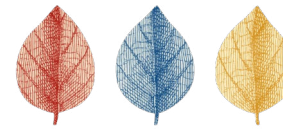
parmesan, chive, aioli

DESSERT

CARROT CAKE

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





CHEF'S PARTY SET

125 PERSON

STARTER

A5 WAGYU BITE
caviar, chive

MONKEY BREAD
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
stir fried gochujang, rice cakes,
cheese

WAGYU CARPACCIO*
perilla cured top sirloin,
house fermented hot sauce

GRILL

WAGYU SHORT RIB

WAGYU HANGAR

MARINATED SHORT RIB

(served with)

SSAM

BANCHAN

RICE

SSAM JANG

GIREUM JANG

SIDES

(two choice's for entire party)

GAMJA
sesame,
sweet soy,
chili threads

**CHARRED
BROCCOLI**
dwenjang bagna cauda,
sesame tofu whip

**BEEF
FAT FRIES**
parmesan, chive,
aioli

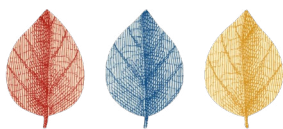
**GRILLED
MUSHROOMS**
tamari caramel,
chives

DESSERT

(one choice 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

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

stir fried gochujang, rice cakes,

WAGYU CARPACCIO*

perilla cured top sirloin, house fermented hot sauce

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 Choice's For Entire Party)

GAMJA

sesame, sweet soy, chili threads

CHARRED BROCCOLI

dwenjang bagna cauda, sesame tofu whip

BEEF FAT FRIES

parmesan, chive, aioli

GRILLED MUSHROOMS

tamari caramal, chives

DESSERT

(one choice for entire party)

CARROT CAKE

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

CHOCOLATE CAKE

dark chocolate, chocolate ganache, hazelnut

