

EXECUTIVE CHEF ANDREW LIM  
수석 셰프 임진의

PERILLA  
KOREAN AMERICAN STEAKHOUSE

DINNER  
저녁식사

FIRST BITES

SALMON\* 12  
CURED SALMON, SMOKED TROUT ROE

A5 WAGYU\* 18  
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  
12

SMOKED TROUT ROE\* 25  
*Oncorhynchus mykiss*  
GOLDEN KALUGA\* 50  
*Huso dauricus x acipenser schrenkii*

GOLDEN OSETRA\* 75  
*Acipenser gueldenstaedtii*  
BELUGA HYBRID\* 105  
*Acipenser huso huso, Baerii*

SEAFOOD

COLD

SHRIMP COCKTAIL 15  
3 PCS, GOCHUJANG COCKTAIL SAUCE  
RAW OYSTERS\* 30/60  
WHITE KIMCHI MIGNONETTE

WARM TASTING PLATE  
3 OZ OCTOPUS  
2 PC OYSTER  
2 PC SCALLOP\*  
38

WARM

GRILLED OYSTER 15/3 pc  
KIMCHI BUTTER, GARLIC CRUMBLE  
GRILLED OCTOPUS 24/6 oz  
KIMCHI GUANCIALE VINAIGRETTE  
SEARED SCALLOPS\* 16/2 pc  
KIMCHI GUANCIALE VINAIGRETTE

SMALL PLATES

KIMCHI FOCACCIA 12  
SESAME-GIM HONEY BUTTER  
TTEOKBOKKI 떡볶이 18  
STIR FRIED GOCHUJANG, RICE CAKE, CHEESE  
GARLIC CHICKEN +4   MARINATED SHORT RIB +6  
STEAK TARTARE TOAST 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  
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

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

BANCHAN • SSAM • SAUCES • JAPCHAE • SCALLION MUCHIM

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

PICANHA\* 40

WESTHOLME, AUSTRALIA

MARINATED SHORT RIB\* 44

ROSEWOOD RANCH, TEXAS

SHORT RIB\* 42

ROSEWOOD RANCH, TEXAS

HANGER\* 40

MISHIMA RESERVE, PACIFIC NORTHWEST

RIBEYE\* 45

WESTHOLME, AUSTRALIA

A5 NY STRIP\* 30/oz

MIYAZAKI PREFECTURE, JAPAN

SIDES

WHIPPED BONE MARROW

BLACK PEPPER, GOCHUGARU, CHIVE

BEEF FAT FRIES 감자튀김

PARMESAN, CHIVE, AIOLI

GAMJA JORIM 감자조림

POTATO PAVE, SWEET SOY, SESAME

EGG SOUFFLÉ\* 계란찜

KOREAN CHILI FLAKE, SESAME

GRILLED MUSHROOMS 버섯

TAMARI CARAMEL, CHIVE

BRUSSELS SPROUTS 브뤼셀

RAISIN, APPLE, FERMENTED HONEY

10

12

14

16

16

14

CHARRED BROCCOLI 브로콜리

DWENJANG BAGNA CAUDA,

SESAME TOFU WHIP, PUFFED BARLEY

CORN CHEESE 콘치즈

HUITLACOCHE, ROASTED POBLANOS,

COTIJA CHEESE

SSAM 쌈

ARTISANAL LETTUCE, PERILLA

BANCHAN 반찬

ASSORTED KOREAN ACCOMPANIMENTS

12

18

5

5



KIMCHI FRIED RICE\* 김치볶음밥

GUANCIALE, FRIED EGG, SMOKED BLUE CHEESE

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