

D I N N E R

APPETIZERS

MILLIONAIRE'S BACON® (GF)	11
w/ yukon gold potato, asparagus	
SHRIMP STICKS	12
panko shrimp on sticks, sweet soy sauce, spicy mayo	
SESAME CRISPY TOFU *VEGAN	14
fried tofu, pickled onion, avocado, mixed green, soy vinaigrette	
TOFU SALAD	15
soft tofu, mixed green, tortilla chip, sesame dressing	
DDUKPOKKI 🍴	16
Korean style spicy rice cake, fish cake, green onion, boiled egg, fried dumplings, mozzarella	
MANGO POKE SALAD	17
salmon, mango, seaweed, spring mix, sesame vinaigrette	
BULGOGI NACHO 🍴 (GF)	17
beef, cherry pepper, pico de gallo, corn tortilla chips, cheese sauce	
MILLIONAIRE'S BACON SAMPLER (GF)	22
original, citron, cinnamon, rosemary	

KOREAN FRIED CHICKEN

Korean style crispy double fried chicken wings and joints serving with housemade pickle

APPETIZER (6)	15
LARGE SIZE (12)	26
HALF & HALF (12) (CHOOSE 2 FLAVORS)	28

CRISPY	SOY&GARLIC
SWEET&SPICY	HONEY BUTTER

RICE & NOODLE

BELLY BAP	22
tender braised pork belly, egg, rice	
SPROUT BIBIMBAP *VEGAN	21
sunflower sprout, cabbage, red onion, zucchini, seasoned seaweed, sea grass, micro green, apple housemade gochujang vinaigrette, rice	
PIMPED UP RAMYUN 🍴	22
dry tossed "Shin" cup noodle tricked out with millionaire's bacon, fried egg, vegetables Shinfully good!	
BULGOGI JAPCHAE RICE *VEGAN, VEGETARIAN OPTION	22
Bulgogi, silver noodle, rice, vegetables, egg	
LOCOMOCO	23
angus beef cutlet, sauteed kimchi, egg, rice, gravy	
KIMCHI FRIED RICE 🍴	22
sauteed kimchi, applewood bacon, roasted seaweed fried egg, pickled radish	
BULGOGI FRIED RICE	22
bulgogi beef, green onion, garlic, roasted seaweed fried egg, pickled radish	
CHICKEN CUP BAP 🍴	23
smashed "Shin" cup noodle fried rice, mixed w/egg, popcorn K-style fried chicken, dry seaweed, cheese sauce	
DOLSOT BIBIMBAP *VEGAN, VEGETARIAN OPTION	26
meat (choice of chicken mango, beef, spicy pork, tofu) hot stone pot, vegetables, house sauce(contains oyster sauce), fried egg, sriracha, rice	

SPICY SOFT TOFU SOUP

Korean style spicy soft tofu soup.
meat of your choice with vegetables(onion, carrot, cabbage, mushroom) egg, rice, kimchi

PORK DUMPLING	24
BACON	24
TIGER PRAWN	28

K - TACOS

Korean style two tacos, meat of your choice with lettuce, cabbage, avocado, onion, creamy mayo, cheese, cilantro, salsa. w/ french fries

SPICY PORK	22
KOREAN FRIED CHICKEN	22
GARLIC BUTTER SHRIMP	25

KOREAN BBQ

BBQ SET FOR 1	26
Korean bbq (choice of bulgogi, spicy pork, galbi+\$5) romaine lettuce, pickled radish, jalapeno, kimchi, rice, miso sauce	
BBQ SET FOR 2	49
Korean bbq (choice of bulgogi, spicy pork, galbi+\$10) romaine lettuce, pickled radish, jalapeno, kimchi, rice, miso sauce	
BBQ FAMILY SET	75
Korean bbq bulgogi, spicy pork and galbi romaine lettuce, pickled radish, jalapeno, kimchi, rice, miso sauce	

CHEF'S SPECIAL

CREAMCHI RICE CAKE	22
shrimp, bacon, kimchi, mushroom, garlic, green onion, cream sauce, rice cake	
PREMIUM CHICKEN SOUP	24
slow cooked fusion style Korean chicken soup, onion, carrot, mushroom, cabbage, jalapeno, cilantro, rice cake	
MUSHROOM BLACK COD	29
mushroom rice, sunflower sprout, onion, gochujang marinated black cod, rainbow sprout	
GALBI JJIM	40
braised short ribs with vegetables(mushroom, carot, potato, onion), rice, kimchi	

SIDES

Rice	3
Kimchi (Korean pickled cabbage)	4
Two Eggs	6
French fries	6
Cheese sauce	2
Homemade pickled	3
Crispy Yukon Potato	6
Lettuce wrap set	6
Spring mix salad	8

❄️ **Not all ingredients are listed. Please advise us of any food allergies.**
20% gratuity will be added for parties of 5 or more. We accept 2 credit cards per table. 6% will be added for SF employer mandate, including Health Care Security Ordinance, sick days, SF Minimum Wage Ordinance.

DRINKS

KOREAN SOJU

SOJU korean alcoholic spirit made from rice	16
ORIGINAL	
PEACH	
YOGURT	
GREEN GRAPE	
MANGO	

BEER

FORT POINT KSA San Francisco CA [4.6%]	8
MATCHA IPA Japanese IPA [8.5%]	15
MANGO CART Wheat ale Los Angels, CA [4%]	7
BLOOD ORANGE IPA 21st Amendment, CA, [7%]	7.5
SAPPORO Japanese rice Lager [5%]	7.5
TERRA Korean premium Lager [4.6%]	7.5
BAMBOO PILSNER Dokkaebier San Francisco, CA [4.9%]	10
ONIBI YUZU Yuzu white ale, CA [5.2%]	10

COCKTAILS

BERRY-MMAKKORI rice wine, strawberry puree	12
LYCHEE-JU soju, lychee puree	12
MATCHA MOJITO soju, matcha, lime, mint, whipping cream	13
PASSION FRUIT SOUR soju, passion fruit, lime, chili lime	12
JELLY SAKE peach flavor	11

Bottle

WINE

RED

BALLETTO Zinfandel, Russian River Valley	15/49
bright red and black fruits, rich&deep flavor, well balanced	
FALCONE Syrah, Paso robles, CA	16/52
aromas of boysenberry, smokey, blackberry, tannins	
RUSACK Pinot noir, Santa barbara, CA	15/49
strawberries, raspberries, caramel, firm acidity	
BRADY Cabernet franc, Paso robles, CA	17/56
black cherry, plum, vanilla, bold and full bodied	

WHITE

PHELPS CREEK Riesling, Washington, WA	14/45
grape, sour green apple, cotton candy	
ROMEO&JULIET Garganega, Veneto Italy,	14/45
dried apricot and honey flavours, bright acidity	
BALLETTO Chard, Russian River Valley, CA	14/45
warm and savory, lemon, pear	
BRYN MAWR Chard, North West, Oregon	65
elegant, brioche, honey comb, tight and crisp	
RUSACK SB, Santa Barbara, CA	14/45
dry with fruit aroma, pineapple, jasmine blossom	

ROSE / SPARKLING

BALLETTO Rose, Russian River Valley, CA	13/42
guava, watermelon, lime, light and delicate	
MILLESIMATO prosecco rose, Italy,	11
red fruit, citrus, brioche, lemon, extra dry	
VEUVE DE VIENNE Sparkling Rose, France	35
Nice coral colour, fruity nose, good lengh in the mouth	

Glass/Bottle

NON-ALCOHOLIC

SURISAN PALMER	7
FRESH RASBERRY LEMONADE	7
TEA FORTE™ GINGER PEAR ICED TEA	6
SAN PELLEGRINO SPARKING WATER (500ml)	5
SODA (Coke, Diet Coke, 7up, Diet 7up)	4
HOT TEA	6

English Breakfast	Jasmine Green
Decaf English Breakfast	Citrus Mint
Chamomile Citron	White Ginger Pear
Earl grey	Ginger lemongrass

DESSERTS

MIDNIGHT PANNA COTTA	11
panna cotta w/raspberry sauce, fresh berries	
CHOCOLATE SALTED CARAMEL SOUFFLE	11
moist chocolate cake w/a heart of creamy salted caramel	
COCONUT MANGO MOUSSE CAKE	11
refreshing mango mousse top w/sweet coconut layered on an almond sponge cake	

