

에피타이저 Appetizer

- 1 군만두** **Gun Mandoo**
 - Homemade pan-fried beef, pork & vegetable mixed dumplings
- 2 물만두** **Boiled Dumpling**
 - Homemade steamed beef, pork & vegetable mixed dumpling
- 3 새우야채튀김** **Shrimp Vegetable Tempura**
 - Lightly battered fried shrimp & vegetable
- 4 한치야채튀김** **Calamari Vegetable Tempura**
 - Lightly battered fried calamari with vegetable
- 5 아게다시두부** **Agedashi Tofu**
 - Deep fried tofu with sauce
- 6 탕수두부** **Tang-Soo Tofu**
 - Deep fried tofu with sweet & sour sauce

런치박스 Lunch box

Served with Salad, Rice, Roll & more

Lunch Hour: 11:00 am – 2:30 pm / Monday – Friday (except holidays)

- 1 갈비박스** **Galbi Box**
 - Broiled beef short ribs
- 2 불고기** **Bulgogi Box**
 - Finely sliced tender beef
- 3 제육구이** **Jae Yook Gui Box**
 - Sliced pork w/ spicy sauce
- 4 치킨테리야끼** **Chicken Teriyaki Bo**
 - Tender chicken breast & vegetables w/ teriyaki sauce
- 5 살몬테리야끼** **Salmon Teriyaki Box**
 - Fresh salmon filet & vegetables w/ teriyaki sauce
- 6 돈까스 박스** **Tonkatsu Box**
 - Cutlet w/ tonkatsu sauce & fresh vegetables
- 7 스시박스** **Sushi Box**
 - 5pcs assorted sushi

런치스페셜 Lunch Special

Lunch Hour: 11:00 am – 2:30 pm / Monday – Friday (except holidays)

Underline : Peanut Sauce (땅콩)

- 1 **회덮밥** **Hwe Dup Bap**
 - Assorted slices of raw fish & vegetables
- 2 **순두부** **Soon Du Bu Jigae (spicy or mild)**
 - Soft tofu casserole (Choice of seafood, beef, pork or kimchi)
- 3 **비빔밥** **Bibim Bap**
 - Rice mixed with assorted vegetables and beef
- 4 **육개장** **Yook Gae Jang**
 - Shredded beef soup with scallions and egg
- 5 **갈비탕** **Galbi Tang**
 - Beef short rib soup with scallions, radish and egg
- 6 **떡만두국** **Duk Man Doo Guk**
 - Dumplings & sliced rice cakes in beef broth with egg
- 7 **된장찌게** **Den Jang Jigae**
 - Beef, tofu, squash, onion & potatoes in soy bean served w/ rice
- 8 **김치찌게** **Kimchi Jigae**
 - Kimchi and pork casserole served w/ rice
- 9 **튀김우동** **Tempura Udon**
 - Japanese noodles with shrimp tempura in a hot broth
- 10 **대구매운탕** **DaeGu MaeWoon Tang**
 - Codfish, shrimp & clam stew w/ vegetables, tofu in a spicy sauce
- 11 **아구매운탕** **AGu MaeWoon Tang**
 - Monkfish, shrimp & clam stew w/ vegetables, tofu in a spicy sauce
- 12 **알탕** **Al Tang**
 - Spicy casserole w/ pollack roe, shrimp, vegetables & tofu
- 13 **돈까스&우동** **Donkatsu & Udon**
 - Fried pork cutlet over rice and Udon
- 14 **스시&우동** **Sushi & Udon**
 - 5pcs sushi sample & Udon
- 15 **해장국** **Hae Jang Gook**
 - The spicy soup reputed to cure all hangovers
- 16 **설렁탕** **Sul Lung Tang**
 - A soup made from beef broth, spring onion & rice
- 17 **알돌솥밥** **Al Dolsot Bibimbap**
 - Bibimbap w/ flying fish egg served in a hot stone bowl
- 18 **굴돌솥밥** **Oyster Dolsot Bibimbap**
 - Bibimbap w/ oyster served in a hot stone bowl

구이류 Authentic Korean BBQ

Minimum of 2 orders for table grill

모든 구이에 냉면 추가시 \$ 5.00, 회냉면 \$ 7.00, 된장찌게 \$ 5.00, 계란찜 \$ 3.00, 공기밥 \$ 1.50

Additional \$ 5.00 for Small Naengmyun, \$ 7.00 Hwe Naengmyun, \$ 5.00 Den Janf Jigae, \$ 3.00 Steamed Egg, \$ 1.50 Steamed Rice
with Order of BBQ

- 1 생갈비 **Saeng Galbi**
 - Unseasoned prime short ribs with bones
- 2 갈비 **Galbi**
 - Beef short ribs marinated in our chef's special sauce
- 3 주물럭갈비 **Joomulluck Galbi**
 - Cubes of boneless prime short ribs freshly seasoned before serving
- 4 불고기 **Bul Gogi**
 - Finely sliced tender beef marinated in special sauce
- 5 차돌배기 **Chadolbagyi**
 - Prime portion of beef bresket
- 6 생삼겹살 **Saeng Samgyup Sal**
 - Fresh tender slices of pork belly
- 7 제육구이 **Jaeyook Gui**
 - Thin slices of pork marinated in a spicy sauce
- 8 고추장삼겹살구이 **Spicy Samgyup Sal**
 - Tender slices of pork belly marinated with a spicy sauce
- 9 고추장꾸꾸미구이 **Spicy Baby Octopus**
 - Baby octopus marinated with spicy or mild sauce
- 10 닭구이 **Chinken BBQ**
 - (Spicy or mild)
- 11 새우구이 **Shrimp BBQ**
 - (Spicy or mild)
- 12 오삼불고기 **for 2 Ohsam BBQ**
 - Squid + Finely sliced tender beef or pork with a spicy sauce
- 13 주삼불고기 **for 2 Jjoosam BBQ**
 - Baby Octopus + Finely sliced tender beef or pork with a spicy sauce
- 14 오리구이 **Duck BBQ**
 - Fresh tender sliced duck meat
- 15 혀밀구이 **Beef Tongus**
 - Fresh sliced beef tongue

신촌 떡보쌈 정식 Shin Chon Special Combination

추가 계란찜 \$ 3.00, 공기밥 \$ 1.50

Additional \$ 3.00 Steamed Egg, \$ 1.50 Steamed Rice

- 1 차돌+삼겹살 For 2**
 - Beef Brisket + Pork Belly
- 2 차돌+주물럭 For 2**
 - Beef Brisket + Cubes of boneless Prime short ribs
- 3 차돌+삼겹살+주물럭 For 3**
 - Beef Brisket + Pork Belly + Cubes of boneless Prime short ribs

신촌 거북이 정식 Shin Chon Turtle Special Combination

추가 계란찜 \$ 3.00, 공기밥 \$ 1.50

Additional \$ 3.00 Steamed Egg, \$ 1.50 Steamed Rice

- 1 차돌+생삼겹살+주물럭+생갈비 For 4**
 - Beef Brisket + Pork Belly + Cubes of boneless prime short ribs + Unseasoned prime short ribs with bones
- 2 차돌+생삼겹살+주물럭+갈비+생갈비 For 5**
 - Beef Brisket + Pork Belly + Cubes of boneless prime short ribs + Beef short ribs marinated in special sauce + Unseasoned prime short ribs with bones
 - **Combination platter cannot be substituted**
 - **스페셜 콤비네이션 메뉴는 임의로 조합해서 주문 하실 수 없습니다.**

면류 Cold Noodle Dishes

- 1 물냉면 Mool Naeng Myun**
 - Cold Buckwheat noodles, vegetables and egg in cold broth
- 2 비빔냉면 Bibim Naeng Myun**
 - Cold Buckwheat noodles, vegetables and egg and spicy sauce
- 3 회냉면 Hwe Naeng Myun**
 - Cold Buckwheat noodles, minced raw skate fish, vegetables, egg and spicy sauce
- 4 냉면사리 Extra order of Noodles**
 - **구이종류와 함께 드실 때 냉면 \$ 5.00, 회냉면 \$ 7.00**

한식류 Traditional Korean Dishes

추가 계란찜 \$ 3.00, 공기밥 \$ 1.50 / Additional \$ 3.00 Steamed Egg, \$ 1.50 Steamed Rice

Underline : Peanut Sauce (땅콩)

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| 1 | 비빔밥 | Bibimbap | ➤ Beef, assortment of vegetables & fried egg over rice served with spicy sauce |
| 2 | 돌솥비빔밥 | Dolsot Bibimbap | ➤ Bibimbap served in a hot stone bowl |
| 3 | 갈비돌솥밥 | Galbi Dolsot Bibimbap | ➤ Bibimbap with galbi(marinated beef short rib) served in a hot stone bowl |
| 4 | 해물돌솥밥 | Seafood Dolsot Bibimbap | ➤ Bibimbap with mixed seafood served in a hot stone bowl |
| 5 | 굴돌솥밥 | Oyster Dolsot Bibimbap | ➤ Bibimbap with oyster served in a hot stone bowl |
| 6 | 알돌솥밥 | Al Dolsot Bibimbap | ➤ Bibimbap with flying fish egg served in a hot stone bowl |
| 7 | 회덮밥 | Chirashi (Korean Style) | ➤ Fresh slices of assorted raw fish & vegetables served over rice with hot sauce |
| 8 | <u>갈비탕</u> | Galbi Tang (Spicy or mild) | ➤ Tender beef short ribs, clear noodles, egg scallions in a hearty soup |
| 9 | <u>육개장</u> | Yook Gae Jang (Spicy) | ➤ Shredded beef soup with scallions, mushrooms and egg |
| 10 | 떡만두국 | Duk Man Doo Guk | ➤ Dumplings & sliced rice cakes in beef broth with egg |
| 11 | 아구매운탕(지리) | Monkfish Tang (Spicy or mild) | ➤ Monkfish stew with clam, shrimp & vegetables and tofu |
| 12 | 대구매운탕(지리) | Codfish Tang (Spicy or mild) | ➤ Codfish stew with clam, shrimp, vegetables and tofu |
| 13 | 알찌게(Seasonal) | Al Chigae | ➤ Spicy casserole with pollack roe, shrimp, vegetables and tofu |
| 14 | 고니탕(지리) | Goni Tang (Spicy or mild) | ➤ Codfish roe stew, shrimp with vegetables and tofu |
| 15 | 김치찌개 | Kimchi Jigae | ➤ Kimchi and pork casserole served w/ rice |
| 16 | 된장찌개 | Den Jang Jigae | ➤ Beef, tofu, squash, onion & potatoes in soybean served w/ rice |
| 17 | <u>순두부찌개</u> | Soon du Bu Jigae | ➤ Soft tofu casserole (Choice of beef, pork, kimchi, or seafood) |
| 18 | 북어국 | Book Uh Gook (mild) | ➤ Dried pollack soup with bean sprout, scallions and egg |
| 19 | 해장국 | Hae Jang Gook (Ask your serve) | ➤ The spicy soup reputed to cure all hangovers |
| 20 | 설렁탕 | Sul Lung Tang | ➤ A soup made from beef broth, spring onions, rice, and red pepper paste |

전골류 Casserole

Underline : Peanut Sauce (땅콩)

- 1 **해물전골** **Hae Mul Jun Gol**
 - Assorted seafood and vegetables casserole with noodles
- 2 **곰창전골** **Gop Chang Jun Gol**
 - Beef broth with beef intestines, tripe, vegetables and noodles
- 3 **불낙전골** **Bul Nak Jun Gol**
 - Beef broth with beef, octopus, vegetables and noodles
- 4 **김치만두전골** **Kimchi Mandoo Jun Gol**
 - Kimchi casserole with homemade dumplings and noodles
- 5 **부대전골** **Boodae Jun Gol**
 - Stew consisting of ham, sausage, pork, kimchi, and tofu in a beef stock in Ramen Noodles
- 6 **버섯전골** **Mushroom Jun Gol**
 - Mushroom and beef brisket casserole with vegetables and rice cake
 - ❖ 전골사리 Extra order of Noodles
 - ❖ 떡 사리 Extra order of Rice Cake
 - ❖ 야채사리 Extra order of Vegetables

요리, 안주류 Chef's Special

- 1 **대구몸통찜** **Daegu Momtong Jhim**
 - Fried codfish with vegetables in hot and spicy sauce
- 2 **대구머리찜** **Daegu Muri Jhim**
 - Fried codfish head with vegetables in hot and spicy sauce
- 3 **아구찜** **Agu Jhim**
 - Monkfish in hot and spicy sauce with vegetables
- 4 **해물모듬찜** **Combination Seafood Jhim**
 - Seafood in hot and spicy sauce with vegetables
- 5 **낙지볶음** **Nakji Bokeum**
 - Stir fried octopus & vegetables in spicy sauce with noodles
- 6 **오징어 볶음** **Ojinguh Bokem**
 - Stir fried squid & vegetables in spicy sauce with noodles
- 7 **쭈꾸미 볶음** **Jjukkumi Bokeum**
 - Stir fried baby octopus & vegetables in spicy sauce with noodles
- 8 **두부김치** **Tofu Kimchi**
 - Stir fried kimchi & pork with tofu
- 9 **해물파전** **Haemul Pajun**
 - Korean style seafood & scallion pancakes served with dipping sauce
- 10 **잡채** **Jap Chae**
 - Clear vermicelli noodles pan fried with shredded beef and vegetables
- 11 **제육볶음** **Jae Yook Bokeum**
 - Pan fried sliced pork with vegetables and spicy sauce
- 12 **군만두/물만두** **Pan fried or Boiled Dumplings**
 - 10 pcs of pan fried or boiled homemade dumplings beef, pork and vegetables dumpling

스시바 Sushi Bar Entree

Appetizer

- 1 SeaWeed Salad
- 2 Agedashi Tofu Deep fried with sweet sauce
- 3 Sushi 5pcs sushi sampler of the day
- 4 Sashimi 5pcs sushi sampler of our freshest raw fish
- 5 Tuna Sashimi 5pcs tuna
- 6 Yellowtail Sashimi 5pcs yellowtail
- 7 Ebi Su Seaweed, shrimp, vegetables with vinegar sauce
- 8 Kani Su Seaweed, crab meat, vegetables with vinegar sauce
- 9 Taco Su Seaweed, steamed octopus, vegetables with vinegar sauce
- 10 Ika Sasai Marinated squid
- 11 Sunomono Seaweed, seafood, vegetables with vinegar sauce

Combination

- 1 Regular Sushi & Sashimi Combo
- 2 Deluxe Sushi & Sashimi Combo
- 3 Maki Sushi Combo California, tuna, salmon roll
- 4 Vegetarian Roll Combo
- 5 Una Don Broiled eel with eel sauce on top rice
- 6 Chirashi Japanese style sliced fresh fish & vegetables on sushi rice
- 7 Spicy Chirashi Korean Style Chirashi with spicy sauce
- 8 Sushi & Udon 6pcs sushi & Japanese style noodle soup
- 9 Katsudon & Udon Fried pork cutlet over rice and Udon

Sushi

- 1 Regular 5pcs sushi & California Roll
- 2 Deluxe 7pcs sushi & California Roll
- 3 Special 13pcs sushi & California Roll

Sashimi

- 1 Regular
- 2 Deluxe
- 3 Chef's Special

일식류 Japanese Dishes

- 1 **비프테리야끼** **Beef Teriyaki**
 - Broiled beef with teriyaki sauce
- 2 **치킨테리야끼** **Chicken Teriyaki**
 - Broiled boneless chicken breast in teriyaki sauce
- 3 **살몬테리야끼** **Salmon Teriyaki**
 - Broiled salmon with teriyaki sauce
- 4 **새우테리야끼** **Shrimp Teriyaki**
 - Shrimp with teriyaki sauce
- 5 **새우&야채튀김** **6pcs Shrimp & Vegetable Tempura**
 - Shrimp and vegetables lightly battered and fried.
Served with tonkatsu sauce
- 6 **돈까스** **Tonkatsu**
 - Pork cutlet lightly breaded and fried. Served with tonkatsu sauce
- 7 **새우튀김우동** **Shrimp Tempura Udon**
 - Japanese noodles in a broth with deep fried shrimp
- 8 **우동** **Udon**
 - Japanese noodles in a broth

Special Rolls

- 1 **Crunch (Tempura Shrimp)**
- 2 **Tuna Special** Tuna on top, Flying Fish Roe, Cucumber, Avocado & Spicy Sauce
- 3 **Salmon Special**
- 4 **Yellow Tail Special**
- 5 **S.O.S** Shrimp, Avocado, Crab, Cucumber & Mayo
- 6 **Rainbow** 5 Kinds of Fish, Avocado, Cucumber
- 7 **Dynamite** Tuna, Flounder, Yellow Tail, Salmon, Flying Fish & Spicy Sauce
- 8 **Dragon** Avocado, Cucumber, Crab & Eel on top
- 9 **Rock'n Roll** Salmon, Eel, Crab, Avocado, Cucumber, Flying Fish Roe
- 10 **Shin Chon Special** Flying Fish Roe, Salmon Skin, Eel, Crab, Shrimp, Cucumber, Cream Cheese, & Spicy Sauce

Maki 1Roll = 6pcs

- 1 California Roll
- 2 Tuna (maguro)
- 3 Yellow Tail (Hamachi)
- 4 Salmon (Sake)
- 5 Eel (Unagi)
- 6 Salmon Skin
- 7 Philly Cream Cheese, Salmon, Avocado
- 8 Alaskan Fresh salmon, Crab, Avocado
- 9 Spicy Tuna
- 10 Spicy Yellow
- 11 Spicy Yellow Tail
- 12 Avocado
- 13 Cucumber (Kappa)
- 14 Pickled Radish (Oshunk)