1.6	War	
	MAINS	
	TOFU BOKKEUM ♦ ♥ Fried tofu and assorted vegetables stir-fried.	\$18
,,,,,	HAEMUL BOKKEUM ♦ Shrimp, calamari, mussels, scallops and assorted vegetables.	\$26
	DUBU KIMCHI BOKKEUM Stir-fried kimchi, pork belly, onions, scallions, and fried tofu.	\$19
	DAK BOKKEUM Stir-fried chicken breast with assorted vegetables.	\$18
P	CALAMARI BOKKEUM	\$22
	KIMCHI FRIED RICE * White rice, chopped kimchi, and pork belly, topped with sunny,-side-up egg.	\$18
	GOGI FRIED RICE House special crispy fried rice: Choice of protein (beef, pork, chicken, or shrimp +\$2). Com	\$17 bos
	+\$3. CHAPCHAE Clear sweet potatoes noodles and pork stir-fried with assorted vegetables.	\$18
	KOPCHANG GUI	\$22
	JJUGGUMI SAMGYUPSAL * Pork belly and baby octopus stir-fried with assorted vegetables.	\$24

GODEUNGEO GUI @ \$24 Grilled chub mackerel.

DAEJI BOSSAM

Braised pork belly wraps accompanied with a spicy oyster and radish kimchi. Served with fresh garlic & jalapeno slices, a side of salty shrimp sauce, house made ssam-jang soybean paste with choice of Napa cabbage wrap or fresh lettuce wrap.

SWEET & SOUR PORK

Pork fried in a light batter. Served with assorted vegetables and pineapples. Tossed with house-made sweet & sour sauce.

SWEET & SOUR CHICKEN

Chicken breast fried in a light batter. Served with assorted vegetables and pineapples. Tossed with house-made sweet & sour sauce.

PORK KATSU 18

Pork loin breaded with bread crumbs and deep fried. Served with katsu sauce and assorted vegetables.

CHICKEN KATSU 18

Chicken breast breaded with bread crumbs and deep fried. Served with Katsu sauce and assorted vegetables.

DAKGANGJEONG 🔸

Crispy fried chicken breast and deep fried rice cake tossed with house-made soy garlic glaze.

HOT POT FOR 2 PEOPLE

HAEMUL JEONGOL 🔸 \$45

Calamari, baby octopus, mussels, shrimps, fish cake, udon noodles, tofu, and assorted vegetables.

BEEF JEONGOL \$40

Thin slices beef, tofu, clear sweet potato noodles, fish cake, beef dumplings, assorted vegetables, and egg.

KOPCHANG JEONGOL 🔸 \$46

Shredded beef, beef intestines, beef tripe, tofu, udon noodles, fish cake, and assorted vegetables.

BUDAE JEONGOL 🔸 \$45

Kimchi, hot dog, spam, pork, tofu, ramen noodles, fish cake, and assorted vegetables.

KIMCHI JEONGOL 🔸 \$40

Kimchi, pork, tofu, noodles, fish cake, clear sweet potato noodle, beef dumplings, and assorted vegetables.

YEOMSO JEONGOL 🔸 \$55

Goat meat cooked in an aromatic soybean paste soup base, Napa cabbage, fern, perilla seeds, ginger, garlic, and assorted vegetables.

GALBI JJIM

Beef short ribs stew with potatoes, carrots, bell peppers, onions, and red dates.

GAMJA TANG \$45

Pork neck bone, potatoes, and assorted vegetables in soybeans paste soup base.

RABOKKI \$38

Rice cake, fish cake, ramen noodles, and assorted vegetables in red pepper paste sauce.

KIMCHI CHIGAE	, mushrooms, scallions, and fish cake stewed in a st	\$18 one
SUNDUBU-JJIGAE & Soft tofu, mushrooms, sc of protein (beef, pork, or s	allions, and egg in spicy soup served in stone bowl. (eafood +\$2)	\$10 Choice
DOENJANG JJIGAE of Tofu, and assorted vegeta bowl. Choice of protein (b	ubles stew with soybean paste soup served in a stone eef, pork, or seafood +\$2)	\$1e
CHAMPONG Wheat noodle, calamari, r	nussels, shrimp, and assorted vegetables in spicy so	\$2 up.
YUKGAEJANG	bean sprouts, mushrooms, and egg in spicy soup.	\$18
GALBITANG	ed with napa cabbage, scallions, egg, and clear swee garlic-beef broth.	\$2 :
AL JJIGAE Cod roe with fish cake, an	d assorted vegetables in spicy soup broth.	2:
OJINGEO JJIGAE Calamari with tofu, fish ca	ake, and assorted vegetables in hearty spicy soup.	20
CATERING VEGGIE MANDII	Small Tray Large Tray \$75 \$150	
RABOKKI	\$75 \$150	
SWEET & SOUR	\$75 \$150	

VEGGIE MANDU	Small Tray \$75	Large Tray \$150			
RABOKKI	\$75	\$150			
SWEET & SOUR (CHICKEN OR PORK)	\$75	\$150	SIDES		
LA GALBI	\$150	\$300	SIDES		
BEFF BULGOGI	\$125	\$250	POTATO SALAD	16 oz \$6	32 c \$12
DWAEJI BULGOGI	\$125	\$250		\$6	\$12
DAK BULGOGI	\$125	\$250	KIMCHI	•	
GOGI FRIED RICE	\$75	\$150	FISH CAKE	\$6	\$12
(BEEF, PORK OR CHICKEN)			PICKLE MIXED	\$6	\$12
GOGI FRIED RICE WITH SHRIMP	\$80	\$160			
GOGI FRIED RICE COMBO	\$90	\$180	0		
CHAPCHAE	\$75	\$150			1
KIMCHI	\$70	\$140			



BBQ ITEMS

CHICKEN BULGOGI Half \$15 Full \$28

14 oz marinated chicken thighs glazed with house-made sauce.

SPICY CHICKEN BULGOGI 🔥 Haif \$15 Full \$28

14 oz marinated chicken thighs glazed with house-made spicy sauce.

DWAEJI BULGOGI 🔥 Half \$15 Full \$28

 $\underline{\rm 14}~{\rm oz}$ thin sliced pork marinated in house-made spicy BBQ sauce.

LA GALBI Half \$18 Full \$34

Beef short ribs marinated with house-made Korean BBQ sauce.

BEEF BULGOGI Half \$16 Full \$30

14 oz thinly sliced beef sirloin marinated in house-made Korean BBQ sauce.

BOWLS

DOLSOT BIBIMBAP \$17

White rice and assorts vegetables cook in stone bowl, topped with a sunny side egg, serves with house-made gochujang hot sauce. Choice of protein (beef, chicken, pork, tofu, or seafood +\$2).

BIBIMBAP \$16

Assorts vegetables, white rice, topped with sunny side egg, serves with house-made gochujang hot sauce. Choice of protein (beef, chicken, pork, or tofu).

BIBIM NAENGMYUN 🚸 💟 \$17

Buckwheat noodles, sweet and sour radish, cucumber mixed in house-made spicy sauce, topped with half hard boiled egg.

MUL-NAENGMYUN \$17

Buckwheat noodles, thin sliced beef, cucumber, jalapeño, Korean pear, topped with half hard boiled egg, serves with house-made icy sauce and yellow mustard.

APPETIZERS

PAJFON V \$16 Green onions pancake KIMCHI PAJEON 💟 🔸 \$17 Pancake with kimchi and green onions. HAEMUL PAJEON \$18 Pancake with seafood, red bell pepper, and green onions. MANDU \$10 6 fried beef dumplings. MUI-MANDU \$10 6 steamed beef dumplings. VEGETABLE MANDU 💟 \$10 6 vegetable dumplings. VEGETABLE MUL-MANDU 💟 \$10 6 steamed vegetable dumplings. KIMCHI BITE 🔸 \$12 Crispy vermicelli noodle topped with stir fried chopped kimchi and pork. SHRIMP TEMPURA \$18 6 shrimp and assorted vegetables. CALAMARI TEMPURA 17 Calamari lightly batter and deep fried. GOGI SPICY WINGS 🔸 \$14 6 wings tossed with house-made spicy sauce. 14 GOGI DRY RUB WINGS 6 wings tossed with house-made spicy dry rub mixed. GOGI CARAMELIZED WINGS 6 wings tossed with house-made fish sauce glaze. \$19 Spicy rice cake with fish cake, assorted vegetables, ramen noodles, and hard boiled egg. \$18 Spinach, pickle radish, carrot, and egg wrapped in rice and seaweed. Choice of protein (beef, pork, chunk tuna, or string cheese). VEGETABLE KIMBAP 🔮 \$17 Spinach, pickle radish, carrot, and egg wrapped in rice and seaweed.

DESSERTS

BINGSU CUP

16 oz cup shaved ice topped with assorted fruits, sweet red beans, mochi, vanilla ice cream, and sweetened condensed milk.

\$9

\$6

MATCHA OR VANILLA ICE CREAM

Green tea or vanilla ice cream topped with white chocolate chipped.

4207 Hwy 13 W, Savage, MN 55378





952-890-9228

OPEN

MON - WED - THURS - SUN: 11 AM - 10 PM *

TUES: Closed FRI - SAT: 11 AM -11 PM