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Start 곁들임

Galbi Mandu 떡갈비 만두 $16

Marinated Korean short rib filling in handcrafted dumpling dough, flame-finished for a juicy, charred flavor profile.

Fried Chicken Tender 순살 치킨 $16

Tender and crispy chicken strips, accompanied by house soy garlic and signature spicy sauce. Dusted with a savory smoked chili and curry spice blend.

Seafood Jeon 해물파전 $22

Crispy pan-fried scallion pancake loaded with shrimp, squid, onion, zucchini, and jalapeño. Delicately battered for an exceptionally light and crisp finish.

Tteokbokki and Twigim 떡볶이와 튀김 $24 (Tteokbokki only $16, Twigim only $12)

Chewy wheat rice cakes, fish cakes, and cabbage tossed in a sweet and spicy gochujang glaze, finished with a soft-poached egg. Served with crisp seaweed noodle rolls (gim-mari) and crispy, tender fried squid.

Egg Souffle 계란찜 $12

Slow-cooked, super-fluffy steamed egg with a delicately firm, silky texture. A warm, savory comfort designed to perfectly complement and balance spicy dishes.

Truffle Parmesan Fries $12

Golden, extra-crispy steak-cut fries infused with white truffle oil and fine salt, finished with shaved Parmesan. Served with a side of ketchup.

Corn and Cheese 콘치즈 $14

Toasted sweet corn kernels served sizzling hot, melted with a decadent blend of Monterey Jack and mozzarella cheeses for a delightfully rich, stretchy texture. Pure comfort in every spoonful.

Shrimp Kimchi Jeon 김치 새우전 $20

House kimchi batter pan-fried with generous whole shrimp and a delicate egg coating—delivering a juicy, savory balance in every slice.


순살 치킨
Fried Chicken Tender
$16
떡볶이
Tteokbokki
$16
해물파전
Seafood Jeon
$22
튀김
Fried
$12
계란찜
Egg Souffle
$12
김치 새우전
Shrimp Kimchi Jeon
$20
갈비 만두
Galbi Mandu
$16
콘치즈
Corn and Cheese
$14
트러플 파마산 감자튀김
Truffle Parmesan Fries
$12

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Kimchi Fried Rice w/ Katsu 김치 볶음밥과 카츠 $30

Savory kimchi fried rice topped with crispy chicken cutlet and house barbecue glaze—served on a sizzling platter with egg poured tableside to scramble as it cooks.

Shrimp Fried Rice w/ Katsu 새우 볶음밥과 카츠 $30

Savory shrimp fried rice topped with crispy chicken cutlet and house barbecue glaze—served on a sizzling platter with egg poured tableside to scramble as it cooks.

Eel Rice Bowl 장어 솥밥 $25

Individually potted Korean hot pot rice layered with caramelized soy-glazed eel, finely sliced egg crepe, snow peas, and popping flying fish caviar.

Mushroom Stone Bowl (vegan) 버섯 돌솥밥 $22 (Add beef or tofu +$3)

Steamed multigrain rice crisped in a hot stone bowl with oyster mushrooms, caramelized onions, zucchini, finely sliced cabbage, and fresh scallions. Accompanied by homemade chili sauce.

Steak Stone Bowl 스테이크 솥밥 $23

House-marinated short rib steak, tenderized and chargrilled over individually potted hot pot rice. Finished with a soft-poached egg and fresh chives.



김치볶음밥과 카츠 $30
Kimchi Fried Rice w/ Katsu

새우볶음밥과 카츠 $30
Shrimp Fried Rice w/ Katsu

장어 솥밥 $25
Eel Rice Bowl

버섯 돌솥밥 $22
Mushroom Stone Bowl
(vegan)

스테이크 솥밥 $23
Steak Stone Bowl

noodle 면

Japchae (Beef or Vegan) 소고기 버섯 잡채 $22

Wok-fried sweet potato glass noodles tossed with tender bulgogi beef, pyogo, oyster, and wood ear mushrooms, zucchini, onions, and scallions, finished with toasted sesame oil.

Sagol Ramen 사골 라면 $20

Silky, overnight-simmered beef bone broth with ramen noodles, thinly sliced beef brisket, tender radish, jalapeño slices, enoki mushrooms, wood ear mushrooms, and scallions.

Spicy Beef Noodle 매운 갈비 잡채 $32

Chargrilled short rib braised in a rich, spicy sauce with chewy wide glass noodles, ringed by smooth sweet pumpkin purée and topped with melted mozzarella.

Deulgae Makguksu (vegan, cold) 들깨 막국수 $21

Cold buckwheat noodles served in a velvet-smooth wild sesame emulsion, topped with glazed pan-seared oyster mushrooms for a rich, meaty texture.

Ojingeo Bibimguksu (cold) 오징어 비빔국수 $21

Chilled thin wheat noodles tossed in a tangy sweet-and-spicy sauce with tender squid, shredded cabbage, and carrots. Generously topped with finely shaved Parmesan cheese and fresh chives.

사골 라면 $20
Sagol Ramen







소고기 버섯 잡채 $22
Japchae (Beef or Vegan)



들깨 막국수 $21
Deulgae Makguksu (Vegan)



매운 갈비 잡채 $32
Spicy Beef Noodle



오징어 비빔국수 $21
Ojingeo Bibimguksu (cold)







soup 국

Beef Broth 소고기 무 국밥 $20

Comforting, clear beef broth served with glass noodles and rice, topped with thinly sliced brisket, tender Korean radish, mushrooms, jalapeño, and a light egg drop.

Spicy Beef Soup 육개장 $21
(Add ramen +$3)

Tender shredded beef wok-fried over high heat with an assortment of mushrooms, sweet onions, and scallions in a savory beef broth.

Kimchi Pork Soup 김치찌개 $20

Rich and comforting stew made with well-aged kimchi, tender pork belly, and tofu.

Seafood Tofu Soup 해물 짬뽕 순두부 $28

Plump shrimp, fresh squid, and crisp garden vegetables wok-fried over high heat and simmered with silky soft tofu in a deep, spicy seafood broth.

Deulkkae Tofu Soup (Vegan) 들깨 버섯 순두부 $27

Velvet-smooth wild sesame broth with soft silken tofu, assorted mushrooms, zucchini, onions, and scallions. Comforting and completely plant-based.


해물 짬뽕 순두부 $28
Seafood Tofu Soup
소고기 무 국밥 $20
Beef Broth
육개장 $21
Spicy Beef Soup
김치찌개 $20
Kimchi Pork Soup
들깨 버섯 순두부 (Vegan) $27
Deulkkae Tofu Soup (Vegan)

grill 구이

Short Rib Fingers 양념 늑간살 $28

Thick, tenderized short rib finger strips in signature house marinade, flame-charred and delivered sizzling over crisp scallions and sliced onions.

Spicy Chicken 닭갈비와 콘치즈 $30

Flame-grilled chicken thighs and tenders toss-cooked with sweet potato and cabbage in a deep sweet-spicy reduction, balanced with rich, melted mozzarella corn cheese.

Pork Belly 삼겹살 볶음김치와 두부 $28

Thick slices of charcoal-grilled pork belly paired with warm steamed tofu and wok-sautéed kimchi with a side of house spicy sauce.

Bulgogi 불고기 $25

Tender, thinly sliced beef house-marinated beef grilled over high heat for a delicate smokiness and caramel glaze.

Spicy Pork 제육볶음 $25

Thinly sliced pork marinated in signature house chili marinade, flash-fried over high heat to achieve a sweet, savory, and smoky charred glaze.

Galbi Steak 우대갈비와 김치볶음밥 $55

10 oz prime short rib steak tenderized in house marinade, slow-cooked sous-vide then chargrilled for a smokey sear, served over wok-fried kimchi rice.


양념 늑간살
Short Rib Fingers
$28
우대갈비와 김치볶음밥
Galbi Steak
$55
삼겹살 볶음김치와 두부
Pork Belly
$28
닭갈비와 콘치즈
Spicy Chicken
$30
제육볶음
Spicy Pork
$25
불고기
Bulgogi
$25

lunch special

Shrimp Kimchi Jeon 김치 새우전 $18
Kimchi batter pan-fried with shrimp and slightly egg coated.

Kimchi Fried Rice w/ Katsu 김치 볶음밥과 카츠 $25
House barbecue glazed on a sizzling platter with egg poured to scramble as it cooks.

Shrimp Fried Rice w/ Katsu 새우볶음밥과 카츠 $25
House barbecue glazed on a sizzling platter with egg poured to scramble as it cooks.

Mushroom Stone Bowl (vegan) 버섯 돌솥밥 $20
(Add beef or tofu +$3)
Multigrain rice with mushrooms, onions, zucchini, sliced cabbage, and scallions.

Steak Stone Bowl 스테이크 솥밥 $20
Marinated short rib steak chargrilled over hot pot rice with a poached egg and chives.

Sagol Ramen 사골라면 $18
Beef bone broth with ramen, beef brisket, radish, jalapeño, mushrooms, and scallions.

Japchae (beef or vegan option) 소고기 버섯 잡채 $20
Wok-fried glass noodles with bulgogi beef, mushrooms, zucchini, onions, and scallions.

Beef Broth 소고기 무 국밥 $18
Glass noodles, topped with sliced brisket, radish, mushrooms, jalapeño, and egg drop.

Spicy Beef Soup 육개장 $19 (Add ramen +$3)
Shredded beef wok-fried with assorted mushrooms, onions, and scallions.

Kimchi Pork Soup 김치찌개 $18
Rich and comforting stew made with well-aged kimchi, tender pork belly, and tofu.

Short Rib Fingers 양념 늑간살 $24
Thick, tenderized short rib finger strips in signature house marinade, flame-charred and delivered sizzling over crisp scallions and sliced onions.

Bulgogi 불고기 $20
Thinly sliced house-marinated beef grilled for a smokiness and caramel glaze.

Spicy Pork 제육볶음 $20
Thinly sliced pork marinated in signature house chili marinade, flash-fried over high heat to achieve a sweet, savory, and smoky charred glaze.