

STARTERS

- CRISPY CHICKEN DUMPLINGS** \$9
PICKLED SHALLOT, BARREL AGED SOY SAUCE
- STEAMED SHRIMP MANDU** \$11
CHILI CRUNCH OIL, SCALLION
- 3 MUSHROOM PUMPKIN DUMPLINGS** \$10
BARLEY GINGER BROTH
- SPICY TUNA TARTARE WITH SESAME CRISPS** \$16
GOCHUJANG BUTTER, BEECH MUSHROOM, GREEN CHILI
- VEGETABLE PAJUN WITH SOY DIPPING SAUCE** \$12
SCALLION, ZUCCHINI, KOHLRABI, CHIVE
ADD ROCK SHRIMP \$4
ADD STEAK TARTARE* \$6
- DUKBOKKI RICE CAKES** \$15
SNOW PEAS, SHIITAKE, CARROT, CHILI SAUCE
ADD BEAR CLAW FRIED CHICKEN \$6



SALADS

- ROMAINE LETTUCE HEARTS** \$13
ASIAN PEAR, CRUSHED PEANUTS, CHICKPEAS
SESAME DRESSING
- TRIO OF HOUSE MADE "KIMCHI"** \$14
FENNEL | PERSIMMON | BEETS

KIMBAP HAND ROLLS

- AHI TUNA, AVOCADO, LEMON SOY, BOTTARGA \$10
- SALMON, SHIITAKE, YUZU KOSHO, WASABI TOBIKO \$9
- WAGYU BEEF TATAKI, GINGER-APPLE, KIMCHI \$15

KOREAN BBQ

INCLUDES HOUSE MADE BANCHAN, LETTUCE, AND THREE SAUCES - SSAMJANG, GOCHUJANG, CITRUS SOY
BOWL OF 3 GRAIN RICE \$2 | EXTRA BANCHAN SET \$7

- KALBI 9 OZ** \$42
SLICED BEEF SHORT RIBS IN GINGER GARLIC SOY MARINADE
- JU-MUL-LUK 10 OZ** \$45
BEEF TENDERLOIN IN GINGER GARLIC SOY MARINADE
- DEUNG-SHIM 10 OZ** \$46
BEEF RIBEYE WITH SALT, PEPPER, AND SESAME OIL
- WAGYU BEEF RIBEYE 9 OZ** \$125
SLICED THICK WITH SALT, PEPPER, AND SESAME OIL
- GALMAE-GISAL 9 OZ** \$36
THIN SLICED SKIRT STEAK IN SPICY GOCHUJANG MARINADE

- DAEJI KALBI 6 PCS** \$31
BRAISED GRILLED PORK RIBS IN SPICY CHILI SAUCE
- SAM-GYUP-SAL 9 OZ** \$30
SLICED PORK BELLY IN DOENJANG MARINADE
- DAK-KALBI 9 OZ** \$29
SLICED CHICKEN BREAST IN GINGER GARLIC SOY MARINADE
- ORI-KALBI 9 OZ** \$34
SLICED DUCK BREAST IN CHILI GINGER GARLIC MARINADE
- YA-CHAE** \$29
ROASTED & GRILLED SEASONAL VEG IN
DOENJANG GARLIC MARINADE

MAIN COURSES

- JA JANG MYUN NOODLES** \$26
BLACK BEAN AND BEEF SAUCE, BROCCOLINI
- CRISPY SKIN SNAPPER** \$32
CRAB FRIED RICE, BRUSSELS SPROUT KIMCHI,
GINGER SOY GLAZE

BIBIMBAP RICE BOWLS

- GOGI BAP** \$29
SLICED STEAK, SHIITAKE, SPINACH, KIMCHI, BEAN SPROUTS,
FRIED EGG, CHILI SAUCE
- HWE BAP** \$31
SEARED SALMON, WATERCRESS, ENDIVE, SALMON ROE,
WHITE KIMCHI, CHILI SAUCE
- YA-CHAE BAP** \$28
SEARED TOFU, FRIED CHICKPEAS, BEAN SPROUTS,
RED CABBAGE KIMCHI, CHILI SAUCE

namisteakhouse

Nami Steakhouse