

ENTREES

>>> all entrees and stews come with banchan <<<

NAKJI BOKKEUM 낙지볶음 (knock-jee bow-come)

spicy stir-fried octopus and vegetables in a sweet chili sauce with udon noodles on a sizzling plate. Served with a side of Dokebi rice ... 21

SHRIMP BOKKEUM 새우볶음

spicy stir-fried shrimp and vegetables in a sweet chili sauce with udon noodles on a sizzling plate with a side of Dokebi rice ... 21

KIMCHEE BOKKEUM BAP 김치볶음밥

stir-fried kimchee, vegetables, and rice ... 14
~ with pork ... 16

BIBIMBAP 비빔밥 (bee-beam-bop)

traditional Korean rice bowl with lightly seasoned and sauteed vegetables topped with a fried egg. served with a side of gochujang (sweet & spicy chili pepper paste)

CHOOSE ONE:

wild mushrooms, tofu, beef, chicken, or pork ... 14
~ add extra protein ... 4

spicy seafood ... 15 tuna sashimi ... 18 (egg upon request)
(recommended Dolsut style served in a sizzling stone bowl + 2)

KALBI JJIM 갈비찜 (call-bee jim)

braised off the bone short rib with chestnuts, vegetables and a side of white rice ... 24

JAPCHAE 잡채 (johp-chay)

stir-fried cellophane sweet potato noodles with sesame oil, soy sauce, and vegetables ... 14

CHOOSE ONE:

wild mushrooms, tofu, beef, chicken, pork, or shrimp +2
~ add extra protein ... 4



도깨비

stews can be made spicy or extra spicy

STEWES

>>>all stews except ttuckmandoo come with Dokebi rice<<<

SOONDUBU 순두부 (soon-doo-boo)

silken natural tofu & spicy seafood ... 15
~ vegan option ... 14

YOOKGAEJANG 육개장 (yook-kay-jong)

spicy broth with shredded beef brisket, green onions, egg, Korean fernbrake, and cellophane noodles ... 16

KALBITANG 갈비탕 (call-bee-tong)

beef short rib stew with onions, egg, oyster mushroom, sliced radish, and cellophane noodles ... 19

DENJANG CHIGAE 된장찌개 (den-jong-chee-gay)

spicy and pungent bean-paste stew with tofu, veggies, potatoes, and beef ... 15
~ vegan option ... 14

TTUCKMANDOO 떡만두국 (tuck-mohn-doo)

pork and veggie dumplings, rice cakes, and cellophane noodle soup with beef ... 15

KIMCHEE CHIGAE 김치찌개 (kim-chee chee-geh)

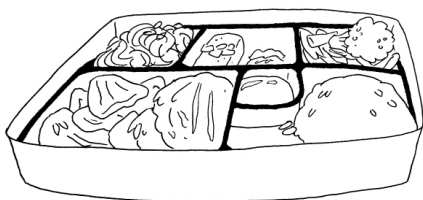
spicy stew made with fermented kimchee, tofu, and pork ... 15
~ without pork ... 14

KOREAN LUNCH BOX 도시락 (DOSHIRAK) SERVED 12PM-3PM MON-FRI

CHOICE OF : BULGOGI
CHICKEN
PORK SHOULDER
FRIED TOFU

\$11

served with miso soup + salad, rice, pork + veggie fried mandoo, kimbap (korean rice roll), and kimchee



KOREAN BBQ

>>>>> COOK YOUR OWN BBQ <<<<<<
COOKED AT A TABLE GRILL OR IN THE KITCHEN
~all marinated bbq's are cut and made to order~
served with banchan, dokebi rice per single order
>> single/double <<

MOST BBQS CAN BE MADE SPICY 

VEGGIE-SHROOMS

assorted orgnaic mushrooms and veggies
served with a tangy dipping sauce 25/46

STEAK CUBES

choice-angus ribeye in extra virgin olive oil
served with fresh wasabi sauce 30/56

KALBI 갈비 (call-bee)

marinated choice-angus short rib off the bone 28/52

BULGOGI 불고기 (bool-goh-gee)

marinated thinly sliced choice-angus ribeye 26/48

PORK SHOULDER 돼지 고기

thinly sliced in our own BBQ marinade 26/48

CHICKEN 닭고기

marinated sliced organic chicken breast 26/48

TUNA 참치

sushi grade tuna served with fresh wasabi sauce 27/50

SHRIMP 새우

jumbo shrimp served with fresh wasabi sauce 28/52

SAMGYEOPSAL 삼겹살 (ssahm-gyup-sahl)

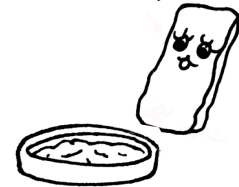
sliced unmarinated pork belly 26/48

BERKSHIRE PORK BELLY

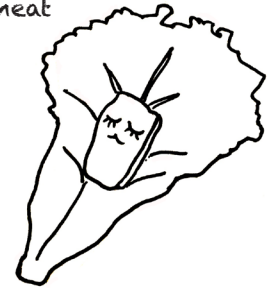
sliced smoked pork belly 26/48

HOW TO EAT KOREAN BBQ

1. after meat is cooked
to your liking, dip in
bean paste



2. take a peice of
lettuce and add the
meat



3. you can add rice,
kimchee, or veggies!
(your choice)



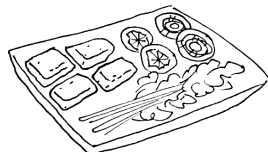
4. wrap it all up in a
ball and enjoy!

HOW TO SHABU SHABU

1. wait till water is
boiling



2. add desired veggies
into broth



3. dip meat in hot
wateruntil cooked
(5-10 sec)



4. dip cooked meat or
veggies into the sauces
and enjoy



5. at the end, add noodles, use salt
and pepper to taste for the broth

SHABU-SHABU

>>>>> JAPANESE STYLE HOT POT <<<<<<

COOKED AT THE TABLE ONLY serves 2-3 people

SHABU-SHABU

thinly sliced, grass-fed black angus ribeye, udon +
cellophane noodles, assortment of organic mushrooms,
vegetables and tofu. served with house ponzu sauce and
sesame sauce ... 46


VEGGIE-SHABU (no meat) ... 36

~ extra plate ribeye 18/25

~ extra plate veggies 18

APPETIZER

>>> all dishes come as they are made <<<

TTUCKPPOKKI 떡볶이 (tuck-po-key) 
traditional Korean rice cakes
simmered in a hot chili sauce ... 8
~ with fish cakes ... 9

MANDOO 만두 (mohn-doo)
handmade Korean dumplings ... 8
~ pork or veggie
~ steamed or fried

FRIED TOFU
potato battered silken tofu topped
with dijonnaise aioli ... 7

WATERCRESS + ROMAINE SALAD
served with house dressing ... 6

SEAWEED SALAD
Japanese style chukka salad ... 8

MISO SOUP ... 6



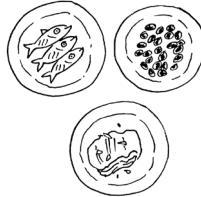
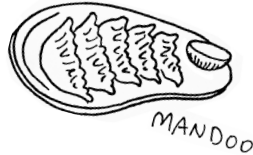
PAJEON 파전 (pah-junn)
scallion pancake ... 8
~ with kimchee or seafood ... 9

TUNA SASHIMI & AVOCADO SALAD
sliced tuna, avocado, watercress,
house dressing ... 12

EDAMAME
steamed + sprinkled with sea salt ... 7

RICE + BANCHAN 반찬 (bon-chon)
assortment of traditional Korean
side dishes & crispy seaweed made
in house at our Kimchee Market ... 7
all entrees come with banchan
@ 191 Greenpoint Ave.
www.kimcheemarket.com
come by and check us out!

MIYEOKGUK 미역국 (mee-yok-gook)
seaweed soup aka birthday soup ... 8



KOREAN BBQ TACOS \$5 FOR ONE ~OR MAKE IT A BURRITO \$9~

ALL TACOS ARE MADE WITH CORN TORTILLAS, BEAN SPROUTS, LETTUCE, RADISH

PORK BELLY

braised Berkshire pork belly
set over sesame leaf

SHORT RIB

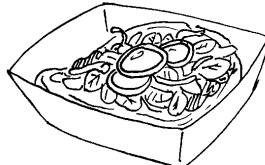
grass-fed Angus short rib sautéed
in our Korean BBQ sauce

SPICY FISH

lightly battered whiting with
spicy Korean BBQ sauce

SPICY MUSHROOM

organic giant oyster & button
mushrooms sautéed in our
spicy Korean BBQ sauce



SPICY PORK

berkshire pork shoulder sautéed
in our spicy Korean BBQ sauce

SPICY CHICKEN

organic chicken breast sautéed
in our spicy Korean BBQ sauce

SPICY TOFU

all natural tofu sautéed in our
spicy Korean BBQ sauce



SIDES FOR \$1 EACH

pickled jalapenos, pickled onions,
kirby kimchee, radish kimchee,
napa cabbage kimchee

K F C KOREAN FRIED CHICKEN

PLEASE ALLOW MORE TIME.
DOUBLE FRIED FOR MAXIMUM FLAVOR
~NO MIXING FLAVORS~

SOY GINGER

original marinade, full of fresh ginger
and sweet soy flavor

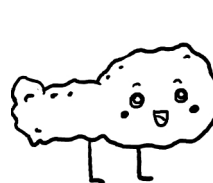
SPICY

this will tingle the spice lover's tongue,
the perfect balance of sweet and spicy

EXTRA DOKEBI SPICY

be brave and try our hottest wings, let it burn!

8 PIECES ... \$11 16 PIECES ... \$20



SOY GINGER



SPICY



EXTRA DOKEBI
SPICY