

## MEAT-ANJU

PALILGU WINGS 15

SOY GARLIC | SPICY YANGNYEOM

SLIDERS 6

lettuce, kewpie mayo, cucumber kimchi

WAGYU BULGOGI^ | K-FRIED CHICKEN | SPICY DUROC PORK

STEAK TARTARE\* - GF 23

hand-cut prime beef\*, asian pear, quail yolk\*,  
sesame oil, pine nuts, corn cracker GF

FLAT IRON STEAK\* - GF 24

american wagyu, perilla chimichuri

PORK BELLY AND KIMCHI SPRING ROLL 16

duroc pork, glass noodle, aged kimchi, nuoc cham

## FISH-ANJU

HAMACHI CRUDO\* - GF 20

yellowtail, yuzu ponzu, avocado, garlic

MISO MARINADED SABLE FISH 26

saikyo miso, black miso, grilled green onion

SPICY SQUID BOKKUM 24

green onion, onion, spicy gochujan sauce, sesame  
+ BOKKUMBAP SET | 8

SALMON KOCHI - GF 16

faroe island salmon skewer, garlic soy, gochujan romesco



# II O 7 PALILGU



## RICE & SOUP

SOON DUBU JJIGAE

organic silken tofu, onion, zucchini, chili, egg\*  
served with steamed rice

DUROC PORK AND KIMCHI 20

OYSTER 23

MUSHROOM 19

SOT BAP

kettle cooked short grain rice, dashi

WAGYU BULGOGI^ 28

SPICY DUROC PORK 24

UNAGI 26

UNI\* & STEAK TARTARE\* -GF 39

KIMCHI FRIED RICE -GF 16

scallions, sunny side egg\*, sesame, seaweed, chili  
+ WAGYU BULGOGI^ 6

HOT STONE BIBIMBAP -GF 19

classic vegetable banchan, seaweed,  
sunny side egg\*, sesame, seaweed, gochujan sauce

+ WAGYU BULGOGI^ 6

+ SPICY DUROC PORK 5

CLASSIC

OLD SCHOOL TTEOKPPOKI 8

gochujan, rice cake, fish cake, korean scallions, sesame

MARKET STYLE KOREAN FRIED HALF CHICKEN 26

green circle chicken, pickled radish, yangnyeom sauce, honey mustard, cabbage salad

MUSHROOM JAPCHAE - GF 15

sweet potato noodle, wild mushrooms, sweet pepper, green onion

SEAFOOD AND SCALLION PANCAKE 18

gulf shrimp, calamari, fresno pepper, dipping sauce

PORK BELLY BOSSAM - GF 23

slow cooked duroc pork belly, kimchi, samjjan, saeujeot, leafy greens, perilla

GALBI JJIM 38

slow cooked prime beef short rib, root vegetables

CHI MEK!

CLASSIC

## VEGGIE-ANJU

ROASTED BROCCOLI- GF 14

garlic soy, chung jung, almond

ENDIVE AND PEAR SALAD - GF 15

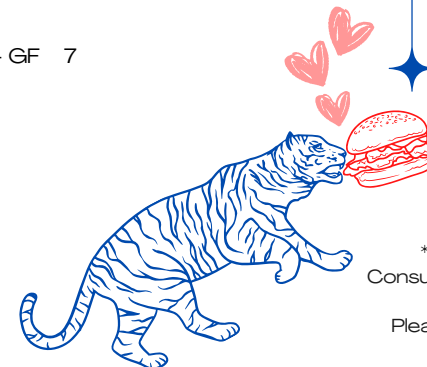
asian pear, candied walnut, gorgonzola, vinagrette

MINI CORN CHEESE - GF 7

mozzarella cheese

FRIES 8

sea salt, gochujan aioli



## PALILGU WAGYU CHEESE BURGER^

cheddar cheese, gochujan aioli,  
cucumber kimchi, kimchi relish

18

GF = items CAN BE made gluten free  
^ = american wagy beef

\*These food items may be served raw or undercooked.  
Consuming raw or undercooked meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness.  
Please inform your server of any dietary restrictions or food  
allergies. PALILGU is a cashless restaurant.

20% gratuity will be added to parties of five or more.



### K-BEER

Terra 8 | 12  
12oz or 17oz, lager, 4.5% ABV

Cass Fresh 7  
12oz, lager, 4.5% ABV

Kloud Premium 8  
12oz, pilsner, 5% ABV

Kumiho IPA 12  
16oz, 6.3% ABV

Kumiho Peach Ale 13  
16oz, 4.5% ABV

Malpyo Black 12  
16oz, 4.5% ABV

Bumpyo Pear 9  
16oz, 4% ABV

### DRAFT BEER

Asahi Draft 10  
rice lager, 5% ABV, JP

### LOCAL BEER

Pipeworks Ninja Vs. Unicorn 12  
16oz can, imperial IPA, 8% ABV

Anti-Hero 7  
12oz can, IPA, 6.7% ABV

### SOJU

Ilpoom Distilled Andong Soju 11 / GL

Jinro 18 / 375ml

Chum Churum 18 / 375ml

Chamisul Fresh 18 / 375ml

### FLAVORED SOJU

Chum Churum Green Grape 18 / 375 ml

Chum Churum Peach 18 / 375 ml

Soon Hari Yogurt 18 / 375 ml

Soon Hari Yuzu Citrus 18 / 375 ml

## SIGNATURE

#### Perilla Last Word 15

perilla leaf infused gin, luxardo maraschino liqueur, g n p y, lime

#### Garosu Boulevard 16

bourbon, Apologue persimmon liqueur, figs, date honey tea

#### Hotel Del Luna 15

peach vodka, mezcal, elderflower, lemon, peach nectar, rosemary syrup, butterfly pea flower tea

#### My Demon 15

andong soju, strawberry calpico, fresh strawberry, lime juice

#### Queen of Tears 15

gin, pear brandy, korean pear, lime, thyme

#### Starfield Library 16

vodka, Chinola Passionfruit, hana makgeoli, lime

#### Scarlet Heart 14

tequila, mezcal, aperol, gochujang, pineapple, lime



## COCKTAILS

### WINE

#### -WHITE-

Jules Taylor Sauvignon Blanc 15 | 58  
bright fruit, fine texture, refreshing acidity  
2023, New Zealand

Bishop's Peak Chardonnay 58  
orange creamsicle, pear, lime zest, tropical, honeysuckle  
2023, CA

#### -SPARKLING-

Marques De Gelida Brut Gran Reserva Cava 14 | 56  
dry, baked apple, balanced  
2018, Spain

#### -ROS  -

Le Provençal 14 | 56  
red currants, strawberries, melon, refreshing  
2023, France

#### -ORANGE-

Union Sacre Gewurztraminer 56  
orange blossom, honeysuckle, potpourri,  
chamomile  
2022, CA

#### -RED-

Averaen Pinot Noir 56  
strawberry, vanilla, cracked pepper  
2022, OR

Bonanza Cabernet Sauvignon 15 | 58  
luscious fruit, dark chocolate, silky tannins  
2022, CA

### MAKGEOLI

Hana 32 / 375 ml  
14% ABV, brooklyn, NY

Woorisool Rice 10 / gl  
6% ABV

Woorisool Jeju Tangerine 10 / gl  
6% ABV

### NON ALCOHOLIC

Milkis 5

Coke, Diet Coke, Sprite 3

San Pellegrino Sparkling Water 8

