

MEAT-ANJU

PALILGU WINGS 15

SOY GARLIC | SPICY YANGNYEOM

STEAK TARTARE * 육회 23

hand-cut prime beef*, asian pear, quail yolk*,
sesame oil, pine nuts, chips
+ JAPANESE UNI* 14

K-BBQ

LA GALBI LA 갈비 29

binchotan grilled savory and sweet soy marinated
bone-in short rib, sautéed onions, scallions
+ SSAM WRAP 4

K-BBQ

GRILLED PORK SHOULDER BOSSAM 목살보쌈 27

binchotan grilled berkshire pork shoulder, ssam veggie
wrap, kimchi, ssam jang, pickled radish
onion sauce, scallion salad

PORK BELLY AND KIMCHI SPRING ROLL 15

glass noodle, aged kimchi, nuoc cham

FISH-ANJU

HAMACHI CRUDO* - GF 19

yellowtail, citrus ponzu, avocado, garlic

SPICY SQUID BOKKUM 오징어볶음 22

japanese surume ika, green onion, onion, korean pepper,
spicy gochujang sauce, sesame
+ BOKKUMBAP FRIED RICE SET 볶음밥 | 6

GF = items CAN BE made gluten free
VG = items CAN BE made vegan
^ = american wagyu beef ,

*These items are cooked to order. 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.



RICE, STEWS + BURGER

SPICY SOON DUBU JJIGAE 순두부 찌개

silken soft tofu, onion, zucchini, korean chili,
organic egg(optional)*
served with steamed rice

PORK+ KIMCHI 20

WAGYU BEEF^ 22

OYSTER 22

MUSHROOM - VG 19

KIMCHI FRIED RICE 김치볶음밥 - GF, VG 16

scallions, organic sunny side egg*,
sesame, seaweed, chili

+ WAGYU BULGOGI^ 6
+ SPICY PORK 5
+ CHEESE 2

HOT STONE UNAGI RICE 28

bbq fresh water eel, seaweed, sesame oil,
sesame, sweet soy sauce

HOT STONE BIBIMBAP 돌솥 비빔밥 -GF, VG 19

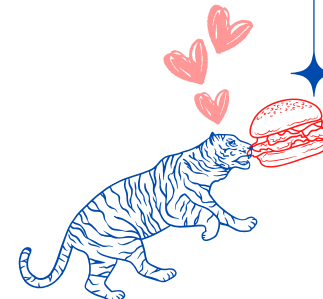
classic vegetable banchan, seaweed,
organic sunny side egg*, sesame, seaweed,
gochujang sauce

+ WAGYU BULGOGI^ 6
+ SPICY PORK 5
+ BAKED TERIYAKI TOFU - GF, VG 3.5

PALILGU WAGYU CHEESE BURGER^ 16

cheddar cheese, gochujang aioli,
cucumber kimchi

+ ORGANIC EGG* 3.5
+ MAPLE GLAZED NUESKE'S BACON 4.5



CLASSIC

CLASSIC

OLD SCHOOL TTEOKPPOKI 떡볶이 8

gochujang, rice cake, fish cake, korean scallions, sesame
+ CHEESE 2

MARKET STYLE KOREAN FRIED CHICKEN 시장통닭 HALF 24 | WHOLE 38

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

CHI MEK!

MUSHROOM JAPCHAE 버섯잡채 - GF, VG 15

sweet potato noodle, wild mushrooms, sweet pepper, green onion
+ WAGYU BULGOGI^ 6
+ BAKED TERIYAKI TOFU -GF, VG 3.5

SEAFOOD AND SCALLION PANCAKE 해물 파전 16

gulf shrimp, japanese surume ika, fresno pepper, soy dipping sauce

VEGGIE-ANJU

ROASTED BROCCOLI- GF, VG 12

garlic soy, gochujang vinegar sauce, almond

ENDIVE AND PEAR SALAD - GF, VG 15

asian pear, candied walnut, gorgonzola, vinagrette

SIDES

SSAM WRAP w/ SSAMJANG 4

NAPA KIMCHI 2.5

ROTATING BANCHAN (3 kinds) 3

EXTRA SAUCE 1

STEAMED RICE 3.5

MINI CORN CHEESE - GF 6

mozzarella cheese

FRIES 8

sea salt, gochujang aioli

TRUFFLE FRIES 11

sea salt, black pepper, parmesan,
garlic aioli



K-BEER

- Cass Fresh 8
lager, 12oz, 4.5% ABV
- Kloud Premium 8
pilsner, 12oz, 5% ABV
- Kumiho IPA 12
ipa, 16oz, 6.3% ABV
- Bumpyo Dark 12
dark ale, 16oz, 4.5% ABV
- Bumpyo Peach Ale 10
fruit ale, 16oz, 4% ABV

DRAFT BEER

- Asahi Draft 10
rice lager, 5% ABV, jp

SOJU

- Chum Churum
16.5 % ABV, 18 /375 ml
- Andong Soju
40% ABV, 12 / 2 oz
- West 32
32 % ABV. 10 / 2oz

FLAVORED SOJU

- Jinro Peach 18 / 375 ml
- Soon Hari Green Grape 18 / 375 ml
- Soon Hari Yogurt 18 / 375 ml
- Soon Hari Strawberry 18 / 375ml

SIGNATURE

Perilla Last Word 14
perilla leaf infused gin, luxardo maraschino liqueur, g  n  py, lime

Melona Colada 13
vodka, honeydew liqueur, makgeolli, cream, lime

Garosu Boulevard 14
bourbon, select aperitivo, figs, date honey tea

Hotel Del Luna 13
peach vodka, mezcal, elderflower, lemon, peach
nectar, rosemary syrup, butterfly pea flower tea

Mr. Sunshine 13
gin, pear brandy, korean pear, lime, thyme

Starfield Library 13
vodka, chinola passionfruit, makgeoli, lime

Scarlet Heart 14
tequila, mezcal, aperol, gochujang, pineapple, lime

SPRIT-FREE

Weak Hero 10
pathfinder, boricha, citron tea, lemon



COCKTAILS

WINE

-WHITE-

- Nortico Alvarinho 12 | 48
2023, minho, portugal
- Babich Sauvignon Blanc 14 | 54
2024, marlborough, new zealand

-SPARKLING-

- Casteller Cava 13 | 52
nv,pened  s, spain

-ROS   -

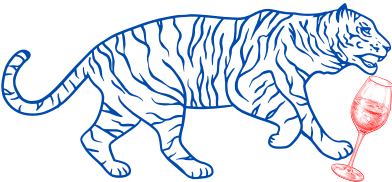
- Klinker Brick Ros   13 | 52
2024, lodi, california

-RED-

- Noah River Pinot Noir 13 | 52
2023, california
- La Posta Pizella Malbec 13 | 52
2023, mendoza, argentina
- Bonanza Cabernet Sauvignon 15 | 60
NV, california

SAKE

- Kokuryu 'Nine-Headed Dragon' 14 / gl
junmai, fukui



MAKGEOLLI

- Makku Passionfruit 13 / can
6% ABV
- Woorisool Rice 10 GL
6% ABV
- Sulseam Red Monkey 15 GL / 30 BTL
10.8 % ABV
- Shinpyeong White Lotus 13 GL / 26 BTL
8 % ABV

NON-ALCOHOLIC

- Coke, Diet Coke, Sprite 3
- Q Ginger Beer 4
- San Pellegrino Grapefruit or Lemon 3
- San Pellegrino Sparkling Water 5
- Milkis Original or Strawberry 4.5
- Iced Oolong Tea 5