

MEAT-ANJU

PALILGU WINGS 15

SOY GARLIC | SPICY YANGNYEOM

SLIDERS 6

lettuce, kewpie mayo, cucumber kimchi

WAGYU BULGOGI^ | SPICY PORK

STEAK TARTARE * 육회 23

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

PORK BELLY AND KIMCHI SPRING ROLL 15

glass noodle, aged kimchi, nuoc cham

FISH-ANJU

HAMACHI CRUDO* - GF 19

yellowtail, citrus ponzu, avocado, garlic

MISO MARINADED SABLE FISH 22

saikyo miso, black miso, grilled green onion

SPICY SQUID BOKKUM 오징어볶음 21

green onion, onion, spicy gochujang sauce, sesame
+ BOKKUMBAP FRIED RICE SET 볶음밥 | 6

GRILLED SALMON - GF 15

sashimi grade faroe island salmon,
garlic soy, gochujang romesco

SIDES

EXTRA LEAFY VEGGIE WRAP 4 NAPA KIMCHI 2.5 ROTATING BANCHAN (3 kinds) 3
EXTRA SAUCE 1 STEAMED RICE 3.5



OLD SCHOOL TTEOKPPOKI 떡볶이 8

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

MARKET STYLE KOREAN FRIED HALF CHICKEN 시장통닭 HALF 24 | WHOLE 38

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

MUSHROOM JAPCHAE 버섯잡채 - GF 15

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

SEAFOOD AND SCALLION PANCAKE 해물 파전 16

gulf shrimp, calamari, fresno pepper, soy dipping sauce

PORK BELLY BOSSAM 보쌈 - GF 23

slow cooked duroc pork belly, kimchi, samjang, salted baby shrimp, leafy greens, perilla

VEGGIE-ANJU

ROASTED BROCCOLI- GF 12

garlic soy, gochujang vinegar sauce , almond

ENDIVE AND PEAR SALAD - GF 15

asian pear, candied walnut, gorgonzola, vinagrette

MINI CORN CHEESE - GF 6

mozzarella cheese

FRIES 8

sea salt, gochujang aioli

TRUFFLE FRIES 11

sea salt, black pepper, parmesan,
garlic aioli

RICE, STEWS + SOUPS

SPICY SOON DUBU JJIGAE 순두부 찌개

silken soft tofu, onion, zucchini, korean chili, egg*
served with steamed rice

PORK+ KIMCHI 20 WAGYU BEEF^ 22

OYSTER 22 MUSHROOM 19

SOT BAP 술밥

kettle cooked short grain rice, dashi, served w/kimchi
Purple Rice Available Upon Request +1

WAGYU BULGOGI ^ 26

SPICY PORK 25

UNAGI EEL 26

UNI* & STEAK TARTARE* -GF 39

KIMCHI FRIED RICE 김치볶음밥 - GF 16

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

HOT STONE BIBIMBAP 돌솥 비빔밥 -GF 19

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

+ WAGYU BULGOGI^ 6

+ SPICY PORK 5

+ BAKED TERIYAKI TOFU -GF 3.5

PALILGU WAGYU CHEESE BURGER^ 16

cheddar cheese, kimchi relish
gochujang aioli, cucumber kimchi,
+ EGG* 3.5

GF = items CAN BE made gluten free
^ = 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.





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

Kumiho Peach Ale 13
fruit ale, 16oz, 4.5% ABV

Malpyo Black 12
porter, 16oz, 4.5% ABV

Bumpyo Pear 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 Reserve
32 % ABV. 11 / 2oz

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, nigori, cream, lime

Garosu Boulevard 14

bourbon, apologue persimmon liqueur, 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

SPIRIT-FREE

Weak Hero 10

pathfinder, boricha, citron tea, lemon

COCKTAILS



WINE

-WHITE-

Nortico Alvarinho 12 | 48
2021, minho, portugal

Babich Sauvignon Blanc 14 | 54
2023, marlborough, new zealand

Brooks Dry Riesling 16 | 60
2021, willamette valley, oregon

-SPARKLING-

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

-ROS  -

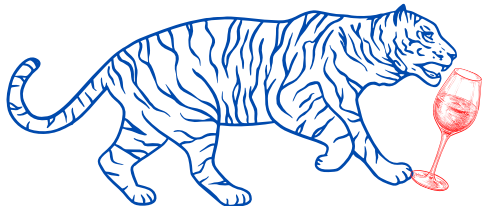
Klinker Brick Ros   13 | 52
2023, lodi, california

-RED-

Noah River Pinot Noir 13 | 52
2021, california

La Posta Pizella Malbec 13 | 52
2022, mendoza, argentina

Bonanza Cabernet Sauvignon 15 | 60
2022, california



SAKE

MAKGEOLLI

Makku Passionfruit 13 / 12oz can
6% ABV

Woorisool Rice 10 / gl
6% ABV

Hoyo 'Summer Breeze' 12 / gl
junmai, miyagi

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

Tentak   'Hawk in the Heavens' 15 | 65
junmai, tochigi

NON-ALCOHOLIC

Strawberry Matcha 8
milks, strawberry puree, matcha float

Coke, Diet Coke, Sprite 3

Q Ginger Beer 4 Iced Oolong Tea 5

San Pellegrino Grapefruit or Lemon 3

San Pellegrino Sparkling Water 5

Milkis Original or Strawberry 4.5