## **Drink Menu**

음료 메뉴 (饮料)

## Cocktails (鸡尾酒)

**Scorpion Bowl** 

Wild Blossom

**Spring Punch** 

Light & Dark Rum, Vodka, Gin, 151, with Pineapple Juice, Orange Juice, Splash of Grenadine	
La Paloma Tequila, Grapefruit Juice, Lime, Simple Syrup	\$12
Blue Hawaiian Coconut Rum, Vodka, Blue Curacao, Pineapple Juice Sweet and Sour Mix	\$12 •,
Pineapple Passion Coconut Rum, White Rum, Banana Schnapps, Pineapple Juice	\$12
Midori Sour Midori Melon with Sweet and Sour Mix	\$12
Long Island Tea Vodka, White Rum, Tequila, Gin, Sweet and Sour Mix,	<b>\$12</b> Cola

\$12 Light & Dark Rum, Triple Sec, Orange, Pineapple Juice, Grenadine Manhattan \$12 Whiskey, Sweet Vermouth, Bitters

Gin, Lavender Liqueur, Grapefruit & Cranberry Juice

Cognac, Hibiscus Liqueur, Lemon Juice, Simple Syrup

\$12

\$12 **Summer Seoulstice** Vodka, Orange Juice, Mango Syrup, Lime Juice, Sour Mix

### Martinis (马提尼河)

一つには「一つにには」	ALTERNATION.
Lychee Lychee Liqueur with Lychee Syrup	\$13
<b>Apple</b> Apple Schnapps, Triple Sec, splash of Apple Juice	\$13
French Chambord, Vermouth, Pineapple Juice	\$13
<b>Lemon</b> Fresh Lemon with Lemon Syrup	\$13
Cosmopolitan Triple Sec, Cranberry Juice, touch of Lime	\$13
Mango with Mango Syrup	\$13
Rose with Rose Syrup	\$13

### Beer (啤酒)

OB Premier	\$7
Sapporo can 22oz	\$9
Tsingtao	\$7
Heineken	\$7
Terra	\$7

### Beer Towers (大啤酒)

Seoul-Mek Soju & beer	\$40/\$7
Seoul Sunset Hite/Sunkist/Grapefruit Soju/Citrus Mix	\$40/\$7
Custom Combo Mix and match 1 soju, 2 beer, 3 soda (Small Serves 4, Large Serves 8)	\$45/\$8



Charm Soju	\$14
Flavored	\$16
Peach, Green Grape, Apple, Plum, Yogurt, Apple Mango, Strawberry, Grapefruit,	
Raspberry/Bokbunja	
linro Blue	\$16

### **Japanese** Liqueur (日本白酒)

TIOC CURC	CHECK	
Ozeki Nigori (unfiltered dry)	\$13	
Ozeki Karatamba (dry)	\$15	
Margaritas (玛格丽塔派	雪)	
Classic Tequila, Triple Sec, with Sweet and Sour Mix	\$12	
Mango Tequila, Triple Sec, Mango Syrup, splash of Sweet and So	<b>\$12</b> our Mix	
Strawberry Tequila, Triple Sec, Strawberry Syrup, splash of Sweet and S	\$12 Sour Mix	
Lychoo	¢12	

Tequila, Triple Sec, Lychee Syrup, splash of Sweet and Sour Mix

### Red Wine (红酒) \$8/glass \$30/bottle

Merlot	Noble Vines
Pinot Noir	Fat Cat
Malbec	Altos del Plata
Cabernet Sauvignon_	Gnarly Head

### White Wine (自酒) \$8/glass \$30/bottle

Moscato	Douglass Hil
Pinot Grigio	Guenoc
Sauvignon Blanc_	Noble Vines
Chardonnay	Albertoni

### Korean Wine (韩国葡萄酒)

Rice Wine 막걸리	\$14
Raspberry Wine 복분자	\$16
Plum Wine 설중매	\$17

### Hard Seltzer(硬苏打) **NEW ITEM!**

ASIAN PEAR	\$8	• LYCHEE	\$8
• MANDARIN	\$8	• YUZU	\$8

## Non-Alcoholic (没有酒)

		CASE MENUSPEDIAL MENUSPE
	Shirley Temple Sprite and Grenadine	\$3.00
	Soda Coke, Diet Coke, Lemonade, Pink Lemonade, Mountain Dew, Sunkist, Ginger Ale, Seltzer	\$2.50
	Juice Orange, Apple, Cranberry	\$3.00
,	Boba Lychee, Peach, Pineapple, Mango	\$6.00
	Fruit Smoothie Peach, Mango, Strawberry, Strawberry/Banana,	\$8.00







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## Appetizers 전체(开胃菜)

	*
<b>1.Gun Mandu</b> 군만두 (牛和猪肉饺子) Homemade deep-fried beef & pork dumplings. 6 pieces	\$14.9
2.Dok Bok Ki 떡볶이 (年糕) Rice cake, fish cake, and vegetables in a sweet & spicy sauce	\$11.9
Haemul-Dok Bok Ki 해물떡볶이 (海鲜年糕) (NEW ITEN Assorted Seafood, Mussels, Clams, Green Mussels Rice cake, fish cake, and vegetables in a sweet & spicy square	<mark>/)</mark> \$16.9

#### ●3.Gyeran-Jjim 계란 찜 (蒸蛋) \$8.99 Korean steamed egg custard

•	94.Haemul-Pajeon 해물 파전 (海鲜煎饼)	<b>\$15.9</b>
	Egg and flour batter, pan-fried pancake with green onions and s	eafood mix
225		

/5.KIMCNI Jeon 김치전 (泡菜煎饼)	
Egg and flour batter, pan-fried pancake with sliced kimchi	

№6.Buchu Jeon 부추전 (葱油饼)	\$10.99
Egg and flour batter, pan-fried pancake with Asian Leeks	

#### ) ©7. Korean Fried Chicken Wings 닭 날개튀김(鸡翅) \$13.99 Glazed deep-fried chicken wings 6 pieces (Original/Spicy/Garlic Soy)

8.Jukumi	Mandu 쭈꾸미 만두 (章鱼饺)	
Deep-fried du	mplings with baby octopus filling	
DOMESTIC OF THE OWNER OWN		

#### \$8.99 ₩@S2.Edamame 에다마메 (毛豆) Steamed soybeans

### Shrimp dumpling. 6 pieces Extra White Rice 흰밥 추가 (白米饭)

●S3.Shumai 슈마이(烧麦)

\$10.99

\$9.99

\$9.99

\$2.00

\*These Items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions 날고기 또는 덜 익힌고기, 찌꺼기, 해산물또는, 계란을 혼둥하면 특히 특정 질병이있는 경우 식품 매개 질병의 위험이 높아질 수 있습니다

A 20% gratuity will be added to parties of 5 or more

# All You Can Eat (AYCE)

### \$40 per person

### **Add Ons**

- Shumai 烧卖
- Edamame 毛豆
- Fried Basket 炸篮子 (炸食物) (Assortment of Fried Foods)
- **Gyoza** (4) (veg) 菜饺子
- **Egg Roll** (2) (veg) 菜春卷
- Bibimbap (veg) 拌饭 (菜)
- Kimchi Jjige soup (veg) 泡菜汤 (菜)
- Soon Tofu Jjige soup (veg) 豆腐汤 (菜)
- Deon-Jang Jjige soup (veg) 大酱汤 (菜)
- Onion Slice 洋葱
- Lettuce Wrap 生菜 \$3.00 (one time charge)

## • Samgyeopsal (삼겹살)\* 五花肉 Cut Pork Belly

• LA Galbi (2) (LA 양념갈비)\* LA 短肋骨 Thinly Sliced Marinated Short-Rib • Jukumi (3)

Spicy marinated Baby Octopus

• Heumit (5 oz) (소혀)\* 牛舌 Sliced Beef Tonque

• **Beef Bulgogi** (불고기)\* 肋眼牛肉 Thinly Sliced Marinated Rib Eye

Spicy Marinated Thin-Sliced Pork Collar

• Chadol-Baegi (차돌박이)\* 牛胸肉

• Hang Jeong Sal (항정살)\* 猪颈肉

• **Dak Bulgogi** (닭불고기)\* 鸡肉 Marinated Chicken

Spicy Dak Bulgogi

(매운 닭불고기)\* 辣鸡肉

Thinly Sliced Beef Brisket

Spicy Marinated Chicken

• Daeji Bulgogi (매운 돼지 불고기)\* 辣猪肩肉