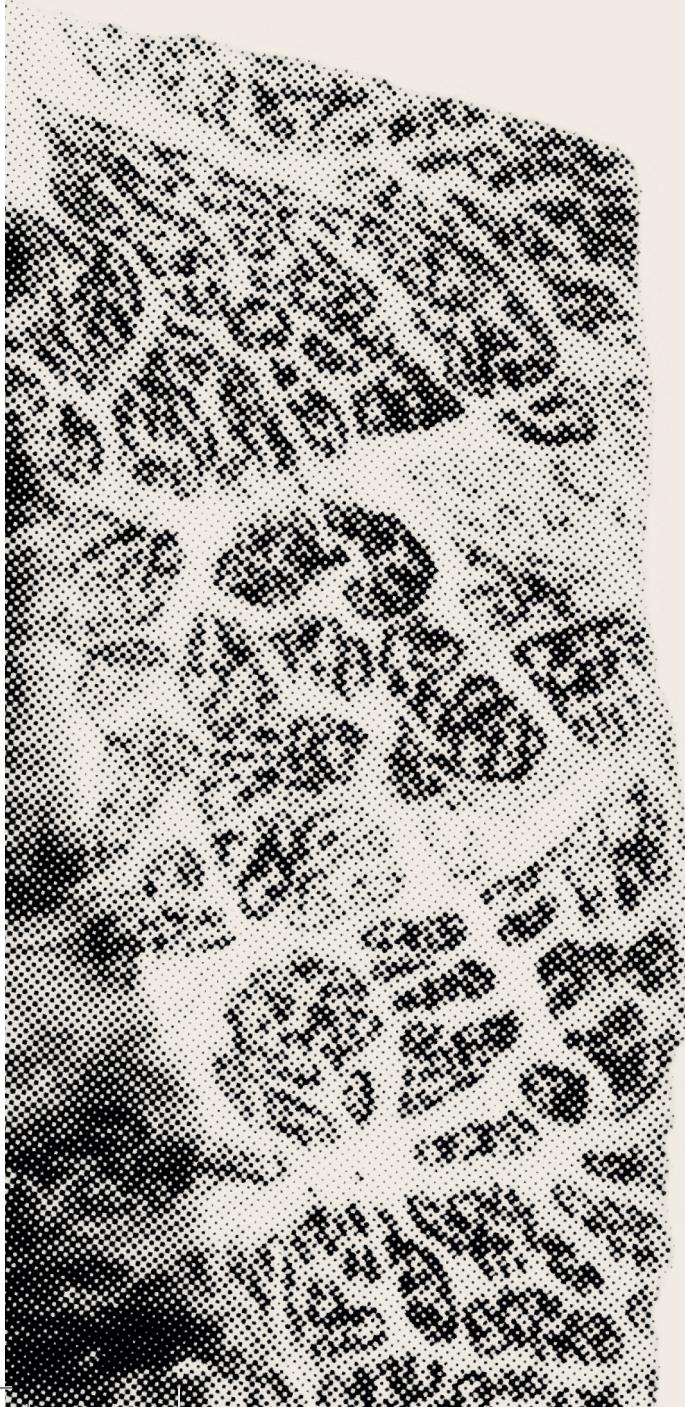


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## Starter

[하야시 토마토]

**Chilled Tomato Salad** 15.0

Chilled sliced tomatoes topped with thinly sliced onions and finished with a touch of balsamic sauce.

[치킨드럼스틱]

**Grilled Chicken Drumsticks** 22.0

Pan-grilled chicken drumsticks with a juicy, clean flavor – perfect before or after beef, and a likely favorite for kids.

[육회]

**Beef Tartare** 30.0

Fresh, chilled flap meat [치맛살] hand-cut from lean, marble-free sections only, prepared daily for top-tier freshness.

Crafted cuts.  
Defined by heritage.



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## Pork

[오겹살]

**Pork Belly** 29.5

Premium thick-cut pork belly with rich marbling, crispy outside and juicy when charcoal-grilled.

[향정살]

**Pork Jowl** 29.5

Tender pork jowl with buttery marbling and deep flavor over high heat.

[목살양념구이]

**Soy-Marinated Pork Collar** 29.5

Charcoal-grilled pork collar marinated in a soy-based Korean galbi sauce for a tender, sweet-savory finish.



# Beef

[상급와규]

**Premium A5 Wagyu Beef** 64.0

Authentic Japanese A5 Wagyu with ultra-fine marbling, deeply aged for exceptional melt-in-your-mouth richness.

[왕갈비]

**Majangdong Marinated Beef Short Ribs** 55.0

Bone-in flat short ribs deeply marinated in our Majangdong-style soy galbi sauce, delivering a tender, sweet-savory charcoal-grilled flavor.

[와사비주물럭]

**Wasabi-Marinated Beef** 28.0

Aged beef rib meat tossed in our signature wasabi marinade, grilled for a refreshing yet rich flavor - a preparation likely first introduced in New Zealand.

[치맛살]

**Beef Flap Meat** 34.0

Flame-grilled flap meat known for its juicy texture and rich beef taste, finished with a clean smoky aroma.

[본살]

**Beef Rib Fingers** 31.0

Charcoal-fire grilled rib finger cut with firm texture and deep beef flavor, cooked directly over flame for a bold smoky finish.

# Special

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[양갈비살]

**Lamb Rib Meat** 29.0

Flame-grilled, unseasoned lamb rib meat served clean so you can dip it into our house-made signature sauce for a pure, smoky lamb flavor.

[차돌박이]

**Sliced Beef Brisket** 26.0

Thick-cut frozen brisket point served for quick grilling, offering the perfect balance of chew and rich beef fat.

[우설]

**Grilled Beef Tongue** 22.0

Fresh-chilled, limited-quantity beef tongue, flame-grilled and served with our signature dipping sauce for a clean, crisp bite.

[목장치즈구이]

**Charcoal-Grilled Halloumi Cheese** 15.0

Thick-cut halloumi cheese grilled over charcoal, offering a firm, chewy texture with a rich, savory cheese flavor.



# Meals

[김치술밥]

**Warm Kimchi Rice Bowl** 21.0

A warm, comforting kimchi rice bowl with a porridge-like texture – hearty, soothing, and filling.

[얼큰된장찌개]

**Spicy Doenjang Stew** S 18.0 / L 30.0

A spicy soybean paste stew with deep, bold flavors that warm and refresh the palate.

[돼지김치찌개]

**Pork Kimchi Stew** S 18.0 / L 30.0

Slow-simmered kimchi and pork in a rich, tangy broth – a classic Korean comfort dish.

[김치말이냉국수]

**Cold Kimchi Broth Noodles** 20.0

Refreshing cold noodles in a chilled kimchi-based broth for a clean, crisp finish.

[냉면 (물/비빔)]

**Korean Cold Noodles (Mul/Bibim)** 20.0

Chilled buckwheat noodles served either in icy beef broth (Mul) or tossed in our sweet-spicy house sauce (Bibim). A refreshing finish after barbecue.

[마장동얼큰라면]

**Majangdong Hot Noodles** 20.0

Korean-style instant ramen upgraded with extra meat, served hot and hearty.

[불고기 덮밥]

**Bulgogi Rice Bowl** 25.0

Sweet-savory bulgogi beef served over warm rice.

[돈까스]

**Pork Cutlet** 25.0

Crispy breaded pork cutlet served golden-brown for a satisfying, crunchy bite.

[비프카레]

**Japanese Beef Curry** 25.0

Japanese-style beef curry with tender meat and a rich, savory curry base.

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[육회비빔밥]

**Beef Tartare Bibimbap**

24.0

Bibimbap topped with fresh seasoned beef tartare for a clean, rich flavor.

[간장계란밥]

**Soy Sauce Egg Yolk Rice**

8.0

Rice topped with soy sauce and a fresh raw egg yolk for a simple, rich, and savory flavor.

[치즈밥]

**Cheese Rice**

6.0

Steamed rice finished with melted cheese for a creamy twist.

[공깃밥]

**Steamed Rice**

1.0

Steamed white rice.





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## Sides

[한정살수육]

**Boiled Pork Jowl (Suyuk)** 48.0

Tender boiled pork jowl, sliced and served for a soft, savory bite.

[매운닭발]

**Spicy Chicken Feet** 38.0

Spicy chicken feet simmered until tender – bold and fiery.

[두루치기]

**Spicy Pork Stir-Fry** 30.0

Stir-fried spicy pork with vegetables – bold flavors that pair well with rice or drinks.

[대왕김치전]

**Large Kimchi Pancake** 31.0

A large kimchi pancake with crispy edges and rich, tangy kimchi flavor.

[대왕파전]

**Large Spring Onion Pancake** 31.0

Giant scallion pancake with a crispy exterior and savory green onion aroma.

[모듬튀김]

**Assorted Vegetable Tempura** 32.0

Lightly battered assorted vegetable fritters, commonly featuring items like sweet potato, onion, and other seasonal vegetables.

[시푸드버터그릴]

**Seafood Butter Grill** 32.0

Mixed seafood and vegetables grilled in butter for a rich, aromatic flavor.



