

GYENARI DINNER MENU

GYENARI® SPECIALTIES

Great to Share as an Appetizer or Accompaniment to your BBQ

Japchae Sweet Potato Glass Noodles wok tossed with Assorted Vegetables, Soy, and Beef (Chicken optional)	\$12	Assorted Jeon-Great for Sharing! Usually eaten in the Korean culture on special occasions. Shrimp Scallion Jeon, Vegetable Jeon, and Mung Bean Pancakes	\$15
Gyenari® Crispy Ginger Chicken Deep fried and tossed in our Famous Ginger Glaze	\$ 9	Egg Fried Rice Simple is sometimes best...Egg, Scallions and Sesame Oil	\$ 9
Gyenari® Crispy Ginger Ribs Deep fried and tossed in our Famous Ginger Glaze	\$ 9	Kimchee Fried Rice Pork Belly, Kimchee and Rice, wok tossed to perfection and topped with a Fried Egg	\$ 9
Chile Crusted Scallops Garlic Grit Cake, Pimento Oil	\$14	Gyenari® Sizzling Bibimbap The Gyenari® Sizzling Bibimbap comes with rice, topped with an array of vegetables, and your choice of meat! Topped with a Fried Egg and served with a Red Pepper Paste Sauce and toasted Sesame Seeds.	\$12
Grilled Prawns Two Giant Prawns, Chile Corn Salad, Tossed in our Pimento Soy	\$15	Choose From: • Ground Prime Beef • Gyenari® Flower Chicken • Gyenari® Flower Chicken • Spicy Pork Bulgogi	
Korean Nachos Jalapeno Cheese Sauce over a bed of Chips and Rice Cakes served with our Homemade Salsa and Homemade Guacamole (add Chicken \$2 / add Bulgogi \$3)	\$10	• Gyenari® Galbee (add \$2) • Shrimp (add \$3) • Pan Seared Tofu • Kimchee	



SOUPS

Traditional Soups Deeply Rooted in our Heritage and Culture

Kimchee Hot Pot Soup Korean Spicy Cabbage Soup	\$12	Korean Dumpling Soup Gyenari® Beef Broth, Handmade Beef Dumplings, and topped off with Scallions	\$12
Korean Bean Paste Soup Our version of Miso Soup with more flavor	\$12		

GYENARI® KOREAN BBQ

Gyenari® Galbee - Our Most Popular Grill Item USDA Prime Aged Beef Short Rib, Marinated in our House Signature Marinade	\$28
Prime Galbee - For the Discerning Meat Lover USDA Prime Aged Beef Short Rib, Hand Cut, and Hand Picked by our Chef to Secure Premium Quality	\$30
Bulgogi - House Special Thinly Sliced Prime Ribeye, Flashed in our House Signature Marinade	\$24
From the Sea - Seafood Platter U8 Scallops and Giant Prawns brushed with Oil and seasoned to Perfection	\$30
Filet Mignon - Our Leanest Cut 8 oz. Prime Angus Center Cut Tenderloin, Hand Carved and Cooked Tableside	\$32
Rib Eye - Great Flavor 12 oz. Rib Eye, Dry Aged 28 days, Hand Carved and Cooked Tableside	\$36
Wagyu - Intense Marbling 12 oz. Australian Kobe Beef, Hand Carved and Cooked Tableside	\$65
Natural Pork Belly - Amazing Snake River Farm's All Natural Pork	\$24
Spicy Pork Bulgogi - Imported from Chile All Natural Pork Thinly Sliced, Spicy yet Sweet Marinade, Family Secret	\$21
Gyenari® Chicken - All Natural Chicken Free Range All Natural Chicken, Marinated in our House Signature Marinade	\$21
Spicy Chicken - All Natural Chicken Free Range All Natural Chicken, Marinated in our Family Secret Sauce, Sweet yet Spicy	\$21
Vegetable Medley - Asian Vegetables Korean Squash, King Oyster Mushrooms, Japanese Eggplant, Onion and Korean Peppers (add a side of Tofu for an additional \$3.00)	\$17



G1 : \$79

PRIX FIXE

Great for Large Parties

G1 (accommodates 2) Gyenari® Galbee, Bulgogi, Aged Pork Belly, Gyenari® Flower Chicken and Japchae	\$79
G2 (accommodates 2-3) Gyenari® Galbee, Bulgogi, Aged Pork Belly, Spicy Pork, Gyenari® Flower Chicken, Spicy Seoul Chicken, Japchae, Mandoo and Seasonal Asian Vegetables	\$129
G3 (accommodates 3-4) Gyenari® Galbee, Filet Mignon, Gyenari® Flower Chicken, Spicy Seoul Chicken, Spicy Pork, Tiger Prawns, Gyenari® Bibimbap, Mandoo and Seasonal Asian Vegetables	\$159
G4 (accommodates 4) Gyenari® Galbee, Filet Mignon, Wagyu Beef, Tiger Prawns, Lobster Tail, Sea Scallops, Japchae, Mandoo and Seasonal Asian Vegetables	\$195

All meats can be cooked in the back upon request.

GYENARI DINNER MENU



ENTREES

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| Seafood Grill \$39 | Grilled Filet Mignon \$28 |
| <i>Lobster Tail, Prawns, Sea Scallops, Seasonal Grilled Vegetables in Sesame Garlic Butter</i> | <i>8 oz. Center Cut Filet Mignon Cooked to Perfection. Served over our Homemade Kimchee Fried Rice and Vegetables. ** Fried Egg on top of the Filet is Optional **</i> |
| Glazed Miso Salmon \$21 | Rubbed Prime Rib Eye Steak \$30 |
| <i>Atlantic Farm Raised Salmon, Glazed in our Miso Sauce, and served with Seasonal Vegetables</i> | <i>12 oz. Rib Eye Cooked to Perfection, Served with Seasonal Vegetables and our Homemade Mash Potatoes</i> |
| Spicy Black Cod \$24 | Panko Crusted Chicken Breast \$19 |
| <i>Alaskan Cod, Braised in our Spicy and Sweet Marinade, Served on Daikon, and Seasonal Vegetables</i> | <i>Hand Tenderized Chicken Breast, Panko Dipped and Deep Fried, Served with Homemade Mash Potatoes</i> |
| Gyenari® Braised Short Ribs \$23 | |
| <i>USDA Prime Short Rib, Slow Pot Braised, Served over Homemade Mash Potatoes</i> | |

GYENARI® Signature SALADS

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| Seared Ahi Tuna Salad \$17 |
| <i>Tuna Lightly Seared and served rare with Avocado, Tomato, and Mixed Greens tossed with our Wasabi Dressing</i> |
| Citrus Pear Salad \$14 |
| <i>All Natural Chicken Breast, Asian Pear, Feta Cheese, Avocado, Candied Pecans, Tomato, Field Greens, Bell Pepper, and Mandarin segments in a Honey Citrus Vinaigrette</i> |
| Blackened Salmon Caesar Salad \$17 |
| <i>6 oz. Blackened Salmon Filet, Hearts of Romaine, Parmesan Crisps in our Creamy Caesar Dressing (please allow 15 min. prep time)</i> |



SPECIALS SUN - WED*



G1* : \$59

G Special Menu*

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| G1 (accommodates 2) \$59 |
| <i>Gyenari® Galbee, Bulgogi, Aged Pork Belly, Gyenari® Flower Chicken and Japchae</i> |
| G2 (accommodates 2-3) \$99 |
| <i>Gyenari® Galbee, Bulgogi, Aged Pork Belly, Spicy Pork, Gyenari® Flower Chicken, Spicy Seoul Chicken, Japchae, Mandoo and Seasonal Asian Vegetables</i> |
| G3 (accommodates 3-4) \$129 |
| <i>Gyenari® Galbee, Filet Mignon, Gyenari® Flower Chicken, Spicy Seoul Chicken, Spicy Pork, Tiger Prawns, Gyenari® Bibimbap, Mandoo and Seasonal Asian Vegetables</i> |
| G4 (accommodates 4) \$149 |
| <i>Gyenari® Galbee, Filet Mignon, Wagyu Beef, Tiger Prawns, Lobster Tail, Sea Scallops, Japchae, Mandoo and Seasonal Asian Vegetables</i> |

DESSERTS

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| Our Famous Green Tea Donuts \$ 8 |
| <i>Our most popular dessert! Fresh, hot donuts made to order with a buttermilk raspberry dipping glaze and Ghirardelli® chocolate sauce</i> |
| Spicy Chocolate Crème Brulee \$ 7 |
| <i>Bacon Shortbread, Almond Cream</i> |
| Hazelnut Brownie Sundae \$ 7 |
| <i>Warm Hazelnut Chocolate Brownie topped with vanilla bean ice cream, cocoa sauce and homemade whipped cream</i> |
| Banana Crème Pie \$ 7 |
| <i>Graham cracker crust with a light vanilla banana custard topped with fresh bananas and homemade whipped cream, served chilled</i> |

Green Tea Donuts



DRINKS

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| Fountain Drinks \$ 2.75 | Caffe Latte \$ 3.75 |
| Organic Hot Tea \$ 2.75 | Cappuccino \$ 4.00 |
| Organic Coffee \$ 2.75 | Espresso \$ 3.25 |
| Evian or Sparkling Water \$ 8.00 | Double Espresso \$ 4.00 |

Food allergy: If you have a food allergy or special dietary restrictions, please notify a manager or chef and we will try to accommodate you.

TWO HOUR LIMIT ON BBQ TABLES
We reserve the right to refuse service. | 18% Gratuity added to parties of 5 or more.
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