



**SURA** 

KOREAN BBQ & HOTPOT



# BBQ Menu

All table BBQs are served with, Banchan, Ssam, Minimum 2 orders of BBQ items and minimum one order per person.

- A. Wooseol** 우설 牛舌 **\$40**  
Tender Beef tongue.
- B. Wagyu** 와규 和牛 **\$90**  
A5, BMS9+, A Japanese beef boneless short rib.
- C. L.A Galbi** LA갈비 烤LA排骨 **\$45**  
L.A style Beef short ribs marinated in juicy Korean Galbi Sauce.
- D. Yangnyeom Galbi** 양념 갈비 调味牛排 **\$55**  
Beef short rib marinated in juicy Korean Galbi sauce.
- E. Saeng Galbi Joomooluk** 생갈비 주물럭 调味烤肋条肉 **\$55**  
Sliced Prime beef finger meats seasoned with salty sesame oil.
- F. Saeng Galbisal** 생갈비살 烤排骨 **\$65**  
Well-marbled premium Prime beef ribs.
- G. Joomooluk** 주물럭 调味烤牛坑腩 **\$45**  
Sliced rib finger meats seasoned with salty sesame oil.
- H. Beef Bulgogi** 소불고기 烤牛肉 **\$35**  
Korean beef Bulgogi marinated with juicy Bulgogi sauce.
- I. Neukansal** 생늑간살 牛坑腩 **\$45**  
Fresh sliced rib finger meats
- J. Saeng Ogyeopsal** 생오겹살 烤鲜带皮五花肉 **\$30**  
Fresh skin-on Pork Belly
- K. Hangjeongsal** 항정살 猪颈肉 **\$35**  
Well-marbled Pork jowl
- L. Yangnyeom Dwaeji Galbi** 양념돼지갈비 烤猪排 **\$35**  
Pork collar Marinated with juicy Korean Galbi Sauce
- M. Dak Bulgogi** 닭불고기 烤鸡肉 **\$35**  
Marinated chicken in juicy Bulgogi sauce

# Combo

All the combinations are served with Banchan, Ssam. Your choice of Doenjang jjigae or kimchi jjigae. Plus, rice is included.

- A. Combination for 2 people** 2인콤보 **\$95**  
양념돼지갈비, 닭불고기, 주물럭 Yangnyeom Dwaеji Galbi, Dak Bulgogi, Joomooluk
- B. Combination for 3 people** 3인콤보 **\$129**  
양념돼지갈비, 닭불고기, 주물럭, 불고기 Yangnyeom Dwaеji Galbi, Dak Bulgogi, Joomooluk, Bulgogi
- C. Combination for 4 people** 4인콤보 **\$187**  
양념갈비, 주물럭, 불고기, 양념돼지갈비, 닭불고기, 해물파전  
Yangnyeom Galbi, Joomooluk, Bulgogi, Yangnyeom Dwaеji Galbi, Dak Bulgogi, Haemul-Pajeon.
- D. Combination for 5 people** 5인콤보 **\$227**  
L.A갈비, 양념갈비, 주물럭, 불고기, 양념돼지갈비, 닭불고기, 해물파전  
L.A Galbi, Yangnyeom Galbi, Joomooluk, Bulgogi, Yangnyeom Dwaеji Galbi, Dak Bulgogi, Haemul-Pajeon
- E. Combination for 6 people** 6인콤보 **\$285**  
양념갈비, L.A갈비, 주물럭, 불고기, 양념돼지갈비, 항정살, 닭불고기, 잡채, 해물파전  
Yangnyeom Galbi, L.A Galbi, Joomooluk, Bulgogi, Yangnyeom Dwaеji Galbi, Hangjeongsal, Dak bulgogi, Japchae, Haemul-Pajeon

# A la Carte

- A. Haemul-Pajeon** 해물파전 海鲜葱煎饼 **\$28**  
Julienned, tender young green onion folded into a flour batter with squid, shrimp and pan-fried.
- B. Bossam** 보쌈 菜包肉 **\$39**  
Pork belly boiled in seasoning until tender, sliced and served with radish Kimchi and white cabbage.
- C. Japchae** 잡채 杂菜 **\$29**  
Glass noodles stir-fried with beef and assorted mushrooms and vegetables.
- D. Deung-Galbi** 등갈비 烤脊排 **\$27**  
Stir-fried pork back ribs with juicy sauce, onion, and butter sizzling on a platter.
- E. Yukhoe** 육회 生拌牛肉 **\$35**  
Beef tartare with sesame oil, Yukhoe sauce, garlic and egg yolk.

# Stir-fried Dishes & Soups/Stews

*Per Serving, Includes Rice and Banchan*

- A. Jeyuk Bokkeum** 제육볶음 辣炒猪肉 **\$27**  
Spicy Korean pork Bulgogi marinated with Gochujang and stir-fried with vegetables and red chili powder with Korean lettuce wrap.
- B. Beef Bulgogi Bokkeum** 소불고기볶음 炒烤牛肉 **\$29**  
Korean beef Bulgogi marinated with juicy Bulgogi sauce and stir-fried with vegetables, Korean lettuce wrap.
- C. Sundubu** 순두부 香辣嫩豆腐锅 **\$23**  
A spicy red stew with soft soybean curd, zucchini, pork, onion, and egg.
- D. Haemul Sundubu** 해물순두부 海鲜嫩豆腐锅 **\$25**  
A spicy red stew with soft soybean curd, zucchini, squid, shrimp, mussel, onion, and egg.
- E. Doenjang Jjigae** 갈비된장찌개 大酱汤 **\$23**  
A stew made of soybean paste(doenjang) with onion, zucchini, tofu, beef, and green onion.
- F. Kimchi Jjigae** 김치찌개 泡菜汤 **\$23**  
Over fermented Kimchi boiled with pork, tofu, onion, and green onion.
- G. Galbi Tang** 갈비탕 排骨汤 **\$28**  
Made with beef ribs and white radish. The clear stock is rich and savory, with the tender meat falling off the bone.
- H. Ttukbaegi Bulgogi** 뚝배기불고기 砂锅烤牛肉 **\$26**  
Soy-marinated bulgogi is cooked with broth. Glass noodles, green onion, onion, and carrot in Korean Hot Stone Bowl.
- I. Gamjatang** 감자탕 脊骨土豆汤 **\$25**  
A thick soup made of pork backbones, potato, ugeoji, crushed perilla seeds, spring onions, and garlic.

# Grilled Dishes & Hot Pot

*Serves 2 people, Served with Banchan.*

- A. Budae Jjigae** 부대찌개 部队锅 **\$48**  
The most popular stew with Spam, Sausages, ham, baked bean, garlic, onion, green onion, mushroom, tofu, zucchini. Ramen noodle, Two rice included.

- B. Gamjatang** 감자탕 脊骨土豆汤 **\$49**  
A thick soup made of pork backbones, potato, ugeoji, crushed perilla seeds, spring onions, and garlic. Two rice included.
- C. Galbi Jjim** 갈비찜 炖排骨 **\$65**  
High-pressure cooked beef short ribs with carrot, radish, and jujube with juicy sauce.
- D. Gopchang Gui** 곱창구이 烤小肠 **\$48**  
Gopchang is a traditional delicacy of grilled beef intestines served sizzling on a platter.
- E. O Sam Bulgogi** 오삼불고기 五花肉炒鱿鱼 **\$48**  
Pork belly, marinated squid, and assorted vegetables with spicy sauce.
- F. Bullak Jeongol** 불낙전골 烤牛肉章鱼火锅 **\$55**  
A hot pot of bulgogi, baby octopus, and vegetables simmered in broth. The sweet and tender bulgogi goes well with the spicy, chewy baby octopus.

## Rice & Noodles

*Served with Banchan.*

- A. Dolsot Bibimbap** 돌솥비빔밥 石锅拌饭 **\$25**  
Rice served with spinach, carrot, mushroom, onions, beans sprout, a sunny-side-up egg, sesame seeds, beef and Gochujang.
- B. Yukhoe Bibimbap** 육회비빔밥 生牛肉拌饭 **\$29**  
Rice served with spinach, carrot, mushroom, onions, bean sprouts, sesame seeds, beef tartare and Gochujang.
- C. Naenmyeon** 냉면 冷面 **\$22**  
Korean cold noodle made with thin, arrowroot noodles, Dongchimi broth, cucumber, sliced brisket, pickled radish, and a boiled egg.

## Dessert

- A. Mango Ice cream** **\$3**
- B. Greentea Ice cream** **\$3**

**\* If you have any food allergies, please inform your server in advance.**

# Drink Menu

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## Soju Cocktails

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### Seoul Sunrise

Soju (Original), Pineapple Juice, Orange Juice – Shaken and topped with Grenadine and Sprite.

**\$12**

### Sura Mojito

Soju (Original), Mint, Lime, (Add Pineapple for \$2)  
– Shaken and topped with Soda.

**\$12**

### The Milkyway

Soju, Yakult (Yogurt)  
– Shaken and topped with Sprite.

**\$10**

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## Makkoli Cocktails

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### Makkoli Mule

Makkoli, Vodka (1.5oz), Lime  
– Shaken and topped with Ginger Beer.

**\$15**

### Sura House Shaft

Makkoli, Vodka (1.5oz), Coffee, Baileys  
– Shaken until frothy.

**\$10**

### The Streets of Hahoe

Makkoli, Whiskey (2oz), Sugar, Bitters  
– Stirred and garnished with an Expressed Orange Peel.

**\$15**

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## Other Alcoholic Drinks

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### Somaek

Somaek, is a cultural drinking staple of Korea, a mix of Beer (Maegju) and Soju. Meant to be enjoyed mixed together in a tall glass—refreshing and easy to drink for those new to drinking Soju.

**\$9**

### Sinseonhan Sangria

Rotating seasonal fruit and juice, Soju, and Korean Blackberry or Raspberry Wine (Bokbunja-um).

*\* Sangria on special at lunch for \$10 or \$11\**

**\$13 / \$40** (Pitcher)

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### Soju (By the Bottle)

Soju is a staple of Korean culture – the drink is akin to vodka, being fresher and weaker than vodka Soju is easy on the palette. Typically made with rice, Soju is light, smooth, and pairs perfectly with other Korean cuisine.

#### Flavours:

**Original and Classic**

\*Some extra flavours may be available and rotating – ask your server for any flavours available that are not listed above

**\$16**

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### Makkoli (By the Bottle)

Makkoli is a fermented rice wine, and is 'Korea's Oldest Brew' It is a smooth, creamy alcohol, and depending on the recipe it ranges from sweet and fizzy to slightly sour.

It is adored in Korea as a key part of their food and drink culture.

\*Ask your server for our available flavours

**\$15**

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### Beer

Rotating tap of Local and Import Beers

\*Ask your server for our current selection

**\$9** (16oz) **\$30** (60oz)

## Highballs

\$7 (Single)

\$14 (Double)

## Whiskey Sour

Whiskey(2oz), egg whites, lemon juice,  
simple syrup, topped with bitters

\$14

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## Wine (By the Bottle)

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### Copper Moon - Cabernet

Scents of red berries, spice, and smoke.  
With tasting notes of plum,  
blueberry, and cherry.

(Red)

\$22

### Copper Moon - Malbec

Scents of vanilla, field berries, and chocolate.  
With tasting notes of cherry  
and blackcurrant.

(Red)

\$22

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### Invisibull - Malbec

Tasting notes of plum,  
blackcurrant,  
and a hint of  
chocolate.

(Red)

\$25

### Robin Ridge - Gamay

Scents of licorice, berry,  
almond, and violet.  
Bright and juicy on the palette  
with tastes of berries, spice,  
and a mineral finish.

(Red)

\$50

### IWW - Pinot Noir

Tasting notes of  
berries, forest,  
and mushroom.

(Red)

\$60

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### Quails Gate - Riesling

scents of lemon, lime,  
and juicy peach.  
Tastes of bright citrus fruit  
on the palette.

(White)

\$40

### Phantoms Creek - Riesling

Scents of caramelized apple,  
vanilla, and lime zest.  
Tasting notes of citrus fruit, lemongrass,  
watermelon, petrol, and sweet spices.

(White)

\$60

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## Non-Alcoholic Beverages

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**Pop**

Coke, Coke Zero, Sprite, Ginger Ale

**\$3.99**

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*\*Please inform your server or Bartender of any Allergies or sensitivities  
- we cannot guarantee zero chance of cross contamination,  
but we will try to accommodate dietary restrictions for drinks. \**

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