

## SAM WOO JUNG

SINCE 1963







- **Rice Wine Based** 
  - Non-filtered rice wine with nurungji b Chang-gyeong 창경 16

a Seosomun 서소문 16

- Soju Based
- c Seoul Spring 서울의봄 16 Infused yuja soju high-ball

Soy-milk based rice wine with seoritae

d 1963 일구육삼 15 House-aged masil soju

> Nari 나리 17 Young lemon infused soju high-ball

Arisong Hae 아리송해 14 Infused ginseng soju high-ball

Camellia 동백 17 Omija soju high-ball



#### SOJU

Chamisul 참이슬 18 Jinro is Back 진로 이즈 백 18 Daeson 대선 18 Saero 새로 18 Seoul Night 서울의 밤 23 Hallasan 한라산 18

#### FLAVORED SOJU

Soonhari Green Grape 청포도 17 Soonhari Strawberry 딸기 17

#### MAKEOLLI Rice Wine

Makgeolli 생막걸리 16 Chestnut Makgeolli 밤 막걸리 22 Yuzu Makgeolli 유자 막걸리 21

#### BEER

OB 오비 8 Cass 카스 8



lcy Rice Punch 식혜 9 lcy Cinnamon Punch 수정과 9 Soda 탄산음료 3 Coke · Diet Coke · Sprite · Ginger Ale







Abalone 30

Pine nut-gochujang glazed steamed abalone with abalone intestines sauce bibimbap



Pajeon 문어파전 25 Crispy Korean scallion pancake with assorted seafood and octopus



Kimchi Mandoo 김치만두 15 Kimchi mandoo (3 pcs) served in housemade beef bone broth

Consuming raw or undercooked meats, poultry, seafood, shellfish, dairy, nuts or eggs may increase your risk of foodborne illness

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Bossam 31 DINNER ONLY Slow-cooked pork belly with housemade kimchi, seafood ssamjang & cabbage



Red Shrimp 19 Hand chopped red shrimp pancake



Octopus 29 Spicy stir-fried octopus with assorted vegetables and sweet potato twiguim





Crab 31 Soy sauce marinated raw crab

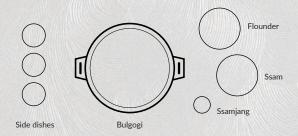
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## 서울불고기 Bulgogi

The Seoul-style bulgogi at Samwoojung is marinated in a carefully crafted artisan soy sauce infused with Korean bamboo salt.





매일 만드는 반찬 세가지와 생선튀김, 쌈이 제공됩니다. The bulgolgi is served with three daily side dishes, fried fish, and a ssam set.



불고기

## Taste of 1963

We follow a family recipe that captures the essence of Seoul-style bulgogi distinguished by its flavorful broth-like sauce served in an elegant dome-shaped vessel.

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## Rice & Noodles



식사류



1

김치말이국수

Cold Kimchi Noodles 16

Thin wheat noodles in cold dongchimi and beef broth and served with radish kimchi, napa cabbage kimchi and beef brisket

깍두기볶음밥

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Kkakdugi Fried Rice 15 Stir-fried rice with spicy radish kimchi, pork, seaweed



Soup



#### Seafood Soup 해물뚝배기 25 Spicy seafood broth served in a hot clay pot with crab, cod pancake, shrimp, sea mustard, dried pollack, tofu



Tripe Soup 양뚝배기 23 Beef broth served in a hot clay pot with beef brisket, tripe, tendon, tongue, cabbage, bean sprout, sweet potato noodles

### Dessert



#### Rice Sherbet 햅쌀샤베트

24

Rice sherbet served with milk and topped with Korean honey, puffed wheat 9

#### Icy Persimmon 홍시

Icy half-dried persimmon served with Korean honey, ricotta cheese

디저트

6



#### LUNCH SPECIAL Monday - Thursday | 11:45AM - 3PM





#### **Bulgogi Over Rice 18** 바싹불고기덮밥

Charred Samwoojung signature bulgogi and assorted vegetables over rice



#### **Spicy Pork Over Rice** 17 두부제육덮밥

Korean gochujang sauce marinated pork and tofu over rice

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## Now we're on

# DOORDASH Uber Eats

Don't wait in line anymore!



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