

SINCE 1963

칵 테 일 Cocktails



Rice Wine Based

- a Seosomun 서소문 16 Non-filtered rice wine with nurungji
- b Chang-gyeong 창경 16 Soy-milk based rice wine with seoritae

Soju Based

- C Seoul Spring 서울의봄 16 Infused yuja soju high-ball
- 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

우 리 술 Korean Liquors

SOJU

Chamisul 참이슬 18

Jinro is Back 진로이즈백 18

Daeson 대선 18

Saero 새로 18

Seoul Night 서울의밤 23

Hallasan 한라산 18

FLAVORED SOJU

Soonhari Green Grape 청포도 17 Soonhari Strawberry 딸기 17

MAKEOLLI

Makgeolli 생막걸리 16

Chestnut Makgeolli 밤막걸리 22 Yuja Makgeolli 유자막걸리 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

Specialty



전복강정

Abalone 30

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



Red Shrimp 홍새우전 19 Hand chopped red shrimp pancake



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



Bossam 보쌈 31 dinner only Slow-cooked pork belly with housemade kimchi, seafood ssamjang & cabbage



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



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Crab 31
Soy sauce marinated raw crab with seaweed bibimbap



불고기

Taste of 1963

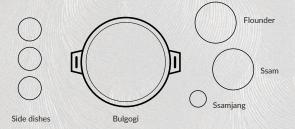
We follow a family recipe that captures the essence of Seoul-style bulgogi distinguished by its flavorful broth-like sauce served in an elegant dome-shaped vessel.

> SAM WOO JUNG SINCE 1963

서울불고기 Bulgogi

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





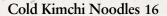
매일 만드는 반찬 세가지와 생선튀김, 쌈이 제공됩니다. The bulgolgi is served with three daily side dishes, fried fish, and a ssam set.





Rice & Noodles





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



두기볶음

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

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

9

Icy Persimmon 홍시

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

6

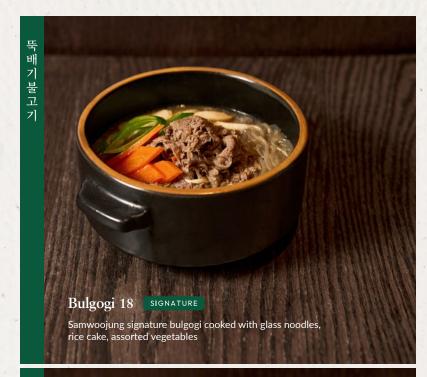
런치스페셜



LUNCH SPECIAL

Monday - Thursday | 11:45AM - 3PM

SAM WOO JUNG
SINCE 1963





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

