

Yoli 올리

Inspired Korean Cuisine

Set Lunch

rice, kimchi soup or salad, banchan and choice of:

Bulgogi (bull-go-ghee) - thin sliced marinated beef, onion, scallion	15
Kalbi (Cal-bee)- grilled marinated boneless short rib	17
Dakbulgogi (dock-bull-go-ghee) - spiced Korean miso marinated chicken, onion, scallion	13
Dalg Twigim (dag-twig-em)- fried chicken thighs in tangy spiced sauce	13
Daejigogi (day-g-go-ghee) - thin sliced spicy pork loin, onions, scallion	15
Dubu (do-boo)- spicy tofu, scallion, onion	12

Bi Bim Bap*

rice, bean sprout, kimchi, carrot, runny egg, bibimjang (spicy sauce) and choice of:

Bulgogi (bull-go-ghee)- thin sliced marinated beef, onion, scallion	15
Dakbulgogi (dock-bull-go-ghee)- spiced korean miso chicken, onion, scallion	13
Daejigogi (day-g-go-ghee)- thin sliced spicy pork loin, onions, scallion	15
Dubu (do-boo)- spicy tofu, scallion, onion	12

Dol Sot (stone pot) Bi Bim Bap*

crispy rice, bean sprout, kimchi, carrot, runny egg, bibimjang (spicy sauce) and choice of:

Bulgogi (bull-go-ghee)- thin sliced marinated beef, onion, scallion	17
Dakbulgogi (dock-bull-go-ghee)- spiced korean miso chicken, onion, scallion	15
Daejigogi (day-g-go-ghee)- thin sliced spicy pork loin, onions, scallion	17
Dubu (do-boo)- spicy tofu, scallion, onion	14

Salads

Hwe Dup Bap* (way-do-bop)- three types of sashimi over rice with greens, cucumber, carrot, seaweed, citrus bibimjang	18
Kalbi Salad (kal-bee)- grilled marinated boneless beef short rib, greens, cucumber, mushroom, sesame dressing	15

SSAM

Red leaf lettuce, scallion, rice, kimchi, serrano pepper, beansprout, daikon radish, pickled garlic, ssamjang, crispy seaweed, choice of:

Samgyeop-Sal (sam-yop-sal) - grilled pork belly	16
Bulgogi (bull-go-ghee)- thin sliced marinated beef	16
Kalbi (Cal-bee)- grilled marinated boneless short rib	17
Dakbulgogi (dock-bull-go-ghee)- spiced korean miso marinated chicken	14
Dalg Twigim (dag-twig-em)- fried chicken thighs in tangy spiced sauce	13
Daejigogi (day-g-go-ghee)- thin sliced spicy pork loin	16
Dubu (do-boo)- spicy tofu, scallion, onion	12
Hwe* (way)- assorted raw fish	18

Sides

Additional Banchan - wider variety of side dishes	3
Corn Cheese - corn, kimchi, melted cheese	6
Korean Fried Cauliflower - rice flour crusted cauliflower, spicy gochujang sauce	9
Tteok Bokki (duck-bo-key)- spicy chewy rice cakes	8
Japchae (jop chae)- yam starch noodles, bellpepper, onion, scallion, mushroom, sweet soy sauce	7

Dijeoteu (dessert)

Gwapyeon - (panna cotta) - yuja custard, fresh kiwi, honey cake, fermented honey, ice wine whip	9
Sesame Cake - sesame oil cake, jujube (korean dates), chocolate, salted dulce de leche, honey crumble	10
Ice Cream - black sesame chocolate ice cream, pine nut brittle	6

Kid-chi available upon request - non spicy, non fishy version of kimchi

Vegan Kimchi available upon request

Menu items marked * contain raw or undercooked animal product.

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