

# **Yoli 율리**

## Inspired Korean Cuisine

### Set Lunch

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

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

### Bi Bim Bap\*

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

<b>Bulgogi</b> (bull-go-ghee)- thin sliced marinated beef, onion, scallion	15
<b>Dakbulgogi</b> (dock-bull-go-ghee)- spiced korean miso chicken, onion, scallion	13
<b>Daejigogi</b> (day-g-go-ghee)- thin sliced spicy pork loin, onions, scallion	15
<b>Dubu</b> (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:

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

### Salads

<b>Hwe Dup Bap*</b> (way-do-bop)- three types of sashimi over rice with greens, cucumber, carrot, seaweed, citrus bibimjang	18
<b>Kalbi Salad</b> (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:

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

### Sides

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

### Dijeoteu (dessert)

<b>Gwapyeon-</b> (panna cotta) - yuja custard, fresh kiwi, honey cake, fermented honey, ice wine whip	9
<b>Sesame Cake</b> - sesame oil cake, jujube (korean dates), chocolate, salted dulce de leche, honey crumble	10
<b>Ice Cream</b> - 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