

## TAKE OUT MENU - KIMBAP DINNER

(subject to change based on seasonality)

**House Kimchi** - napa cabbage, gochugaru \* (v) 4

**Glass Noodles** - sweet potato noodles, summer vegetables\* (v) 6

**Dukboki Stir Fry** - crispy rice cakes, seasonal veggies, chili sesame sauce (v) 9

**Summer Sweet Corn** - smoked chili cheddar, buffalo gochujang\* (v) 8

**Heirloom Tomato Salad** - perilla, lime, seaweed\* (v) 8

**Crispy Scallion Pancake** - chinese chive ranch (v) 7

**House-made Dumplings** (mandu) – pork & ginger -or- seasonal veggie (v) \* 8

**“Bibimbap” Mixed Rice Bowl** – seasonal veggies, sunny side-up egg\*\*  
choice of: center cut bulgogi beef\* 15, Ashley Farms chicken\* 14, or tofu\* (v) 14

**NC Seafood Hot Pot** - aromatic coconut milk seafood broth, shrimp, fish, mushroom \* 16

**Beef Bulgogi Ssam** – (lettuce wraps) with kimchi, seasonal veggies, steamed rice \* 16

**Korean BBQ Ribs** - Heritage Farm Baby Backs, Korean Chili Sauce\* 17

*\*\*Consuming raw or undercooked meats, seafood, shellfish, poultry or eggs may increase your risk of foodborne illness.  
v = vegetarian; \*=gluten free, or gluten free option available*

***Please alert us of all allergies, including peanut allergies, and all items which need to be gluten free.***

## TAKE OUT MENU - KIMBAP LUNCH

(subject to change based on seasonality)

**House Kimchi** - napa cabbage, gochugaru\* (v) 4

**Dukboki** - crispy rice cakes, gochujang (v) 5

**Glass Noodles** - sweet potato noodles, summer vegetables\* (v) 6

**PORK & GINGER DUMPLINGS** (mandu) – house made, local pork, ginger, cabbage, scallions \* 9  
served w/kimchi & rice OR substitute greens, japchae or dukboki +\$1

**SEASONAL VEGGIE DUMPLINGS** (mandu) (v) 9  
served w/kimchi & rice OR substitute greens, japchae or dukboki +\$1

**“JAPCHAE” GLASS NOODLES W/ BULGOGI** – stir-fry w/ seasonal veggies \* 12.5. *may substitute tofu 11.5 (v)\**

**\*\*BIBIMBAP MIXED RICE BOWL** – seasonal veggies, sunny side-up egg, choice of: *center cut bulgogi beef\* 12, Heritage Farms pork belly\* 12, Ashley Farms chicken\* 11, or tofu (v)\* 11*

**SSAM** - (build-your-own lettuce wraps) – choice of protein, served with kimchi, roasted veggie, & local bibb lettuce:  
*center cut bulgogi beef\* 13.5 or tofu\* (v) 11*

**NC Seafood Hot Pot** - aromatic coconut milk seafood broth, shrimp, fish, corn, mushroom\* 16

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