KANG'S KITCHEN

ALL YOU CAN EAT



PER PERSON \$588

*Beef Brisket 차돌박이

Lower part of the cow's front chest rib. Beef brisket is a popular part because it is served thinly sliced

*Seasoned Galbi 양념 왕꽃갈비

Marinated in our signature sauce for 48 hours, which is based on soy sauce and adding various ingredients such as fruits to maximize the flavor

*Short Rib 갈비살

Selectively chosen from the part of the rib served into bite size

*Seasoned Short Rib 양념갈비살

Selectively chosen from the part of the rib marinated in our signature sauce served into bite size

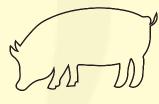
*Beef Bulgogi 소불고기

Traditional Korean meat which is made from marinated beef sirloin and vegetables

*Seasoned Cube Steak 주물럭

The meat has a cube shape. The seasoning of the meat is not thick(or strong) Nevertheless, you can feel the similar savory and tenderness found in Galbi





*Seared Pork Belly 칼집 삼겹살

The rib of a pig (it is like bacon). The savory taste of pork belly is fascinating

✓ *Spicy Pork Belly 고추장 삼겹살

Meat that is grilled after applying a thin layer of red pepper paste sauce on the pork belly

*Pork Neck 생목살

Good for the body because it contains many proteins. It is located on the neck of a pig. Less oily than pork belly and has a cleaner taste.

*Seasoned Pork Neck 돼지 양념구이

Marinating the pork shoulder more than two days on the Kang's Kitchen's signature sauce which maximizes the flavor and tenderness



*Teriyaki Chicken 데리야끼 치킨

▲*Spicy Chicken 매운 치킨

APPETIZERS		
1. Fried Dumplings 군만두 2pc	7.99	
2. Ice Cream 아이스크림	9.99	
🗸 3. Tteokbokki (Spicy Rice Cake) 🛚	덕볶이9.99	KANGS
4. French Fries 감자튀김	9.99	KILL
Min. 2 ppl per table / No Take Outs / No Left Over	s / Time Limite: 90min	7

illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

Kids Price - Age 4-9: 50% OFF * Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, milk, poultry, or shellfish reduces the risk of food borne

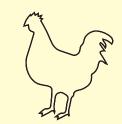


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*Seasoned Galbi 양념 왕꽃갈비	68.88
*Prime Rib 꽃살	68.88
*Prime Rib Eye 꽃등심	68.88
*Short Rib 갈비살	62.88
*Seasoned Short Rib 양념갈비살	62.88
*Rib Finger 늑간살	59.88
*Seasoned Rib Finger 양념 늑간살	59.88
*Beef Brisket 차돌박이	48.88
*Seasoned Cube Steak 주물럭	59.88
*Beef Tartare 육회	48.88
*Beef Bulgogi 소불고기	48.88

*Seared Pork Belly 칼집 삼겹살	43.88
*Pork Jowl 항정살	46.88
*Seasoned Pork Rib 돼지갈비	43.88
*Pork Neck 생목살	39.88
*Seasoned Pork Neck 돼지 양념구이	39.88
★Spicv Pork Bellv 고추장 삼겹살	39.88

CHICKEN & SEAFOOD



*Teriyaki Chicken 데리야끼 치킨	39.88
★ *Spicy Chicken 매운 치킨	39.88
*Shrimp 새우	50.88
★ Spicy Squid 매운 통오징어	39.88







SIDE DISHES (8 DIFFERENT SIDE DISHES ARE INCLUDED WITH ALL BBQ ORDERS)

Fresh Kimchi 배추김치 Unlike ordinary kimchi, the time to put cabbage in salt water is shortened and seasoned with various vegetables. The Fresh and crunchy texture is alive because it does not go throught the fermentation process.

Pink Radish 무쌈 Thinly sliced radish, pickled with vinegar and beets. To fully enjoy the K BBQ use the pink radish to wrap the meat like taco.

Korean Glass Noodle 잡채 It is one of the representative foods of South korea, It is made of potato noodles and stir-fried with various vegetables.

Korean Style Potato Salad 감자샐러드 Mix the mashed potato and boiled eggs with mayo

Korean Soybean Soup 된장찌개 It is a traditional Korrean stew(or soup). Furthermore, it is a soup that is boiled with vegetables (tofu, pumpkin, onion, etc) with Korean soybean paste.

Korean Soybean Paste 강된장 Soybean paste can be dumped with meat and rice. It is made of minced beef and some vegetables.

Lettuce Salad 상추무침 The ingredients of soy sauce, vinegar, fruits, and vegetables are sweet and sour and catch the greesy taste of meat.

Spicy Scallion Salad 파무침 Sliced green onions into small pieces and taste spicy with the right amount of chili powder along with ingredients like salad.

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KANG'S KITCHEN SA



.98.88

SOUPS & SALAD & NOODLES

★ 1. Soft Tofu Stew (Beef, Seafood, Mix) 순두부찌개	21.88
2. Beef Brisket Soybean Stew 차돌 된장찌개	21.88
🧆 3. Kimchi Stew 김치찌개	21.88
4. Beef Short Rib Soup (Prime) 갈비탕	26.88
🍑 5. Spicy Beef Short Rib Soup (Prime) 매운 갈비탕	26.88
★ 6. Spicy Beef Soup 육계장	21.88
▼ 7. K-Kitchen Signature Beef Soup 따로국밥	21.88
8. Asian Steak Salad 스테이크 샐러드	21.88
	24.88
10. Homemade Steamed King Mandu 왕찐만두 4pc	14.88
🍑 11. Spicy Cold Noodles 비빔냉면	12.88(SM) 22.88(LG)
12. Cold Noodle In Chilled Broth 물냉면	12.88(SM) 22.88(LG)
FRIED RICE DISHES	
1. Beef Bulgogi Fried Rice 불고기 볶음밥	25.88
2. Teriyaki Chicken Fried Rice 테리야끼치킨 볶음밥	22.88
3. Butter Shrimp Fried Rice 버터새우 볶음밥	
BBQ PLATE DISHES	
1. Beef Bulgogi / Salad and Rice 불고기	28.88
■ 2. Spicy Pork / Salad and Rice 제육볶음	
3. Teriyaki Chicken / Salad and Rice 데리야끼 치킨	28.88
4. Seasoned Pork Neck / Salad and Rice 양념돼지목살	28.88
🍑 5. Hot Stone Bowl Bulgogi Bibimbap 돌솥비빔밥	
🍑 6. Beef Tartare Bibimbap 육회비빔밥	
APPETIZERS	
1. Fried Dumplings 군만두 2pc	5.99
2. Ice Cream 아이스크림	4.75
🍑 3. Tteokbokki (Spicy Rice Cake) 떡볶이	9.99
4. Steamed Egg 계란찜	9.99

COMBINATION MENU



5. French Fries 감자튀김.

*Beef & Pork 소고기/돼지고기 Seasoned Galbi, Beef Brisket, Seasoned Rib Finger, Seared Pork Belly, Pork Neck, Seasoned Pork Neck 양념왕꽃갈비, 차돌박이, 양념늑간살,

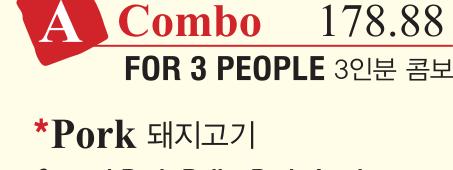
칼집삼겹살, 생목살, 돼지양념구이



B Combo 228.88 FOR 4 PEOPLE 4인분 콤보

*Beef 소고기

Seasoned Galbi, Rib Eye, Prime Rib, Beef Brisket, Seasoned Short Rib, Seasoned Cube Steak, Seasoned Rib Finger 양념왕꽃갈비, 꽃등심, 꽃살, 차돌박이, 양념갈비살, 주물럭, 양념늑간살



Seared Pork Belly, Pork Jowl, Pork Neck, Seasoned Pork Neck, Seasoned Pork Rib 칼집삼겹살, 항정살, 목살, 돼지양념구이, 돼지갈비



*B Combo + Shrimp B콤보 + 왕새우



9.99

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