

ORIGINAL ALCOHOL BEVERAGE LICENSE APPLICATION

Submit to municipal clerk.

For the license period beginning July 1 20 11 ;
ending June 30 20 12

TO THE GOVERNING BODY of the: ☐ Town of
☐ Village of } Madison
☒ City of }

County of Dane Aldermanic Dist. No. 5 (if required by ordinance)

1. The named ☐ INDIVIDUAL ☐ PARTNERSHIP ☒ LIMITED LIABILITY COMPANY
☐ CORPORATION/NONPROFIT ORGANIZATION

hereby makes application for the alcohol beverage license(s) checked above.

2. Name (individual/partners give last name, first, middle; corporations/limited liability companies give registered name): New Seoul Korean Restaurant, LLC

An "Auxiliary Questionnaire," Form AT-103, must be completed and attached to this application by each individual applicant, by each member of a partnership, and by each officer, director and agent of a corporation or nonprofit organization, and by each member/manager and agent of a limited liability company. List the name, title, and place of residence of each person.

Title	Name	Home Address	Post Office & Zip Code
President/Member	<u>Owner</u>	<u>Miok Park</u>	<u>204 N. Segoe Rd. #5A, Madison, WI, 53705</u>
Vice President/Member			
Secretary/Member			
Treasurer/Member			
Agent	<u>Miok Park</u>		
Directors/Managers			

3. Trade Name New Seoul Korean Restaurant, LLC Business Phone Number 608-238-3331
4. Address of Premises 2503 University Avenue, Madison, WI Post Office & Zip Code 53705
5. Is individual, partners or agent of corporation/limited liability company subject to completion of the responsible beverage server training course for this license period? ☒ Yes ☐ No
6. Is the applicant an employee or agent of, or acting on behalf of anyone except the named applicant? ☐ Yes ☒ No
7. Does any other alcohol beverage retail licensee or wholesale permittee have any interest in or control of this business? ☐ Yes ☒ No
8. (a) **Corporate/limited liability company applicants only:** Insert state Wisconsin and date June 28, 2011 of registration.
(b) Is applicant corporation/limited liability company a subsidiary of any other corporation or limited liability company? ☐ Yes ☒ No
(c) Does the corporation, or any officer, director, stockholder or agent or limited liability company, or any member/manager or agent hold any interest in any other alcohol beverage license or permit in Wisconsin? ☐ Yes ☒ No
(NOTE: All applicants explain fully on reverse side of this form every YES answer in sections 5, 6, 7 and 8 above.)
9. Premises description: Describe building or buildings where alcohol beverages are to be sold and stored. The applicant must include all rooms including living quarters, if used, for the sales, service, and/or storage of alcohol beverages and records. (Alcohol beverages may be sold and stored only on the premises described.) See Class B License Supplement, par. 10
10. Legal description (omit if street address is given above): N/A
11. (a) Was this premises licensed for the sale of liquor or beer during the past license year? ☐ Yes ☐ No
(b) If yes, under what name was license issued? New Seoul Restaurant
12. Does the applicant understand they must file a Special Occupational Tax return (TTB form 5630.5) before beginning business? [phone 1-800-937-8864] ☒ Yes ☐ No
13. Does the applicant understand a Wisconsin Seller's Permit must be applied for and issued in the same name as that shown in Section 2, above? [phone (608) 266-2776] ☒ Yes ☐ No
14. Is the applicant indebted to any wholesaler beyond 15 days for beer or 30 days for liquor? ☐ Yes ☒ No

READ CAREFULLY BEFORE SIGNING: Under penalty provided by law, the applicant states that each of the above questions has been truthfully answered to the best of the knowledge of the signers. Signers agree to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted, will not be assigned to another. (Individual applicants and each member of a partnership applicant must sign; corporate officers, members/managers of Limited Liability Companies must sign.) Any lack of access to any portion of a licensed premises during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

SUBSCRIBED AND SWORN TO BEFORE ME

this 27th day of June

[Signature]
(Clerk/Notary Public)

[Signature]
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner/Individual)

[Signature]
(Officer of Corporation/Member/Manager of Limited Liability Company/Partner)

My commission expires is Permanent

[Signature]
(Additional Partner(s)/Member/Manager of Limited Liability Company if Any)

TO BE COMPLETED BY CLERK

Date received and filed with municipal clerk	Date reported to council/board	Date provisional license issued	Signature of Clerk / Deputy Clerk
Date license granted	Date license issued	License number issued	

Applicant's Wisconsin Seller's Permit Number: <u>to be provided</u>	
Federal Employer Identification Number (FEIN): <u>45-2627171</u>	
LICENSE REQUESTED	
TYPE	FEE
<input type="checkbox"/> Class A beer	\$
<input checked="" type="checkbox"/> Class B beer	\$ 20.00
<input type="checkbox"/> Wholesale beer	\$
<input type="checkbox"/> Class C wine	\$
<input type="checkbox"/> Class A liquor	\$
<input type="checkbox"/> Class B liquor	\$
<input type="checkbox"/> Reserve Class B liquor	\$
Publication fee	\$
TOTAL FEE	\$ 20.00

City of Madison Supplemental Class B License Application

<input type="checkbox"/> Seller's Permit Number <input checked="" type="checkbox"/> Federal Employer Identification # <input checked="" type="checkbox"/> Notarized Original Application Form <input checked="" type="checkbox"/> Notarized Supplemental Form <input type="checkbox"/> Orange Sign (Clerk's Office provides at time of application)	<input checked="" type="checkbox"/> Written Description of Premise <input type="checkbox"/> Background Investigation Form(s) <input checked="" type="checkbox"/> Notarized Transfer of Ownership <input checked="" type="checkbox"/> *Articles of Incorporation <input checked="" type="checkbox"/> *Notarized Appointment of Agent * Corporation/LLC only	<input checked="" type="checkbox"/> Floor Plans <input checked="" type="checkbox"/> Lease <input checked="" type="checkbox"/> Sample Menu <input checked="" type="checkbox"/> Business Plan
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1. Name of Applicant/Partner/Corporation/LLC New Seoul Korean Restaurant, LLC
2. Address of Licensed Premise 2503 University Ave., Madison, WI 53705
3. Telephone Number: 608-238-3331 4. Anticipated opening date: August 8, 2011
5. Mailing address if not opening immediately 2545 University Ave, Madison, WI 53705
6. Have you contacted the Alderperson, Police Department District Captain, Alcohol Policy Coordinator, and the neighborhood association representative for the area in which you intend to locate? ☐ Yes ☒ No
7. Are there any special conditions desired by the neighborhood? ☐ Yes ☐ No

Explain. _____

8. Business Description, including hours of operation: New Seoul Korean Restaurant will sell food, beer and soda. Open for lunch from 11:00 am - 2:30 pm. Closed from 2:30 pm to 4:30 pm. Open for dinner from 4:30 pm to 9:00 pm (on Friday and Saturday, open for dinner from 4:30 pm to 9:30 pm).
9. Do you plan to have live entertainment? ☒ No ☐ Yes—What kind? _____

10. Detailed written description of building, including overall dimensions, seating arrangements, capacity, bar size and all areas where alcohol beverages are to be sold and stored. **The licensed premise described below shall not be expanded or changed without the approval of the Common Council.**

Overall Dimensions of dining area 37' x 24'. 15 tables placed in rows throughout, capacity of 45, no bar, beer is served in dining area.

11. Are any living quarters directly or indirectly accessible and under control of the applicant? ☐ Yes ☒ No
Please note that alcohol may be sold and stored only on the licensed premise, not in living quarters.
12. Describe existing parking and how parking lot is to be monitored. We have parking spaces available behind the building, we monitor the parking lot to ensure customer safety.
13. Describe your management experience, staffing levels, duties and employee training.
I have managed the restaurant for 10 years. See attached regarding staffing levels and employee training.
14. Identify the **registered agent** for your Corporation or LLC. This is your corporation's agent for service of process, notice or demand required or permitted by law to be served on the corporation.

MiOK Park 204 N. Segoe Rd. #5A, Madison, WI 53705

Name

Address

15. Utilizing your market research, who would you project your target market to be?

Korean students, all students, Korean community and anyone interested in Korean food.

16. What age range would you hope to attract to your establishment? All ages

17. Describe how you plan to advertise/promote your business. What products will you be advertising?

New Seoul Korean Restaurant, LLC will advertise as a Korean Restaurant selling Korean food.

18. Are you operating under a lease or franchise agreement? ☒ Yes (attach a copy) ☐ No

19. Owner of building where establishment is located: Robert J. Lindholm

Address of Owner: 3800 Regent St. Madison, WI 53705 Phone Number 608-712-1036

20. Private organizations (clubs): Do your membership policies contain any requirement of "Invidious" (likely to give offense) discrimination in regard to race, creed, color, or national origin? ☐ Yes ☒ No

21. List the Directors of your Corporation/LLC

Miok Park 204 N. Segoe Rd. #5A, Madison, WI 53705
Name Address

Name Address

Name Address

22. List the Stockholders of your Corporation/LLC

Miok Park 204 N. Segoe Rd #5A, Madison, WI 53705 100%
Name Address % of Ownership

Name Address % of Ownership

Name Address % of Ownership

23. What type of establishment are you? (Check all that apply) ☐ Tavern ☐ Nightclub ☒ Restaurant

☐ Other Please Explain. _____

24. What type of food will you be serving, if any? _____

☐ Breakfast ☒ Lunch ☒ Dinner

25. Please submit a sample menu with your application, if possible. What might eventually be included on your operational menu when you open? ☒ Appetizers ☐ Salads ☒ Soups ☐ Sandwiches ☒ Entrees

☐ Desserts ☐ Pizza ☐ Full Dinners

26. During what hours of your operation do you plan to serve food? 11:00am - 2:30pm, 4:00pm - 9:00pm
(Fri. - Sat. 4:00pm - 9:30pm)

27. What hours, if any, will food service not be available? 2:30 pm - 4:30 pm
28. Indicate any other product/service offered. _____
29. Will your establishment have a kitchen manager? ☒ Yes ☐ No
30. Will you have a kitchen support staff? ☒ Yes ☐ No
31. How many wait staff do you anticipate will be employed at your establishment? 5
During what hours do you anticipate they will be on duty? 10:00am - 2:30pm, 4:30pm - 9:30pm
32. Do you plan to have hosts or hostesses seating customers? ☐ Yes ☒ No
33. Do your plans call for a full-service bar? ☐ Yes ☒ No
If yes, how many bar stools do you anticipate having at your bar? _____
How many bartenders do you anticipate you would have working at one time on a busy night? _____
34. Will there be a kitchen facility separate from the bar? ☒ Yes ☐ No
35. Will there be a separate and specific area for eating only? ☐ Yes ☒ No
If yes, what will be the seating capacity for that area? _____
36. What type of cooking equipment will you have? ☒ Stove ☐ Oven ☒ Fryers ☒ Grill ☒ Microwave
37. Will you have a walk-in cooler and/or freezer dedicated solely to the storage of food products? ☒ Yes ☐ No
38. What percentage of your overall payroll do you anticipate will be devoted to food operation salaries?
100%
39. If your business plan includes an advertising budget, what percentage of your advertising budget do you anticipate will be related to food? 100%
What percentage of your advertising budget do you anticipate will be drink related? 0%
40. Are you currently, or do you plan to become, a member of the Madison—Dane County Tavern League or the Tavern League of Wisconsin? ☐ Yes ☒ No
41. Are you currently, or do you plan to become, a member of the Wisconsin Restaurant Association or the National Restaurant Association? ☒ Yes ☐ No
-

42. What is your estimated capacity? 45

43. Pursuant to Chapter 38.02 of the Madison General Ordinances, all restaurants and taverns serving alcohol beverages shall substantiate their gross receipts for food and alcohol beverage sales broken down by percentage. For new establishments, the percentage will be an estimate.

Gross Receipts from Alcoholic Beverages	3 %
Gross Receipts from Food and Non-Alcoholic Beverages	97 %
Gross Receipts from Other	%
Total Gross Receipts	100%

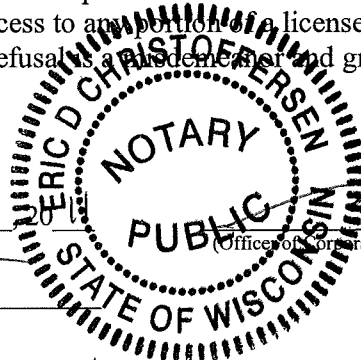
44. Do you have written records to document the percentages shown? ☒ Yes ☐ No
You may be required to submit documentation verifying the percentages you've indicated.

Read carefully before signing: Under penalty provided by law, the applicant states that the above information has been truthfully completed to the best of the knowledge of the signer. Signer agrees to operate this business according to law and that the rights and responsibilities conferred by the license(s), if granted will not be assigned to another. Any lack of access to any portion of a licensed premise during inspection will be deemed a refusal to permit inspection. Such refusal is a misdemeanor and grounds for revocation of this license.

Subscribed and Sworn to before me:

this 27th day of June

E. [Signature]
(Clerk/Notary Public)



770K

(Officer of Corporation/Member of LLC/Partner/Individual)

My commission expires is permanent

Answer to Question 13

Total employees at New Seoul Korean Restaurant: 5 employees

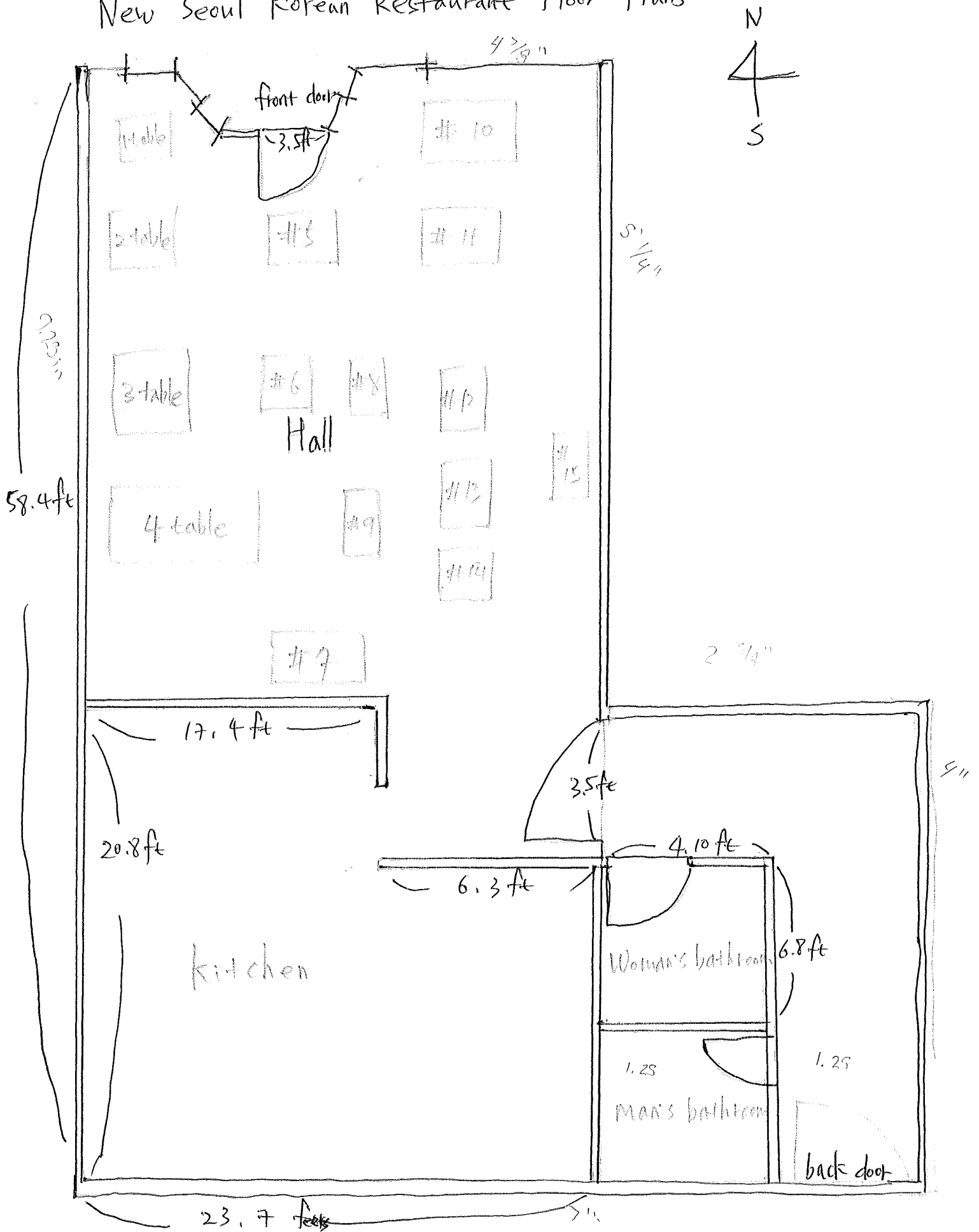
- A. Servers: 1
- B. Waiters and waitresses: up to 2 (1 for lunch, 2 for dinner)
- C. Cooks: 2
- D. Bartenders: 0

Does New Seoul Korean Restaurant pay anyone specifically to handle alcohol?: No

Employee Training: Employees receive service training and cleanliness training upon hiring.

Duties of Manager: Training employees; overseeing servers, waiters, and cooks; responsible for general business operations.

New Seoul Korean Restaurant floor Plans



Business Plan – New Seoul Korean Restaurant, LLC

Chang Ho Lee established the New Seoul Korean Restaurant over twenty years ago to provide outstanding Korean food to the people of Madison, especially Madison's Korean immigrant population. Mr. Lee is selling his restaurant to New Seoul Korean Restaurant, LLC. The sole member of New Seoul Korean Restaurant, LLC is Mr. Lee's manager of 11 years, Miok Park. Ms. Park intends to keep and maintain the restaurant in the same fashion as Mr. Lee, providing the same outstanding Korean food to the same customers.

New Seoul Korean Restaurant serves a lunch menu from 11:00am to 2:30pm on Monday through Saturday. The restaurant serves a dinner menu from 4:30pm to 9:00pm on Monday through Thursday and from 4:30pm to 9:30pm on Friday and Saturday. The restaurant is closed on Sundays.

New Seoul Korean Restaurant employs 5 people, including servers, waiters, and cooks. New Seoul Korean Restaurant markets itself as a restaurant, using Facebook, other internet advertising, and word of mouth. As the attached story from a 2008 edition of *The Isthmus* shows, the focus of New Seoul Korean Restaurant is its authentic Korean food. New Seoul Korean Restaurant derives and will continue to derive the majority of its revenues from food sales. Historically, 97% of the restaurant's revenues have come from food sales. Only 3% of revenues come from beer sales. New Seoul Korean Restaurant does not anticipate increasing its alcohol sales.

ISTHMUS | The Daily Page

Zechariah Han, Manager of New Seoul Korean Restaurant

New Seoul Korean Restaurant, 2503 University Ave.

by Susan Kepecs

on Friday 01/25/2008

Why you should go: For exotic dishes that go way beyond bibimbap — and for your health!

How did you come to New Seoul? The restaurant is over 20 years old, but I came seven years ago because my friend Changho Lee is the owner. I met him through my church, Campus Mission International. He's like family now. When I left Korea I spent six months in Seattle, studying English. Then I moved here, and my family joined me.

In Korea I cooked for my family, but my wife, Elizabeth, who's the chef here, worked at a restaurant in Incheon. She knows how to make everything, but she has a gigantic Korean cookbook at home. She's always reading it and thinking about new dishes to try. I only have a few specialties, but our kids like my cooking better!

Of course, I don't cook at home much anymore. The restaurant is only closed on Sundays, and usually we go to another restaurant to try foreign foods. My kids like hamburgers, Taco Bell and pizza — actually, I like that, too. But their favorite Korean dish is my tuboki. It's very famous, cheap and delicious. My regular customers love it, too. It's got rice cake, fish cake and onion, in sweet and spicy sauce. My kids also really like my kimchee soup. Did you know that kimchee protected Koreans from SARS? We were the only country in Asia where SARS didn't spread. After that scare, the Chinese imported a lot of kimchee from Korea. Many Korean foods have health benefits.

What do your customers like? Americans love the rock cooker bibimbap. Any Korean restaurant in the U.S. has it on the menu, so they know it. It's very fancy — radish, bean sprouts, carrots, spinach and steamed rice, with a sunny-side-up egg and spicy sauce. You can get it with tofu, beef, chicken or pork. Kimbap — Korean sushi — is popular too. Everything is cooked, so it's very safe.

Koreans love spicy soups. The spicy cod fish soup with oyster, tofu, bean sprouts, green onion, jalapeños and radish is a favorite. Our Chinese customers especially love the tofu soup, with seafood, egg and green onion — it's pretty spicy, too.

We have a regular Korean customer who always orders beef tendon soup. We don't know his name, so we call him "Uncle." Whenever we see him, we rush to get Uncle's bowl ready. And our Korean customers are waiting patiently these days for our cold summer broths, like nang myun — buckwheat noodles with sliced beef, hard-boiled egg, cucumber and Korean pear.

What's your favorite story about New Seoul? We have lots of funny stories. One time four French ladies came in — I think they were staying at the hotel across the street. They didn't know anything about Korean food. They thought the ginseng chicken soup looked good. When Koreans are sick we eat that. It's very health restoring. But the French ladies were very surprised to see a whole chicken in it, with everything except the head! Even though it's very expensive, they didn't touch it. They paid and ran away.

One day a tall, beautiful American lady came in alone and ordered the seafood bean paste soup. It's also very good for health, but we think it looks ugly, and it's kind of stinky. Americans usually don't like it, so were very surprised when she ate the whole thing.

Soups

Served with steamed rice

27. 삼 계 랑 Ginseng Chicken Soup
(Whole Chicken)\$15.95
Spring chicken stuffed with sweet rice, korean
ginseng, dried date, garlic &
green onion

- * 반 계 랑 Small Ginseng Chicken Soup ♦\$10.95

28. 토 가 나 랑 Beef Tendon Soup ♦\$9.95
Beef tendons, beef tendon broth, shredded beef, green
onion & radish with seasoned soy sauce on the side

29. 갈 비 랑 Gal Bi Tang ♦\$10.95
Beef ribs, beef broth, egg, clear sweet potato noodles,
green onion, onion & radish

30. 꼬 리 곰 랑 Oxtail Soup ♦\$10.95
Oxtail tail, oxtail broth, clear sweet potato noodles
& green onion

31. 대 구 매 운 랑 Spicy Cod Fish Soup ♦♦♦\$10.95
Cod, oyster, tofu, bean sprout, green onion, jalapeño,
onion & radish

32. 김 치 찌 개 Kimchi Soup ♦♦♦\$9.95
KIMCHI, sliced rice cake, tofu, green onion & onion
*Add pork\$1.95

33. 해 물 잔 장 개 Seafood Bean Paste Soup ♦♦\$9.95
Clam, mussel, shrimp, small octopus, squid, tofu,
green onion, jalapeño, onion, potato, & quichini in a
bean paste broth

34. 순 두 부 찌 개 Tofu Soup ♦♦\$9.95
Soft tofu, clam, mussel, oyster, shrimp, squid, small
octopus, egg, green onion & onion

35. 떡 만 두 국 Tukmandu Soup (Beef/Veggie) ♦\$9.95
Dumpling, sliced rice cake, shredded beef, egg, green
onion, onion with dried seaweed on top

36. 육 계 장 Yuk Gae Jang ♦♦♦\$9.95
Shredded beef, egg, bean sprout, green onion & onion

Lunch Specials

Lunch specials served with steamed rice

Stir Fried Dishes

1. 쇠고기 덮밥 Beef Bokum ♦\$6.95
Pre-marinated beef, carrot, green onion, mushroom
& onion

2. 치킨 덮밥 Chicken Bokum ♦\$6.95
Chicken, cabbage, carrot, green pepper, onion & red
cabbage

3. 잡채 덮밥 Chopchaebop (Beef/Veggie) ♦\$6.95
Clear sweet potato noodles, beef, cabbage, carrot,
green onion, mushroom, onion & red cabbage

4. 채 육 덮밥 Pork Bokum ♦♦♦\$6.95
Pre-marinated pork, green onion & onion

5. 두부 덮밥 Tofu Bokum (Beef/Veggie) ♦♦\$6.95
Tofu, beef, carrot, green onion & onion

6. 야채 덮밥 Veggie Bokum ♦\$6.95
Broccoli, cabbage, carrot, green pepper, mushroom,
onion & quichini

Rice Dishes

7. 쇠고기 볶음밥 Beef Fried Rice ♦\$6.95
Stir fried rice, beef, scrambled egg, carrot, green onion
& onion

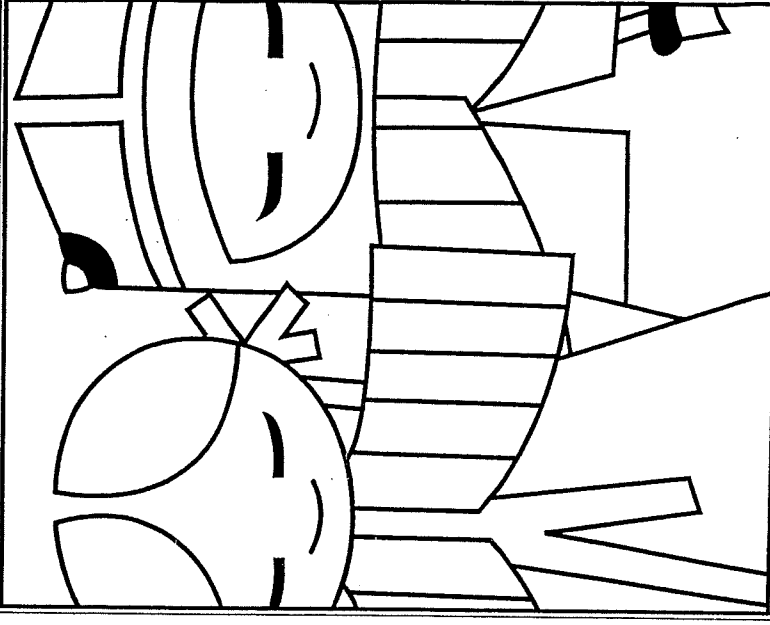
8. 치킨 볶음밥 Chicken Fried Rice ♦\$6.95
Stir fried rice, chicken, carrot, green onion
& onion

9. 김 밥 Kimbop\$6.95
Rice, fish cake, fried egg, yellow pickled radish, carrot
& spinach all rolled up in dried seaweed with sesame
seeds on top

10. 김치 볶음밥 Kimchi Fried Rice ♦♦♦\$6.95
Stir fried rice, KIMCHI, carrot, green onion &
onion with a fried egg & sesame seeds
on top

11. 새우 볶음밥 Shrimp Fried Rice ♦\$6.95
Stir fried rice, shrimp, scrambled egg, carrot, green
onion & onion

12. 야채 볶음밥 Veggie Fried Rice ♦\$6.95
Stir fried rice, scrambled egg, carrot, green onion &
onion



New Seoul

Korean Restaurant

뉴서울

Monday - Thursday
Lunch 11:00AM - 2:30PM
Dinner 4:30PM - 9:00PM

Friday - Saturday
Lunch 11:00AM - 2:30PM
Dinner 4:30PM - 9:30PM

Sunday Closed

2503 University Ave
Madison, WI 53705
608-238-3331

www.newseoulmadison.com

no mild only
♦ - mild but can be SPICY
♦♦ - medium SPICY
♦♦♦ - SPICY ONLY
♦♦♦♦ - SPICY but can be mild

Appetizers

- 만두 튀김 Deep fried Dumpling.....\$5.95
10 Beef or 12 Veggie or Mix (5 Beef & 6 Veggie)
- 김밥 Kimbop.....\$5.50
Rice, fish cake, fried egg, yellow pickled radish carrot & spinach all rolled up in dried seaweed
- 떡볶이 Ttukbokgi.....\$6.95
Rice cake sticks, fish cake, green onion & onion in a sweet & SPICY SAUCE with sesame seeds on top.
- 빈대떡 Korean Pancake.....\$2.50
Mungbean, pork, kimchi & green onion
- 야채에그롤 Vegetable Egg Roll.....\$2.50
Cabbage, carrot, green onion & onion

Soup Side Orders

- 만두국 Mild Dumpling Soup (Beef/Veggie).....\$2.95
Dumplings, egg, onion & green onions
- 육개장 Yuk Gae Jang (Small).....\$2.95
Shredded beef, egg drop, green onion & onion

- 미소국 Mild Bean Paste Soup (Miso Soup).....\$1.95
Bean paste, tofu & green onion
- 미역국 Seaweed Soup.....\$2.95
Seaweed & beef

Beverages

- Coffee, Ice Coffee, Lipton Ice Tea.....\$1.95
- Korean Tea (Corn, Ginger, Ginseng, Green).....\$1.95
- Soda (Pepsi, Diet Pepsi, Mountain Dew, Mag Root beer, Sierra Mist), Tropicana Lemonade.....\$1.95
- Korean Beer (Hite or OB).....\$3.75

Grilled Cuisines

- Pre-marinated meat grilled on open fire & served with steamed rice
1. 갈비 Galbi.....\$18.95
Char-grilled short beef ribs
2. 쇠불고기 Beef Bulgogi.....\$12.95
Char-grilled beef
3. 닭불고기 Chicken Bulgogi.....\$12.95
Char-grilled chicken in a spicy marinade
4. 돼지불고기 Pork Bulgogi.....\$12.95
Char-grilled pork in a spicy marinade

Side Order

- 상추 Lettuce & seasoned bean paste.....\$2.50

Jungol Cuisines

Large soup for two people & served with two bowls of steamed rice

5. 쇠고기전골 Beef Jungol.....\$24.95
Beef, clear sweet potato noodles, tofu, cabbage, carrot, green onion, mushroom, onion & zucchini cooked in beef broth

6. 불낙전골 Bulnak Jungol.....\$25.95
Marinated beef, flour noodles small octopus, cabbage, carrot, green onion, jalapeño, mushroom, onion & zucchini cooked in a SPICY SOUP

7. 해물전골 Seafood Jungol.....\$24.95
Clams, fish cake, mussel, oyster, shrimp, small octopus, squid, bean sprout, cabbage, carrot, green onion, mushroom, onion & zucchini cooked in a SPICY SOUP

8. 김치전골 Kimchi Jungol.....\$24.95
KIMCHI, pork, rice cake, tofu, clear sweet potato noodles, green onion, mushroom & onion cooked in a SPICY SOUP

Bokum Cuisines

Stir-fried dishes with mixed vegetables served with steamed rice

9. 해물채볶음 Seafood Bokum.....\$12.95
Shrimp, mussel, squid, broccoli, cabbage, carrot, green pepper, mushroom, onion & zucchini

10. 오징어볶음 Squid Bokum.....\$12.95
Squid, carrot, green pepper, mushroom, onion & zucchini

11. 새우볶음 Shrimp Bokum.....\$12.95
Shrimp, broccoli, carrot, green pepper, mushroom, onion & zucchini in a sweet & sour sauce

12. 쇠고기볶음 Beef Bokum.....\$10.95
Pre-marinated beef, carrot, green onion, mushroom & onion

13. 닭고기볶음 Chicken Bokum.....\$10.95
Chicken, cabbage, carrot, green pepper, onion & red cabbage

14. 돼지고기볶음 Pork Bokum.....\$10.95
Pre-marinated pork in a spicy marinade, green onion & onion

15. 두부볶음 Tofu Bokum (Beef/Veggie).....\$8.95
Tofu, beef, carrot, green onion & onion

16. 야채볶음 Vegetable Bokum.....\$8.95
Broccoli, cabbage, carrot, green pepper, mushroom, onion & zucchini

Deep Fried Cuisines

17. 탕수육 Tangsuyuk (Sweet & Sour Chicken).....\$10.95
Breaded meat, carrot, green pepper, mushroom, onion & zucchini in a sweet & sour sauce

18. 닭강정 Seasoned Deep Fried Chicken.....\$10.95
Breaded chicken and peanuts cooked in KOREAN HOT SAUCE

Rice Cuisines

19. 김밥 Kimbop.....\$9.95
Rice, fish cake, fried egg, yellow pickled radish carrot & spinach all rolled up in dried seaweed cut up into twenty pieces

21. 비빔밥 Bibimbop.....\$9.95
Steamed rice, egg sunny-side up, bean sprout, carrot, radish & spinach in a large bowl served with SPICY SAUCE on the side

*Your choice of beef, chicken, pork, tofu or lettuce

Noodle Cuisines

22. 삼선 짬뽕 Samsun Jambong (Rice/Noodles).....\$10.95
Flour noodle soup with clam, mussel, shrimp, small octopus, squid, carrot, green cabbage, green onion, onion & red cabbage

23. 우동 Woodong.....\$10.50
Flour noodle soup with clam, fish cake, mussel, shrimp, small octopus, squid, carrot, mushroom, napa cabbage, onion & zucchini

24. 잡채 Chopchae Bop (Beef/Veggie).....\$9.95
Clear sweet potato noodles, beef, cabbage, carrot, green onion, mushroom, onion & red cabbage

Served only from June to August

25. 비빔냉면 Bibim Nang Myun.....\$9.95
Buckwheat noodles, hard-boiled egg, korean pear, cucumber, & radish served with SPICY SAUCE on the side

26. 물냉면 Nang Myun.....\$9.95
Buckwheat noodles, sliced beef, hard-boiled egg, cucumber & korean pear in a cold broth

no mild only
mild but can be spicy
medium spicy
SPICY but can be mild
SPICY ONLY