



The name GAYEON embodies the essence of the experience we strive to deliver. We hope that you find beauty in the authenticity of the traditional Korean dining experience, in the understated grandeur of the Korean artwork and in the joyous company of fellow patrons.

In a world where there is limited time and an abundance of choices, we thank you for giving us the opportunity to serve you and share our home with you.

Cold Appetizers

칼라마리 샐러드 **Calamari Salad** 18

Spicy fried calamari, mixed greens with pear dressing ㄹ

연어 장 **Salmon Crudo** 20

Fresh raw salmon with housemade marinade

육회 **Yuk Hwe** 24

Beef tartare with sesame oil, sweet soy, garlic and honey

연어회 샐러드 **Salmon Sashimi Salad** 18

Raw salmon with iceberg lettuce and housemade dressing

참치 타르타르 **Tuna Tartare** 20

Bluefin tuna with red pepper paste ㄹ

무화과 새우 **Fig and Shrimp Salad** 18

Fig and shrimp with English cucumber and sesame dressing

Hot Appetizers

찜만두 **Steamed Mandoo** 18

Steamed dumplings with beef, pork, tofu and vegetables

버섯탕수 **Mushroom Tangsoo** 19

Assortment of deep fried mushrooms with cinnamon and sweet & sour sauce ㄹ

낙지볶음 **Nakji Bokeum** 19 / 28

Stir fried spicy octopus with bean sprouts, onions and pepper ㄹ

보쌈 **Bossam** 16 / 24

Steamed seasoned pork with kimchi and radish

닭강정 **Chicken Gangjung** 18

Fried boneless chicken thighs with sweet and spicy house sauce ㄹ

잡채 **Japchae** 20

Stir fried glass noodles with vegetables and choice of mushrooms, beef or seafood ㄹ

해물 파전 **Haemul Pajun** 23

Scallion pancake with seafood

Korean Barbeque

Wagyu Special Set		Premium Set	Gayeon Set
135 per person		75 per person	65 per person
Select cuts of: A5 Kagoshima Wagyu Ribeye, Australian Wagyu Strip		Select cuts of: 21 Day Dry Aged Ribeye, American Wagyu Flatiron Steak	Select cuts of: Prime Ribeye, Marinated Galbi, Spicy Iberico Pork Neck
All sets include:	Banchan 반찬	Seasonal Salad 샐러드	Choice of Stew 된장 or 김치찌개
			Egg Casserole 계란찜

A5 Kagoshima Wagyu Ribeye (6oz) 105

Australian Wagyu Strip (6oz) 78

American Wagyu Flatiron Steak (6oz) 54

21 Day Dry Aged Ribeye 숙성 등심 69

Duck Breast 오리 가슴살 42

Marinated Galbi 양념갈비 45

USDA Prime Ribeye 등심 51

Iberico Pork Neck 목살 소금구이 42

Black Tiger Shrimp 새우 38

Pork Belly 삼겹살 35

Sides

김치찌개 Spicy Kimchi and Pork Stew 13 / 17 🍴

비빔냉면 Bibim Naengmyun 13 / 19 🍴

된장찌개 Soybean and Beef Stew 13 / 17

물냉면 Mul Naengmyun 13 / 19

Entrees

갈비탕 Galbi Tang 25

Beef short rib soup with radish and scallions

은대구 조림 Black Cod Jorim 35

Braised black cod with tofu, radish, carrots and king oyster mushroom 🍴

돌솥 비빔밥 Dolsot Bibimbap 20

Choice of mushrooms, octopus +3 or bulgogi +3 🍴

랍스터 김치 볶음밥 Lobster Kimchi Fried Rice 35

Kimchi fried rice with lobster, shrimp and egg 🍴

갈비찜 Galbi Jjim 35

Braised beef short ribs with chestnut, jujube and radish

은대구 구이 Black Cod Gui 35

Grilled black cod marinated in bean paste sauce

비빔밥 Bibimbap 18

Choice of mushrooms, beef +3 or beef tartare +6 🍴

육개장 Yukgaejang 26

Shredded beef with mushrooms and scallions in spicy beef broth 🍴

Lunch

반상

Bansang is a traditional Korean style combination for one person. Served with rice and banchan.

Available from 11:30am to 3:00pm.

갈비와 된장찌개 반상

Marinated Galbi + Soybean Beef Stew 28

고등어구이와 된장찌개 반상

Grilled Mackerel + Soybean Beef Stew 25

은대구 조림 or 은대구 구이 반상

Black Cod Jorim or Gui + Today's Soup 32

갈비찜 반상

Galbi Jjim + Today's Soup 32

불고기 or 제육반상

Bulgogi or Spicy Pork + Today's Soup 25

면상 Myunsang

양념갈비 + 냉면

Marinated Galbi +

Mul or Bibim Naengmyun 30

돌솥 비빔밥

Dolsot Bibimbap 20

Choice of mushrooms, octopus +3

or bulgogi +3

비빔밥

Bibimbap 18

Choice of mushrooms, beef +3

or beef tartare +6

육개장

Yukgaejang 26

Shredded beef with mushrooms and scallions in spicy beef broth 🍲

갈비탕

Galbi Tang 25

Beef short rib soup with radish and scallions

Wines By The Glass

Sparkling

Prosecco Figo, DOC, Treviso, Italy 12

Prosecco Rosé Jeio, Treviso, Italy 2020 13

Rosé

Rosé Chateau de l'Escarelle, France 2021 14

White

Chardonnay Routestock, Napa, California 2020 12

Sauvignon Blanc Frenzy, New Zealand 2021 11

Pinot Grigio Dipinti, Dolomiti, Italy 2020 11

Riesling Bassermann-Jordan, Germany 2021 12

Soave Remo Farina, Veneto, Italy 2021 11

Red

Cabernet Sauvignon Rock & Vine, CC 2020 13

Merlot Parcel 41, North Coast 2019 13

Pinot Noir DuSoil, Lodi, California 2020 13

Malbec Escorihuela, Mendoza, Argentina 2019 13

Super Tuscan Donna Laura, Tuscany, Italy 2020 13

Korean Tradition

Chamisul Classic 15 Seol Joong Mae 16

Chamisul Fresh 15 Bok Bun Ja 16

Chum-Churum 15 Makgeolli 16

Jinro is Back 15 Hwa Yo 23 (Premium) 32

Baek Se Ju 16 Ilpoom Jinro 32

Soju Sampler 18

(Baek Se Ju, Seol Joong Mae, Bok Bun Ja)

Signature Cocktails

15

Gayeon Sangria Bokbunja Soju, Fruits and Spices

Lychee 41 Hwayo 41, Lychee Puree

Pear Margarita Tequila, Korean Pear, Triple Sec, Lime Juice

Al Bam Toki Whiskey, Housemade Chestnut Syrup, Bitters

The Orient Haku Vodka, Honey Yuzu, Yellow Chartreuse

Beer

Bottled

Terra (Korea) 7

Kloud (Korea) 500ml 10

Dogfish Head 60 Minute IPA 7

Weihenstephaner 7

Ommegang Rare Vos 7

Corona 7

Guinness 7

Draft

Sapporo 7

Killian's 7

Blue Moon 7



QR code for full wine menu.

Classic cocktails available.