# CHOL'S

## MENU/메뉴 - February, 2024

#### **GREENS**

Banchan Salad/반찬샐러드 (v) - 8

Cucumber, Arugula, Kale, Sesame Seeds, Crispy Onions, Balsamic Vinaigrette

Sesame Bean Sprouts/참깨콩나물무침 (v) - 8

Bean Sprouts with Sesame Oil, Barrel-Aged Shoyu, Green Onions, Sesame Seeds, and Smoked Truffle Sea Salt

#### **SMALL**

Rice Paper Wrapped Shrimp/새우튀김 - 16

Rice Paper Wrapped Shrimp, flash-fried, served with Sweet Korean Chili Sauce

Korean Chili Shrimp/칠리새우 - 18

Pan-fried shrimps with a Sweet Korean Chili Sauce, Green Onions, Crumbled Nuts, on a bed of pan-heated steamed rice

Scallops on the Half Shell/반가리비크루도 - 24

Scallop Tataki on the Half Shell with Korean Chili Oil, Barrel-Aged Shoyu, Micro Cilantro, Sesame Seeds

Bulgogi Bao Taco/불고기바오번타코 - 16

Pork Bulgogi in a Crispy Bao Bun, Kimchi, Micro Cilantro, Green Onions, and Sesame Seeds

Tofu Jorim/두부조림 (v) - 14

Sweet and Spicy Braised Tofu with Green Onions, Sesame Seeds, and Smoked Truffle Sea Salt

Pork Mandu/만두 - 12

Dumplings in Korean cuisine. Fried with a side of Soy Sauce

Vegetable Mandu/만두 (v) - 12

Dumplings in Korean cuisine. Fried with a side of Soy Sauce

#### LARGE

Fried Oyster Mushrooms/느타리버섯튀김 (v) - 16

Fried Oyster Mushrooms on a bed of Yuzu Avocado Mash, with Korean Chili Pepper Flakes, Micro Cilantro

Charred Gochujang Octopus/숯불문어 - 28

Charred Octopus Tentacles with Gochujang Crema, Crispy Onions, Kale, Arugula, Micro Cilantro

Pork Belly Bossam/보쌈 - 32

Sous Vide Pork Belly served with Kimchi, Lettuce, Gochujang Sauce

Galbi Bowl/갈비 - 28

Galbi Beef Short Ribs with Smoked Truffle Sea Salt, Green Onions, Kimchi, Sesame Seeds

Korean Crispy Chicken/크리스피치킨 - 26

 $Korean\ Fried\ Chicken\ on\ a\ bed\ of\ Yuzu\ Avocado\ Mash,\ sprinkled\ with\ Sesame\ Seeds$ 

## DESSERT

Hotteok with Vanilla Ice Cream/호떡&바닐라아이스크림 - 14

Pan-fried Pancake filled with Brown Sugar Syrup, topped with Vanilla Ice Cream

Chapssal/찹쌀떡 (v) - 10

Traditional Korean Rice Cake

Yuja Ice Cream/유자아이스크림 - 8

Yuzu Ice Cream with touches of Lemon Zest

We are a Cash Free Establishment Thank you for your cooperation

## CHOI'S

## COCKTAILS/칵테일

Seoulmate - 18

Korean twist of a Martini

Khee Soju, Dry Vermouth, Orange Bitters, Orange Twist

Hangang Old Fashioned - 18

Korean twist of an Old Fashioned Cali Soju, Simple Syrup, Orange Bitters

Tokyo Sour - 20

Japanese twist of an New York Sour

Enhance to Nankai Shōchū White Oak Cask Finished +

Nankai Shōchū, Lemon, Simple Syrup, Merlot Wine

Gangnam Way - 16

Korean twist of an Espresso Martini

Makgeolli, Coffee, Cocoa Bitters

Jeju Mojito - 16

Cali Soju, Lime Juice, Soda, Perilla Leaves

Soju/Shochu

By the Bottle/375ml

Saero Soju - 16

Seoul Night Soju - 24

Golden Barley Soju - 40

Khee Soju - 50

By the Glass

Makgeolli Rice Wine - 10

Iichiko Shōchū - 14

Khee Soju - 18

Nankai Shōchū White Oak Cask Finished - 22

Aewol Coastal Road - 17

Gimhae Airport - 17

Choi's - 17

Busan Diego - 16

Mokpo Skies - 16

Yeosu Bliss - 12

Suwon Spritz - 12

Iichiko Shōchū, Makgeolli, Mandarin, Simple Syrup

Iichiko Shōchū, Ginger, Strawberry, Lemon, Egg White

Bokbunja Black Raspberry Wine, Noju Soju, Soda

Cali Soju, Raspberry, Rose Water, Lime Juice

Cali Soju, Lychee, Simple Syrup, Orchid

(Non-Alcoholic) Raspberry, Lime, Soda

(Non-Alcoholic) Lavender, Lime, Soda

Andong Ilpoom Soju - 20 The Emperor Jaewang Soju - 28

Andong Jinmaek Soju - 42

Mir Soju - 62

Bokbunja Black Raspberry Wine - 12

Nankai Shōchū - 16

Mir Soju - 20

Pungjeong Sagye Winter Soju - 24

Beer

Specially Crafted for Choi's by East Village Brewery San Diego

Choi's Lager - 10

Rye Lager, Toasty, Crispy, Refreshing and Balanced

Choi's IPA - 10

West Coast IPA with Yuzu, bringing a bursting Citrus Aroma