

LUNCH MENU

RED WINE

DOMESTIC:

Cabernet Sauvignon

Robert Mondavi, 'Aged in Bourbon Barrels' 18	57
Unshakled, by The Prisoners Wine Co, 18	67
Kith & Kin, Napa, 18	80
Mount Veeder Winery, Napa, 18	87
Hollis, by Stewart Cellar, Napa, 16	93
Robert Mondavi Maestro, Bordeaux Blend, 14	95
Leviathan, Red Blend, Oakville, 17	98
The Prisoner, Red Blend, Oakville, 18	107
Frog's Leap, Rutherford, Napa, 16	129
Joseph Phelps, Napa, 18	145
Stag's Leap, Artemis, Napa, 18	153
Vaso by Dana Estate, Napa, 15	185
Caymus, Napa, 19	217



Pinot Noir

Meiomi, Monterey-Santa Barbara-Sonoma, 17	67
Belle Gros, Santa Barbara, 19	83
Brewer ~ Clifton, Sta. Rita Hills, 16	89
Paul Hobbs, Russian River Valley, Sonoma, 16	140

Merlot

Ramsey, Napa, 16	52
Freemark Abbey, Napa, 15	80
Duckhorn, Napa, 17	120



AUSTRALIAN:

Shiraz

Penfolds, Bin 28, Kalimna, 16	70
Two Hands, Garnly Dudes, Barossa, 17	93

ARGENTINIAN:

Malbec

Salentine, Reserve, Mendoza, 17	57
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FRENCH:

Côtes du Rhône

Artesis by Ogier, Rhone Valley, 18	67
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Bordeaux

Château la Grangère, Saint-Emilion, 14	79
Frank Phelan, Saint-Estephe, 15	87
Seigneurs D'aiguilhe, Côte de Castillon, 16	96

Bourgogne

Maison Champy, Côte de Beaune, 17	90
Chateau de Chamirey, Mercurey, 17	96

ITALIAN:

Tuscany

Rivale, Montalcino, 06	61
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Barolo

Silvio Grasso, Piedmont, 17	81
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Nebbiolo

D'Alba by Bruno Giacosa, Piedmont, 18	120
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Brunello di Montalcino

Casanuova delle Cerbaie, Montalcino, 09	124
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WHITE WINE

Chardonnay

Louis Latour, Bourgogne, 18	56
Patz & Hall, Sonoma, 14	69
CrossBarn by Paul Hobbs, Sonoma, 17	74

Sauvignon Blanc

Noel et Jean-Luc 'Sancerre', Loire, France, 18	55
Tiefenbrunner, Vigneti Delle Dolomiti, Italy, 18	49

Gruner Veltliner

Tatomer, meeresboden, Santa Barbara, 18	65
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Sparkling Wine

Conquilla, Cava, Catalonia, Spain,	48
Veuve Clicquot, Champagne, Reims, FR,	104
Pierre Gimonnet & Fils, Champagne, FR,	124

YOON'S SIGNATURE COCKTAIL

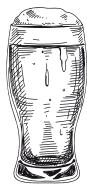
Korean Billionaire	17
Hwayo41 Soju, Bourbon, Absinthe, blueberry	
YOON Highball	16
Damsol Soju, Elder flower, Cucumber, Perilla leaf	
Wicked Pfizer	16
Pineapple, Sage infused Gin, Chartreuse, Yoon Salt	
Gentlemen's Date	16
Bourbon, Dates honey, Cinnamon, Orange bitter	
Matcha Wanna Drink? *	16
Rye, Egg white, Peach, Match powder	
White Peacock-tail	14
Golden Barley Soju, Tequila, Pear, Ginger	
W.A.P (Whisky and Pomegranate)	16
Bourbon, Pomegranate, Blood orange	
Maldiva in Mojito	14
Won Mae Soju, Rum, Plum extract, Mint	
From Yoon with Love	14
Hwayo25 Soju, Pisco, Grapefruit, Limonatta	
Yuzu Spritzel	12
Prosecco, Yuzu Honey, Lime	



BY THE GLASS

Cabernet Sauvignon	12	Chardonnay	12
Pinot Noir	12	Sauvignon Blanc	12
Rosé	11	Prosecco	10

DRAFT



Sapporo	8
Japan, Draft Lager 4.9% abv	

BOTTLE BEER

Hite (Can)	S Korea, Lager 5% abv	8
Ginga Kogen	Japan, Hefe-weizen 5.5% abv	10
All Day IPA	Michigan, Indian Pale Ale 4.7% abv	9
Brooklyn IPA	New York, Indian Pale Ale 6.9% abv	9
Allagash	Maine, Belgian White 5.2% abv	9
Pilsner Urquell .	Czech Rep, Pilsner 4.4% abv	9



KOREAN SOOL (SPIRITS)

Korean Traditional Soju Flight 28

4 Shots of Premium Soju

Yangchon Chungju 양춘 우령이쌀 청주	55
14% abv. Savory with mushroom and cheese rinds	
Seoul Night Soju 서울의 밤	36
23% abv. Dry, clean flavor of golden plum	
Golden Barley Soju 황금보리	36
17% abv. Heirloom barley with grain notes.	
Red Monkey 붉은 원숭이	37
10.8% abv. Red Yeast makgeolli, fruity and couldy	
Hwayo Soju 화요17	37
17% abv. Made from Korean rice, premium soju	
Hwayo Soju 화요25 750ml	79
25% abv. Made from Korean rice, premium soju	
Hwayo Soju 화요41 750ml	14/141
41% abv. Made from Korean rice, premium soju	
Ilpoom Jinro 1924 일품진로 1924	37
24% abv. Most Historic soju since 1924, premium soju	
Damsol Pine Soju 솔송주 담솔 750ml	13/125
41% abv. Hint of Pine tree, refreshing premium soju	
West 32 웨스트32 소주	32
19.9% abv. Grain neutral soju with natural sugar cane	
West 32 Reserve 웨스트32 소주 (숙성)	37
32% abv. Aged in Oak Barrels	
Yobo Soju 여보소주	55
23% abv. Hint of grape and clean NY water	
Hana Makgeolli 하나 막걸리	36
16% abv Made with natural ingredient in Brooklyn	

KOREAN CASUAL DRINK

Jinro Is Back 진로이즈 백	15
Chum Churum 처음처럼	15
Chamisul 참이슬	15
Makku (Original/Mango) 막쿠	8
Makku Carafe (Original/Mango)	23
KyungJu Makgeolli 경주맥주막걸리	13

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



BOURBON

Maker's Mark
Bulleit
Basil Hayden
Jack Daniel

RYE

Whistle Pig
Bulleit Rye

JAPANESE WHISKEY

Hibiki Harmony
Yamazaki
Nikka Coffey Grain
Suntory Toki



IRISH

Jameson
Jameson Black Barrel
Jameson Cask Mates
Jameson IPA

SINGLE MALT SCOTCH

Macallan 12
Macallan 18
Glenlivet
Aberlour
Glenfiddich
Laphroaig
Oban 14
Lagavulin

BLENDED MALT SCOTCH

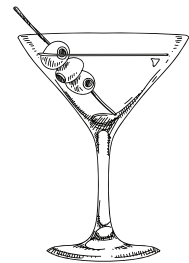
Johnnie Walker Black
Johnnie Walker Double Black
Johnnie Walker Blue
Dewar's White Label
Monkey Shoulder

VODKA

Grey Goose
Titos
Ketal One
Belvedere

GIN

Monkey 47
Bombay Sapphire
Hendricks
Tanqueray



RUM

Bacardi White
Bacardi 4
Bacardi 8
Captain Morgan

TEQUILA

Patron
Don Julio
Casamigos
Tres Generaciones Añejo



MEZCAL

Vida
Casa Migos

COGNAC

Hennessey
Remy Martin



LUNCH BBQ

From Monday ~ Friday only

LUNCH BBQ

생갈비 Fresh Short Rib (Limited) 44

Haeundae Cut

양념갈비 Marinated Short Rib 44

Haeundae Cut

불고기 Sirloin Bulgogi 36

Haeundae Style

차돌박이 Brisket 36

From Silver Sterling

숙성등심 Dry Aged Ribeye 46

28 days aged

채끝 등심 N.Y. Strip 40

Korean Style Cut

오늘의 특수부위 Today's Chef's Cut 48

American Wagyu

우삼겹 Marinated Beef Belly 34

From Omaha

양념 채끝 등심 Marinated N.Y. Strip 40

Korean Style Cut



Fresh Short Rib



Dry Aged Ribeye



NY Strip (Korean Cut)



Marinated Short Rib



Sirloin Bulgogi



Marinated NY Strip

LUNCH PACKAGES FOR 2

Prime Package

- Fresh Short Rib
- Brisket
- Dry Aged Ribeye

81

Haeundae Package

- Fresh Short Rib
- Marinated Short Rib
- Sirloin Bulgogi

75

Marinated Package

- Marinated Short Rib
- Sirloin Bulgogi
- Beef Belly

75

ADD ON

쌈과 쌈장세트

Lettuce Ssam Set

6

감자사리

Potato Noodle

8

뚝배기 된장 or 김치찌개 or 해물 순두부찌개

Soy Bean Stew / Kimchi Stew / Silken Tofu Stew

11

버섯구이

Grilled Mushroom Plate

15



LUNCH MENU

From Monday ~ Friday only

COLD APPETIZER

육회 Beef Tartare 20 *

seasoned ribeye, Asian pear, egg yolk, microgreen

방어회 쌈장무침 Hamachi Ssamjang Salad 20 * 🐟

mango, cucumber, salmon row, soy bean sauce, radish, beet

소고기 숙주 냉채 Beef Nang-Chae 15

marinated beef belly, bean sprout, zucchini, perilla leaf, chef's choice mushroom

와규와 엔다이브 랩 Wagyu Endive Wrap (4pc) 13

American wagyu, endive, avocado, mango, red onion, cilantro, soybean paste sauce

블러드 오렌지 샐러드 Blood Orange Salad 16 GF 🌿

blood orange, persimmon, shaved parmesan cheese, balsamic vinaigrette



Galbi Patty

HOT APPETIZER

갈비만두 Galbi Dumpling (Steamed/Fried) 13

short rib, chive, tofu

부산 동래 파전 Busan Neighborhood Pancake 19 🐟

scallion, galbi, shrimp, egg

육전 Beef Ji Ji Mi 12

ribeye, chives, sweet rice powder, egg batter

감자전 Crispy Potato Pancake 14 🌿

Potato, Scallion, Onion

잡채 Jap-Che (Vegetarian Option Available) 16 🌶️

glass noodle, short rib, bell pepper, mushroom, onion, chive

녹두전 Mung Bean Pancake 17

pork, bean sprout, kimchi, fern

떡갈비 Galbi Patty 16

hand chopped short rib, pine nuts, scallion, oyster mushroom



Galbi Dumpling

STEW



Spicy Beef Stew

뚝배기 된장 Soybean Stew 15

short rib broth based, yukon potato, onion, tofu, scallion, long hot pepper

김치찌개 Kimchi Stew 15 🌶️

pork belly, tofu, scallion, onion, enoki mushroom

순두부 찌개 Silken Tofu Stew 15 🌶️ 🐟

silken tofu, dashi broth, baby octopus, crab, shrimp, manila clam, scallion, onion, crown daisy

갈비곰탕 Short Rib Stew 20

short rib, bone stock, noodle, bone stock, scallion

육개장 Spicy Beef Stew 20 🌶️

pulled brisket, brisket broth, oyster mushroom, egg, fern, bean sprout, onion, scallion



Sirloin Bulgogi over Rice

RICE (SERVED WITH HOUSE SOUP)

제육 비빔밥 Spicy Pork Bibimbap 18 🌶️

seaweed, kimchi, perilla leaf, mixed green

갈비 돌솥비빔밥 Galbi Bibimbap (Stone-bowl) 19

marinated short rib, assorted vegetable, egg

버섯/두부 돌솥비빔밥 Mushroom/Tofu Bibimbap (Stone-bowl) 16 🌿

chef's choice mushrooms/fried tofu assorted vegetable, egg

꾸꾸미 돌솥 덮밥 Baby Octopus over Rice (Stone-bowl) 19 🌶️ 🌶️ 🐟

baby octopus, napa cabbage, scallion, shrimp, onion

불고기 돌솥 덮밥

Sirloin Bulgogi over Rice (Stone-bowl) 18

sirloin, scallion, onion, chef's choice mushroom

철판 김치 볶음밥 Galbi Kimchi Fried Rice 17 🌶️

chopped short rib, chopped kimchi, scallion, egg

방어회 덮밥 Hamachi Hwe Bibimbap 20 🐟

yellowtail, beats, tobiko, seaweed, microgreen

Galbi Kimchi Fried Rice



** A service charge will be added to 5 or more guests



YOON HAEUNDAE GALBI

🌶️ Spicy GF Gluten Free 🌿 Vegetarian 🐟 Contains Seafood

LUNCH MENU

From Monday ~ Friday only

SET MENU

양념갈비 Marinated Short Rib 28

차돌구이 Thinly Sliced Brisket 25

제육볶음 Spicy Pork Belly 25

우삼겹 Marinated Beef Belly 25

불고기 Sirloin Bulgogi 25

떡갈비 Galbi Patty 24

고등어구이 Grilled Mackerel 24

CHOICE OF

뚝배기 된장 Soybean Stew

김치찌개 Kimchi Stew

순두부찌개 Silken Tofu Stew



Marinated Short Rib



Marinated Beef Belly



Grilled Mackerel

NOODLE

물밀면 Busan Cold Noodle (Soup) 15

Brisket broth, boiled egg, sliced brisket, pickled daikon, pear, cucumber

육 칼 (육개장 칼국수) Spicy Beef Noodle 20

brisket broth, oyster mushroom, egg, fern, bean sprout

비빔밀면 Spicy Busan Cold Noodle 15

homemade spicy sauce, pickled daikon, hand sliced brisket
pear, boiled egg, cucumber



ENTREE

양념치킨 Korean Fried Chicken (Spicy/Galbi/Salt and Pepper) 16

boneless thigh, homemade sauce,
pickled radish



해물 떡볶이 Seafood Ricecake Tteokbokki 24

fried vegetable, crab, shrimp, manila clam, little neck clam, baby octopus, rice cake,
fried egg

DESSERT

배 샤베트 Asian Pear Sorbet 7

Asian pear, yuzu honey, cinnamon punch

찰떡 아이스크림 Mochi Ice Cream with Assorted Fruits 8

Today's Special Flavored Mochi, assorted fruits, peanut butter powder

** A service charge will be added to 5 or more guests



Spicy GF Gluten Free Vegetarian Contains Seafood