



A blend of two rich culinary traditions, Nuri Grill merges the dining experience of Korean barbeque with the unmistakable hallmarks of a traditional American steakhouse. Led by creator **Wan Kim** and powered by the culinary wisdom of Michelin recognized **Chefs Minji Kim** and **Ben Lee**.

STARTERS 전체

<p>Gochujang Scallops Ceviche* 25 관자요리 sous-vide scallops, gochujang, mango, red radish, fresh lime</p> <p>Beef Carpaccio* (GF) 23 비프 카르파치오 seasoned tenderloin, baby arugula, reggiano parmesan</p> <p>Steak Sushi* (GF) 14/2pc 소고기 초밥 torch cooked prime short rib, caviar, rice vinaigrette, sliced onion, soy sauce</p> <p>Tteok-Bokki 12 떡볶이 pork dumplings, beef, fish cakes, zucchini, spring onion with rice cakes in a spicy gochujang sauce</p>	<p>Crunch Crumble Burrata Cheese 16 빵가루가 올라간 브라타 치즈 plum juice, tomatoes avocado, burrata, house made breadcrumbs</p> <p>Tuna Tartare* (GF) 15 참치무침 sushi grade tuna, avocado, pinenut, wasabi sauce</p> <p>Oyster Trio* 36/72 굴, 캐비어, 우니 oysters, santa barbara uni, imperial caviar, yuzu vinaigrette</p> <p>Nuri Dumpling 12/6pc 누리 만두 deep fried pork & beef dumpling, spring onion, soy sauce</p>	<p>Crispy Pork Belly (GF) 14 바삭한 삼겹살 crispy pork belly with sriracha aioli</p> <p>Pan-Fried Octopus 25 문어 요리 boiled and pan-fried tender octopus, gochujang, chimichurri sauce, bok choy</p> <p>Blistered Shishito Peppers 7 파리고추 구이 shishito peppers with creamy buttermilk parsley sauce</p> <p>Shrimp Ball 14 새우볼 deep fried shrimp, spring onion, brioche, rakkyo (pickled scallions), mayo</p>
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READY FOR THE GRILL* 구이

Join in the experience by cooking your own or have your server do the grilling. Use the accompaniments and seasonings to create the perfect taste for you.

Selections below are served with a house salad, mixed vegetables, ssam, pickled cilantro and chayote, kimchi radish & cucumber, Hawaiian sea salt, serrano soy and ssamjang

<p>Assorted Vegetables 13 채소구이 onion, shishito pepper, mushrooms, and zucchini</p> <p>Teriyaki Chicken 26 데리야끼 치킨 marinated for two days</p> <p>Shrimp* 28 새우 12 shrimp</p> <p>Boneless Prime Short Rib 8oz 38 꽃갈비살</p> <p>Hanger Steak* 8oz 38 토시살</p> <p>Marinated Galbi Short Rib 8oz 38 양념갈비</p>	<p>Ribeye 8oz 38 꽃등심</p> <p>New York Strip 8oz 41 뉴욕 스트립</p> <p>Filet Mignon 6oz 42 안심</p> <p>Marinated King Galbi 38oz 69 우대갈비</p> <p>Porterhouse 32oz 130 포터하우스</p> <p>Tomahawk 49-52oz 185 토마호크</p> <p>American Wagyu (min 3oz) 15/per oz</p>
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ACCOMPANIMENTS 곁들임

<p>Grilled Asparagus (GF) 12 아스파라거스 구이 asparagus, anchovy aioli, honey, and garlic</p> <p>Truffle French Fries (GF) 7 트러플 감자튀김 truffle oil, sriracha aioli</p>	<p>Miso Mashed Potatoes 9 미소메쉬 포테이토 miso, yukon gold potato and kimchi powder</p>	<p>Mala Green Beans (GF) 10 그린빈 마라볶음 green beans, Mala chili sauce, garlic</p>
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CHEF'S PREPARATION 식사

Bulgogi 14oz 불고기	29	Galbi-jjim 갈비찜	35	Lobster 8oz (GF) 랍스터 구이	55
traditional Korean marinated sliced beef, onion, sous-vide egg dipping sauce on the side		braised prime short rib, radish, carrot, soy sauce, pumpkin puree		seasoned with paprika and honey-butter, miso mashed potatoes, grilled asparagus	
LA Galbi 13oz 갈비 구이	32	Chilean Seabass 6oz 농어구이	38		
bone-in short rib, rice		seasoned with miso and honey, bok choy, topped with shiitake mushroom sauce			

ADDITIONS 식사

Soft Tofu Stew 순두부찌개	11	Steak Kimchi Fried Rice* 소고기 김치 볶음밥	16	Bulgogi Pasta 불고기 파스타	16
choose seafood or beef, with egg, zucchini and spring onion		stir fried rice, kimchi, steak, and sous-vide egg		bulgogi, zucchini, onions, shiitake mushrooms, parmesan, olive oil, red pepper	
Cold Soba Noodle 냉 모밀	12	Steak Noodles* 스테이크와 짜빠구리	16	Roe Cream Pasta* 명란 크림 파스타	18
shiitake mushroom soy broth, buckwheat noodles		stir fried noodles, hanger steak, black bean paste and red chili pepper		cod roe, rigatoni, zucchini, garlic, onions, parmesan, cream sauce	

TASTE OF NURI* 고기한상

(Minimum of two guests)

39 per person

**Filet Mignon, Marinated Galbi,
plus two Chef Selections 8oz**

OR

59 per person

**Ribeye Cap, Tenderloin, NY strip,
Marinate Prime Short Rib and Shrimp**

Choice of seafood or beef soft tofu stew, with white rice

Includes: house salad, mixed vegetables, pickled cilantro, pickled chayote, kimchi radish, and kimchi cucumber

Seasonings: Hawaiian sea salt, serrano soy, ssamjang

Dessert: Chef's selection

DESSERT 디저트

Caramel Pudding 카라멜 푸딩	8	Vanilla Ice Cream 바닐라 아이스크림	4	Oreo Ice Cream 오레오 아이스크림	5
flan, caramel sauce, fruit, whipped cream		vanilla ice cream, whipped cream with maraschino cherries		vanilla ice cream, whipped cream with crushed Oreo	

KOREAN CUISINE DESCRIPTIONS

Bulgogi: thin, marinated slices of beef

Galbi: short ribs in green onion and Asian pear marinade

Gochujang: spicy red chili paste

Kimchi: fermented shrimp, anchovy, and vegetable - typically cucumber, radish, or cabbage

Ssam: assorted lettuce wrap for the meat

Ssamjang: perfect sauce for beef cuts, spicy gochujang with garlic, herbs and secret ingredients

GF: gluten free

Not all ingredients are listed. Please alert your server if you have any food allergies. *Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.