

Flame Grilled Feast

Includes rice and 3 banchan seasonal **limited** sides
 Add Zaya salad and 8 seasonal **unlimited** banchan sides | 6 per person
 -CHOOSE ANY THREE ITEMS | 29 per person-

DELMONICO STEAK
 THIN-SLICED BRISKET
 THIN-SLICED RIBEYE
 MARINATED RIBEYE BULGOGI

MARINATED SHORT RIB GALBI
 THICK-CUT PORK BELLY
 SPICY PORK BULGOGI
 PORK RIBEYE

MARINATED CHICKEN
 WHITE FISH
 SHRIMP

APPETIZERS

BEEF DUMPLINGS | 12

Mixture of beef, cabbage, carrot, and onion wrapped tightly into a ball of dough. Served steamed or pan-fried with a tangy sesame sauce

VEGETABLE DUMPLINGS | 13

Fresh vegetables are wrapped tightly into a ball of dough. Served steamed or pan-fried with a tangy sesame sauce

DRY-AGED POPPER | 18

Deep-fried jalapeño filled with Dry-Aged ribeye, cream cheese, yellow and green onion, and topped with caviar. Served with gochujang mayo

SANDWICHES & BURGERS

Served on a house-made crispy French bun with a side of zucchini fries

1943 WACYU RESERVE BURGER | 17

A rich blend of wagyu and dry-aged beef, glazed in galbi sauce and topped with sautéed kimchi, American cheese, kimchi aioli, red leaf lettuce, tomato, pickled radish, and pickled carrots

BULGOLGI BURGER | 14

Tender Korean-style bulgogi beef, layered with melted mozzarella, caramelized onions, fresh mixed greens, and radish kimchi. Finished with a drizzle of sweet and spicy cho-gochujang sauce

TIGER SHRIMP STACK | 15

Crispy tiger prawn topped with creamy cabbage salad, radish kimchi, and a punchy Korean tartar sauce

ZAYA CLASSICS

GARDEN SALAD | 13

Fresh arugula and mixed greens, topped with avocado, tomato, strawberries, green grapes, and shaved parmesan. Finished with olive oil and a light vinaigrette. Add chicken \$3 | dry-aged beef \$4

KOREAN FRIED CHICKEN WINGS | 17

Seasoned with a perfect blend of sweet and spicy sauce, infused with garlic, gochujang, and topped with a sprinkle of almond flakes. Served alongside refreshing corn salad and a crisp green cabbage salad

DOSIRAK LUNCH BOX

Dosirak is a Korean-style lunch box that provides a full meal. Each Dosirak box includes steamed rice, Zaya salad, three seasonal chilled banchan side dishes, and your choice of meat.

BULGOGI | 15

Classic Korean dish featuring thinly sliced marinated beef grilled to perfection with a sweet savory flavor

GALBI | 17

Marinated beef short rib grilled and uniquely serrated for tenderness

DONKATSU | 16

Breaded deep-fried pork cutlet, served with tonkatsu sauce

SPICY PORK | 15

Tender slices of marinated, stir-fried pork infused with a hot blend of spices

BRAISED TOFU | 14

Tofu seared to perfection, then simmered in a tantalizing blend of soy sauce and an array of spices

HEARTY SOUP

If you're in the mood for a hearty and filling option, consider trying one of our Korean soups—a **complete meal** in itself. All soup is served with steamed rice, house salad, and three seasonal chilled banchan sides.

YUK-GAE-JANG | 16

Spicy Beef Soup

Beef broth with mountain vegetables, sweet potato noodles, green onion, and egg

SUNDUBU-JJIGAE | 16

Spicy Seafood Tofu Soup

Beef broth, silken tofu, zucchini, green onions, egg, mussels, clams, shrimp, and squid

MANDU-GUK | 15

Beef Dumpling Soup

Beef broth, egg, sweet potato noodles, beef dumplings, green onion, and rice cake

SOY BEAN STEW | 14

Soy bean paste, tofu, onions, green onions, zucchini & mushrooms

KIMCHI STEW | 14

Featuring thinly sliced tender pork, tofu, zucchini, onion, mushrooms, green onion, and spicy kimchi

TRADITIONAL BIBIMBAP

A classic Korean dish featuring a steamed **rice bowl** topped with a variety of seasonal vegetables like carrots, greens, bean sprouts, and zucchini, accompanied by your choice of protein and finished with a spicy gochujang sauce. Served with three chilled banchan sides.

DRY-AGED RIBEYE | 16

Thinly-sliced 45-60 day dry-aged beef with chilled local vegetables, fried egg, drizzled with sesame seed oil, and garnished with dry seaweed flakes, sesame seeds, and bibimbap sauce

BULGOGI | 15

Thinly sliced marinated beef with chilled local vegetables, fried egg, drizzled with sesame seed oil, and garnished with dry seaweed flakes, sesame seeds, and bibimbap sauce

TOFU | 14

Fresh tofu with chilled local vegetables, fried egg, drizzled with sesame seed oil, and garnished with dry seaweed flakes, sesame seeds, and bibimbap sauce

DOLSOT BIBIMBAP

Similar to traditional bibimbap, dolsot is served in a **HOT stone pot**, crisping the rice at the bottom of the bowl. Served with three chilled seasonal banchan sides.

DOLSOT DRY-AGED RIBEYE | 18

Thinly-sliced 45-60 day dry-aged ribeye beef with chilled local vegetables, fried egg, drizzled with sesame seed oil, and garnished with dry seaweed flakes, sesame seeds, and bibimbap sauce

DOLSOT BULGOGI | 17

Thinly sliced bulgogi with chilled local vegetables, fried egg, drizzled with sesame seed oil, and garnished with dry seaweed flakes, sesame seeds, and bibimbap sauce

DOLSOT TOFU | 16

Fresh tofu with chilled local vegetables, fried egg, drizzled with sesame seed oil, and garnished with dry seaweed flakes, sesame seeds, and bibimbap sauce



Spicy menu items are marked with this symbol

Pricing is subject to change due to market pricing. A 22% gratuity will automatically be added to parties of 6 or more. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.