



KOREAN STEAKHOUSE

APPETIZERS

DRY-AGED POPPER | 18

Crispy fried jalapeños filled with dry-aged ribeye, cream cheese, and onion, finished with caviar and a side of gochujang mayo.

DUMPLINGS | 12

Your choice of vegetable or beef dumplings. Served steamed or fried with a tangy sesame dipping sauce

KOREAN PANCAKE | 15

Crispy savory pancake pan-fried with your choice of kimche or mixed seafood, served with our house dipping sauce

BEEF CARPACCIO | 18

Thinly sliced tenderloin with yuzu garlic aioli, extra virgin olive oil, peppery arugula, and lemon zest

ROCK SHRIMP TEMPURA | 13

Crispy rock shrimp tempura drizzled with spicy mayo and finished with Korean chili flakes

SHRIMP CROSTINI | 14

Crisp crostini topped with shrimp, avocado, and citrus aioli

SOUP

YUK-GAE-JANG | 19

Spicy Beef Soup

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

SUNDUBU-JJIGAE | 18

Spicy Seafood Tofu Soup

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

KIMCHI JJIGAE | 14

Kimchi Stew

Thinly sliced pork, tofu, zucchini, onion, mushrooms, green onion, and spicy kimchi

DOENJANG JJIGAE | 14

Soybean Soup

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

MANDU-GUK | 18

Beef Dumpling Soup

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

BULGOLGI JEON-GUL | 18

Bulgolgi Stew

Marinated beef in a clear savory broth with Korean glass noodles, napa cabbage, green onion, carrots, and enoki mushrooms

BIBIMBAP

A steamed rice bowl with seasonal vegetables, fried egg, sesame oil, and bibimbap sauce

DRY-AGED RIBEYE | 23

Thinly sliced 45-day dry-aged ribeye with seasonal vegetables, fried egg, sesame oil, seaweed flakes, sesame seeds, and bibimbap sauce

DOL-SOT BIBIMBAP | 20

Your choice of braised tofu, bulgogi, or spicy pork with seasonal vegetables, fried egg, sesame oil, seaweed flakes, sesame seeds, and bibimbap sauce

BIBIMBAP | 16

Your choice of braised tofu, bulgogi, or spicy pork with seasonal vegetables, fried egg, sesame oil, seaweed flakes, sesame seeds, and bibimbap sauce

A LA CARTE

STEAMED RICE | 4

Chun Han Il Mi white rice

EGG SOUFFLE | 9

Soft egg soufflé made with shrimp broth

ZAYA HOUSE SALAD | 10

Red leaf lettuce, carrots, red onion, red pepper flake, and soy based house made Zaya dressing

CORN CHEESE | 8

Sweet corn tossed with creamy mayo and baked under melted mozzarella.

BANCHAN

An assortment of chilled Korean side dishes served with each meal.

Selection changes seasonally to showcase fresh ingredients.

Ask your server about today's featured banchan.

Three side dishes | 5

Eight side dishes | 8

SIDE VEGETABLES

Pineapple

Asparagus

Zucchini

Onion

Brussel Sprouts

King Oyster Mushroom

Choice of 1 vegetable | 4

Choice of 3 vegetables | 10

House Favorite

BUTCHER'S FEAST

CHOOSE ANY FOUR ITEMS | 52 per person

Includes Zaya salad, unlimited seasonal banchan sides, and rice
add soybean stew or kimchi stew | 12 share fee | 15
note items marked with * incur additional 4 charge per person

DELMONICO STEAK
ZAYA STEAK
PORK RIBEYE
TOP SIRLOIN

DRY-AGED 45 DAY RIBEYE
DRY-AGED 45 DAY NY STRIP
MARINATED SHORT RIB GALBI
AUSTRALIAN PRAWNS

NEW ZEALAND LAMB CHOP
AMERICAN WAGYU DELMONICO *
AMERICAN WAGYU DENVER *

FLAME GRILLED FEAST

CHOOSE ANY THREE ITEMS | 32 per person

Includes rice and 3 banchan limited side. Add Zaya salad and 8 unlimited banchan sides | 6 per person

Only Available Dinner Hours Sun-Thu & Lunch Fri-Sun

- DELMONICO STEAK
- THIN-SLICED BEEF BRISKET
- THIN-SLICED RIBEYE
- MARINATED RIBEYE BULGOGI
- SHORT-RIB MARINATED GALBI
- THICK-CUT PORK BELLY
- SPICY PORK BULGOGI
- PORK RIBEYE
- MARINATED CHICKEN
- WHITE FISH
- SHRIMP

PREMIUM FEAST

SERVES 2-3 PEOPLE

Includes Zaya salad, banchan sides, rice, kimchi stew, or soybean stew

WAGYU FEAST | 290

- A5 JAPANESE WAGYU STRIP LOIN 3 OZ
- A5 JAPANESE WAGYU TENDERLOIN 3 OZ
- AUSTRALIAN WAGYU STRIPLOIN
- AUSTRALIAN WAGYU TOP SIRLOIN

ZAYA PREMIUM | 230

- PRIME ANGUS FILET MIGNON
- DRY-AGED BONE IN RIBEYE
- DRY-AGED BONE-IN NY STRIP
- HOUSE MARINATED SHORT RIB GALBI
- AMERICAN WAGYU DENVER STEAK

PREMIUM CUTS

A5 WAGYU STRIPLOIN | 75
3 OZ MIYAZAKI JAPANESE

A5 WAGYU TENDERLOIN | 85
3 OZ MIYAZAKI JAPANESE

WAGYU TOP SIRLOIN | 50
STONE AXE, AUSTRALIAN

WAGYU NY STRIP | 60
STONE AXE, AUSTRALIAN

SIGNATURE CUTS

DRY-AGED, 45 DAY
Black Angus, Demokota Ranch

TOMAHAWK | 95

BONE-IN NY STRIP | 45

BONE-IN RIBEYE | 49

WET AGED, 21 DAY
Black Angus, Demokota Ranch

FILET MIGNON | 60

ZAYA STEAK | 32

TOP SIRLOIN | 30

SHORT RIB GALBI | 37

ADDITIONAL CUTS

PRIME LAMB CHOP | 48
New Zealand

PRAWN | 32
U8 Australian

PORK RIBEYE | 20
Niman Ranch

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.