



APPETIZERS



Mandoo V P \$7

5 pieces of deep-fried Korean vegetable dumplings

Fried Calamari P \$9

MOA soy sauce or Spicy Mayo on the side

Rice Cake (tteokbokki)

Spicy P \$11

Chewy Korean rice cakes in a spicy sauce with fishcakes, onions, carrots, and scallions

Carbonara GF \$12

Chewy Korean rice cake in a creme sauce with squid, shrimp, onion, broccoli, and red bell pepper

Korean Pancake

Seafood P \$12

Shrimp & squid with vegetables mixed in flour & potato starch batter

Kimchi P \$11

With fried Kimchi in flour & potato starch batter

Seafood & Kimchi P \$13

Shrimp & squid with fried Kimchi mixed in flour & potato starch batter

Kimchi Cheese Fries P \$8

Extra crispy french fries with shredded cheddar cheese & chopped kimchi on top

Korean Chicken Wings

6 pc. Korean-style fried chicken wings

Sweet & Spicy \$11

Soy Garlic \$11

Half & Half \$12

Shrimp Shumai P \$10

6 pieces

Kimchi Bulgogi Nachos \$13

Ultimate nachos with the full flavor of Korean-marinated beef and chopped Kimchi topped with pico & cheese

MOA Corn Cheese GF V P \$7

Baked corn, cheese and red bell pepper

Edamame GF V P \$6



Kimchi Bulgogi Nachos

GF Gluten-Free GF Gluten-Free Upon Request

V Vegetarian P Pescatarian

* This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

MOA Corn Cheese



Korean
Pancake

LUNCH

Lunch Hours: 11:00-2:30pm

* Premium Bibimbap

Choice of Spicy Gochujang Sauce or Non-Spicy Soy Sauce. Served in a stone bowl and a side of beef broth soup.

Choice of protein, sweet potato stems, carrots, soy bean sprouts, radishes, steamed spinach, zucchini and a medium fried egg, all served on a bed of white rice

Veggie	GF V P	\$16
Tofu	GF V P	\$17
Chicken Bulgogi		\$18
Spicy Pork		\$19
Beef Bulgogi		\$20
Beef Short Rib Galbi		\$22
Seafood		\$22



Premium Bibimbap

Korean Tacos

Served with crispy Parmesan truffle fries. Choice of protein, iceberg lettuce, homemade pico de gallo, sour cream, spicy mayo sauce, and shredded cheese

Tofu	V	\$16
Chicken		\$16
Spicy Pork		\$17
Beef		\$18

Lunch Box

Choice of stir-fried protein with veggies (scallion and onion). Served with white rice, soup or salad, japchae (stir-fried glass noodles with veggies), 3pc. Mandoo, and chef's choice of a cold side dish

Chicken Bulgogi	\$17
Spicy Pork	\$18
Fried Tofu	GF V \$18
Beef Bulgogi	\$19
LA Galbi	\$23

Ramen

Korean noodle soup with egg, spinach, scallion and a choice of protein. Served with rice and kimchi (mild or spicy)

Veggie	GF V P	\$14
Chicken		\$16
Spicy Pork		\$17
Beef Bulgogi		\$18
Seafood	P	\$18

Korean Tacos



LUNCH

Lunch Hours: 11:00-2:30pm



Chicken Katsu

\$18

Panko-battered deep fried chicken and topped with MOA's signature tangy sauce. Served with white rice, Korean pickles, Korean potato salad and house salad with ginger dressing

Korean Spicy Chicken Sandwich

\$18

Panko-Fried Chicken thigh with lettuce, onion, and tomato topped with Korean sweet and spicy sauce on a toasted potato bun. Served with truffle fries

Spicy Chicken Stew (Dak- Bokkeum- Tang)

\$21

Slow-cooked chicken stew braised with spicy Gochujang and veggies

Spicy Squid & Pork Belly (Osam Bulgogi)

\$23

Wok-Fried squid, pork belly, and veggies marinated with a Gochujang-based sauce. Served with udon noodles on a hot stone plate

Korean Salmon Poke Bowl (Hwe-deopbap) \$26

Raw salmon with rice, lettuce, thin cut radish, sesame oil, and tobiko drizzled with Chogochujang



Spicy Squid & Pork Belly

Sweet & Sour Chicken \$18

Deep fried chicken thighs with red & green bell peppers, onion and pineapples in Korean sweet & sour sauce ** (spicy or mild) Served with white rice

Soups

Served with white rice and (2) banchan sides

Beef & Radish (Mu Kuk) \$15

Thin-sliced beef and radish in beef broth

Kimchi Stew (Kimchi Jjigae) GF \$15

Kimchi & pork stew in broth

Bean Paste Soup (Chadol Doenjang) \$15

Traditional Korean bean paste soup with zucchini, onion, mushroom and tofu

BANCHAN SIDES

Cold

- Kimchi GF P \$3
- Seaweed Salad GF V P \$2
- Pickled Korean Radish \$2
- Pickle Squash \$2
- Side Lettuce Wrap GF V P \$3
- Scallion Salad V P \$3

Hot

- Corn Cheese GF V P \$4
- Steamed Egg GF V P \$5
- Side Kimchi Stew GF \$8
- Side Bean Paste Stew P \$8
- Side Beef and Radish Soup \$8

**Some Banchan Items are subject to change based on seasonality

* This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.

SPECIALTIES

Served with Chef's choice of (3) banchan sides & white rice

Veggie Stir-Fry Platter GF V P \$25

Wok-fried vegetables with flavored soy sauce- onions, zucchinis, bell peppers, carrots, king oyster mushrooms, and broccoli

- Add Chicken \$3
- Add Tofu \$4
- Add Spicy Pork \$4
- Add Beef \$5
- Add Shrimp \$5

Ttukbaegi Bulgogi \$26

Stew made with bulgogi (marinated beef, scallions, onions, king oyster mushroom, sweet potato starch noodles) cooked in Korean earthenware (ttukbaegi)

Meat Platter with Korean BBQ

Grilled meat with sauce served with choice of kimchi stew with pork, bean paste stew or beef & radish soup

- Chicken Bulgogi \$30
- Spicy Pork \$32
- Beef Bulgogi \$34
- Pork Belly GF \$32
- LA Galbi \$40

** additional \$5 to make any A La Carte BBQ into a Meat Platter

Fried Tofu with Teriyaki Sauce GF V P \$22

Lightly battered fried tofu with broccoli and carrot with a choice of Kimchi stew with pork, bean paste stew or beef & radish soup

Spicy Chicken Stew (Dak- Bokkeum- Tang) \$26

Slow-cooked chicken stew braised with spicy Gochujang and veggies Served with soup, rice and 3 sides

Salmon & Fried Calamari in Soy Glazed Sauce P \$34

Deep-fried salmon and calamari topped with soy glazed sauce and veggies with choice of Kimchi stew with pork, bean paste stew or beef & radish soup

* Seafood Stone Bowl Bibimbap GF P \$30

Shrimp & Squid served in a stone bowl on a bed of white rice, steamed zucchini, sweet potato stem, carrots, soy bean sprouts, radishes, steamed spinach and a medium fried egg with choice of Kimchi stew with pork, bean paste stew or beef and radish soup

* Galbi Stone Bowl Bibimbap \$29

Beef short rib served on a bed of white rice, steamed zucchini, sweet potato stem, carrots, soy bean sprouts, radishes, steamed spinach and a medium fried egg with choice of Kimchi stew with pork, bean paste stew or beef & radish soup

Braised Short Rib \$32

Soy braised bone-in Beef short rib, rice cake, korean radish & carrot with choice of Kimchi stew with pork, bean paste stew or beef & radish soup

Spicy Squid & Pork Belly (Osam Bulgogi) \$28

Wok-Fried squid, pork belly and veggies marinated with Gochujang-based sauce. served with udon noodles on a hot stone plate Served with soup, rice and 3 sides

Korean Salmon Poke (Hwe-deopbap) \$31

Raw salmon with rice, lettuce, thin-cut radish, sesame oil, and tobiko drizzled with Chogochujang Served with soup, rice and 3 sides

* K BBQ COMBOS

Combos Are Not Available For Kitchen Grilling

*** No substitutions on Combo Menu

CLASSIC

#1 \$90

Served with 5 banchan sides and choice of 1 hot side.

Prime Ribeye Steak
Prime Brisket
Beef Bulgogi
Pork Belly or
Chicken Bulgogi

#2 \$160

Served with 5 banchan sides and choice of 3 hot sides.

Prime Ribeye Steak
Prime Brisket
Thin-sliced Pork Belly
Marinated Short Rib
Beef Bulgogi
Chicken Bulgogi or
Marinated Pork Rib

Beef Special \$230

Served with 5 banchan sides and choice of 3 hot sides.

Prime Ribeye Steak
Prime Beef Brisket
Prime Short Rib
Marinated Prime MOA Galbi
Marinated Short Rib
Marinated Beef Bulgogi

PREMIUM

#1 \$150

Served with 5 banchan sides and choice of 2 hot sides.

45 Day Dry Aged Ribeye
Prime Brisket
Marinated Shrimp
Marinated Short Rib or
MOA Galbi

#2 \$280

Served with 5 banchan sides and choice of 3 hot sides.

45 Day Dry Aged Ribeye
Prime Brisket
Marinated Shrimp
Prime Short Rib or
MOA Galbi
Marinated Short Rib
Marinated Scallop
32 oz Tomahawk Steak
with kimchi compound butters

#3 \$350

Served with 5 banchan sides and choice of 4 hot sides.

45 Day Dry Aged Ribeye
Prime Brisket
Marinated Shrimp
MOA Galbi
Marinated Short Rib
Marinated Scallop
Marinated LA Galbi
Prime Short Rib
Prime Ribeye Steak

WAGYU

#1 \$250

Served with 5 banchan sides and choice of 3 hot sides.

A5 Japanese Wagyu Steak
Marinated Short Rib
Marinated Shrimp

#2 \$340

Served with 5 banchan sides and choice of 4 hot sides.

A5 Japanese Wagyu Steak
45 Day Dry Aged Ribeye
Prime Brisket
Marinated Short Rib
Marinated Shrimp
MOA Galbi

#3 \$450

Served with 5 banchan sides and choice of 4 hot sides.

A5 Japanese Wagyu Steak
Prime Brisket
Marinated Short Rib
Marinated Shrimp
MOA Galbi
Marinated Scallop
Marinated LA Galbi
32 oz Tomahawk Steak
with kimchi compound butters

Replace any prime ribeye steak in combos with 32 oz Tomahawk steak with kimchi compound butters for \$65 or add a tomahawk steak for \$120





K BBQ Combo
Grill At Your Table



Whole Cow
Special

Whole Cow Special \$170

Served with (7) Chef-selected banchan sides and white rice

- Marinated Beef Bulgogi (Neck)
- Prime Beef Brisket (Chest)
- Marinated Beef Short Rib (Rib)
- Ttukbaegi Bulgogi
- Prime Ribeye Steak (Back)

Grilled In Kitchen

Wagyu Special \$250

Served with (7) Chef-selected banchan sides and white rice

- A5 Japanese Wagyu Steak
- Marinated Short Rib
- Marinated Shrimp

Grilled In Kitchen

* This item may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness.



Marinated Chicken



Dry Aged Prime Ribeye



Marinated Beef Short Rib



Prime Ribeye Steak



Marinated Beef Bulgogi



Pork Belly



Prime Beef Short Rib



Marinated Pork Rib



Prime Beef Brisket



A5 Wagyu



Marinated Shrimp



Marinated Scallops

* A LA CARTE BBQ

Grilled Vegetable Platter GF V P \$20
(Grilled In Kitchen)

Marinated Chicken Bulgogi \$25

Spicy Chicken Bulgogi \$25

Spicy Pork Bulgogi \$27

Marinated Beef Bulgogi \$29

Pork Belly GF \$27

Thin-Sliced Pork Belly GF \$27

Marinated Pork Rib \$29

Prime Beef Brisket GF \$29

Marinated LA Galbi \$35

Prime Ribeye Steak \$50

Unmarinated Beef Short Rib GF \$45

Marinated Beef Short Rib \$45

Marinated Prime MOA Galbi \$45

Prime Beef Short Rib GF \$45

Marinated Shrimp P \$40

Marinated Scallop P \$45

45 Day Dry-Aged Ribeye GF \$55

A5 Wagyu (12 oz) \$220

32 oz Tomahawk Steak \$120
with kimchi compound butters

***Some Banchan Items are subject to change based on seasonality*

MOA GIFT BOXES

1 Sample Package \$130

(serves 3-4 people)

- 2 jars of Pickled Veggies
- 13oz Marinated Beef Bulgogi
- 13oz Marinated Short Rib
- 1 Ssamjang Sauce
- 2 Ice Blocks

2 Sample Package \$150

(serves 2-3 people)

- 2 Jars of Pickled Veggies
- 13oz 45 Day Dry-Aged Ribeye
- 13oz Marinated Beef Bulgogi*
- 1 Ssamjang Sauce
- 2 Ice Blocks



HOUSE-MADE DESSERTS by *nibbl.* dessert & cafe

For more bakery and dessert options, please visit our in-house baked goods partner, Nibl

Crepe Cake \$13

Paper-thin crepes layered with pastry cream. Ask your server for rotating flavors

Basque Cheesecake \$12

Creamy cheesecake with caramel topping

Hotteok with Ice Cream \$9

Chewy, deep-fried Korean pancake filled with cinnamon, brown sugar, and mixed nut filling. Topped with vanilla ice cream with a drizzle of chocolate syrup and matcha powder **contains peanut

Bingsu \$16

Korean shaved ice with seasonal toppings. Ask your server for rotating flavors

Hotteok with Ice Cream



