



# GEN

## LOYALTY

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# BEEF JERKY



3 FLAVORS AVAILABLE!

**KOREAN BBQ**

FLAVORED

**BEST SELLER**

**SPICY KOREAN BBQ**

FLAVORED

**TERIYAKI**

FLAVORED



~~\$9.99~~

**\$7.99**

\*Limited time only.

# FIRESIDE ELIXIRS

Caramel Apple  
Spritz



Purple Ube  
Dream



Gold Foil  
Coke



Cinnamon  
Smoke Coke



Cinnamon Pear  
Soju Spritz



Holiday Party  
Spritz



Maple Soju  
Old Fashion



Pear and Ginger  
Soju Cooler





*K-Street*

# BULGOGGI FRIES



**OUR BEST-SELLING NIGHT MARKET MENU IS  
FINALLY HERE!**

WHAT'S YOUR FLAVOR TODAY?

# GENUINE BOBA

Brown Sugar Latte



Explore our full lineup of signature boba drinks!



Horchata Milk Tea



Taro Milk Tea



Strawberry Milk Tea



Honeydew Milk Tea



Coconut Milk Tea



Matcha Milk Tea



Green Milk Tea



Jasmine Green Tea



Strawberry Green Tea

PARTY BOWL  
**ITAEWON**  
PUNCH

*It's Party time!*



STRAWBERRY · YOGURT · LYCHEE · PEACH · MANGO · SHARKBITE · ELECTRIC BLUE

# TROPICAL TEMPTATIONS

*For a Limited Time*



DRAGONFRUIT  
SPARKLE



TRUE BLUE  
LEMONADE



MAUI  
SPLASH



ADD A **SOJU SHOT** FOR A KICK!

# SIGNATURE



**TEPACHE MARGARITA** 17.98  
Tequila Reposado, Roasted Pineapple, Agave Syrup



**WATERMELON & BASIL** 17.98  
Tequila Reposado, Watermelon, Basil



**PINEAPPLE COCONUT MARGARITA** 17.98  
Tequila, Pineapple, Coconut



**BLACKBERRY & NUTELLA MARTINI** 17.98  
Gin, Nutella, Blackberries



**BLUE IGUANA** 17.98  
Rum, Blue Curacao, Mango, Condensed Milk



**MIAMI HEAT** 17.98  
Tequila, Mango, Pineapple, Tajin



**ROYAL HAWAIIAN** 17.98  
Gin Empress 1908, Agave Syrup, Pineapple



**ROMERITO** 17.98  
Gin, Cucumber, Rosemary



**SMOKEY APPLE** 17.98  
Tequila, Mango, Pineapple, Tajin

# CLASSIC



**NEGRONI** 15.98  
Gin, Red Bitter, Sweet Vermouth



**PALOMA** 16.98  
Tequila, Lime, Grapefruit



**OLD FASHIONED** 16.98  
Bourbon, Angostura Bitters, Simple Syrup



**LYCHEE MARTINI** 16.98  
Vodka, Lychee Syrup



**MOSCOW MULE** 16.98  
Vodka, Lime, Ginger Beer



**COSMOPOLITAN** 16.98  
Vodka, Cranberry Juice, Triple Sec



**TEQUILA SODA** 15.98  
Tequila, Lime, Soda



**DIRTY MARTINI** 16.98  
Vodka, Olive Juice, Olives



**MEZCALITA** 16.98  
Mezcal, Triple Sec, Lime, Simple Syrup



**MANHATTAN** 16.98  
Bourbon, Angostura Bitters, Sweet Vermouth



**MARGARITA** 16.98  
Tequila, Triple Sec, Lime, Simple Syrup



**DRY MARTINI** 16.98  
Gin, Dry Vermouth



**VODKA SODA** 15.98  
Vodka, Lime, Soda



**APEROL SPRITZ** 15.98  
Prosecco, Aperol, Soda



**CUBA LIBRE** 15.98  
Rum, Lime, Coke



**GIN & TONIC** 15.98  
Gin, Lime, Tonic Water



**MOJITO** 15.98  
Rum, Mint, Soda

COCKTAILS

COCKTAILS



# BEER



## BOTTLED BEER [ LARGE ]

Terra (Korean)	9.98
Asahi (Japanese)	12.98
Kirin Light (Japanese)	12.98
Sapporo (Japanese)	12.98
Orion (Japanese)	12.98

## DRAFT BEER

	Pint	Tall	Pitcher	3L Tower
Asahi	7.98	9.98	22.98	39.98
Sapporo	7.98	9.98	22.98	39.98
Kirin	7.98	9.98	22.98	39.98
Blue Moon	7.98	9.98	22.98	39.98
Kona Big Wave	7.98	9.98	22.98	39.98
Michelob Ultra	7.98	9.98	22.98	39.98
Dos Equis XX	7.98	9.98	22.98	39.98
Modelo Especial	7.98	9.98	22.98	39.98



# SAKE



**HOUSE HOT SAKE**  
9.98

Premium hot sake



**SHO CHIKU BAI PREMIUM GINJO**  
17.98

Pear, melon, honeysuckle, custard, and nutmeg flavors with silky smoothness



**SHO CHIKU BAI NIGORI CREME DE**  
17.98

Melon, marshmallow, and cream flavors with silky smoothness



**KUROSAWA JUNMAI KIMOTO**  
(720ml)  
49.98

Natural Kimoto flavor full bodied and earthy



**WAKATAKE ONIKOROSHI**  
(720ml)  
89.98

Premium sake with a perfect blend of fruit tones that create a smooth and creamy aftertaste. Dry & Rich

# DRINKS



## BOBA TEAS

Your choice of Regular, Mango, or Strawberry Popping Boba.

Brown Sugar Milk Tea	7.98	Coconut Milk Tea	7.98
Horchata Milk Tea	7.98	Strawberry Milk Tea	7.98
Taro Milk Tea	7.98	Jasmine Green Milk Tea	7.98
Matcha Milk Tea	7.98	Jasmine Green Tea	7.98
Honeydew Milk Tea	7.98	Strawberry Fruit Tea	7.98

## BOTTOMLESS DRINKS

\*Add Bursties to any Drink \$2.00\*

Coke	3.98	<b>[GOLD PEAK]</b>	
Diet Coke	3.98	- Raspberry Tea	3.98
Sprite	3.98	- Unsweetened Iced Tea	3.98
Hot Green Tea	3.98	- Sweet Green Tea	3.98
Lemonade	3.98	- Sweet Black Tea	3.98
Strawberry Lemonade	3.98	- Peach Tea	3.98
Arnold Palmer	3.98		
Shirley Temple	3.98		

## MOCKTAILS [Non refillable]

**NEW**

Caramel Apple Spritz	4.98
Cinnamon Smoke Coke	4.98
Gold Foil Coke	5.98
Holiday Party Spritz	4.98
Purple Ube Dream	4.98



DRINKS

DRINKS

# RED WINE

Glass **9.98**  
 Bottle **31.98**

**Jacob's Creek**  
 Australia  
 [ Cabernet Sauvignon ]

A balanced, fruit-driven style showing concentrated black currant and dark berry flavors.



Glass **9.98**  
 Bottle **29.98**

**Jacob's Creek**  
 Australia  
 [ Pinot Noir ]

Bright, juicy Pinot Noir fruit flavours complemented by fine, savoury tannins.



Glass **7.98**  
 Bottle **21.98**

**Jacob's Creek**  
 Australia  
 [ Merlot ]

Dry, smooth, medium-bodied red with rich, fresh, berry fruit flavors.



Glass **8.98**  
 Bottle **27.98**

**Diseno**  
 Mendoza, Argentina  
 [ Malbec ]

A rich and lively Malbec with simple spiced cherry aromas and tangy raspberry fruit flavors.



# WHITE WINE

Bottle **16.98**

**Chandon Cuvee Brut** (187ml)  
 California  
 [ Sparkling ]

Classic balance typifies this refreshing soft, yet dry wine



Glass **7.98**  
 Bottle **21.98**

**Jacob's Creek**  
 Australia  
 [ Chardonnay ]

An intense mix of citrus and melon underpinned by toasty notes



Glass **7.98**  
 Bottle **23.98**

**Chateau St. Michelle**  
 Washington  
 [ Riesling ]

Flavors of white peach, apricot, pear and zesty grapefruit.



Bottle **16.98**

**Mionetto Prosecco Treviso** (187ml)  
 Veneto, Italy  
 [ Sparkling ]

Bright fruit aromas with a crisp refreshing finish.



Glass **8.98**  
 Bottle **27.98**

**Jacob's Creek**  
 Australia  
 [ Pinot Grigio ]

Crisp, light-bodied and refreshing, with aromas of honey, pear and lemon citrus.



Glass **8.98**  
 Bottle **27.98**

**Matua**  
 New Zealand  
 [ Sauvignon Blanc ]

Light-bodied with bright citrus and passionfruit notes.



# WINE

[ Wine / Sake ] Prices may vary by location / subject to change without notice.

Corkage (per bottle): \$15.00

# SOJU

## ITAEWON PUNCH (PARTY BOWL)

\*Add Extra Flavor \$1.00\*

Strawberry 17.98  
 Mango 17.98  
 Peach 17.98  
 Yogurt 17.98  
 Lychee 17.98  
 Electric Blue Lemonade 17.98  
 Sharkbite 17.98  
 \*Yakult Strawberry Soju 26.98



## CAPRI SOJU

[ 18 oz / Pouch ]



Green Apple 10.98  
 Lemon 10.98  
 Lychee 10.98  
 Mango 10.98  
 Passion Fruit 10.98  
 Peach 10.98  
 Pomegranate 10.98  
 Strawberry 10.98  
 Yogurt 10.98

\*Add Kicker (Soju) to any Soju Cocktail \$2.00\*

## FLAVORED SOJU

[ Carafe 32 oz ]

Green Apple 17.98  
 Lemon 17.98  
 Peach 17.98  
 Lychee 17.98  
 Mango 17.98  
 Pomegranate 17.98  
 Yogurt 17.98

Passion Fruit 17.98  
 Strawberry 17.98  
 Mai Tai 18.98  
 Piña Colada 18.98  
 Customer Customization 18.98



## FIRESIDE ELIXIRS

NEW



Maple Soju Fashion 9.98  
 Pear and Ginger Soju Cooler 9.98  
 Cinnamon Pear Soju Spritz 9.98  
 Caramel Apple Spritz 7.98

Cinnamon Smoke Coke 7.98  
 Gold Foil Coke 9.98  
 Holiday Party Spritz 7.98  
 Purple Ube Dream 7.98

## JJAN! KOREAN SOJU



Original 13.98  
 Lychee 14.98  
 Peach 14.98  
 Melon 14.98

# SPIRITS

# HAPPY HOUR

Mon-Fri 3:00pm - 6:00pm



## ITAEWON PUNCH

[ Party Bowl ]

- |              |                          |                    |
|--------------|--------------------------|--------------------|
| • Strawberry | • Lychee                 |                    |
| • Mango      | • Electric Blue Lemonade | 17.98 <b>14.98</b> |
| • Peach      | • Sharkbite              |                    |
| • Yogurt     |                          |                    |



## CAPRI SOJU

[ 18 oz / Pouch ]

- |               |           |                   |
|---------------|-----------|-------------------|
| • Green Apple | • Mango   | • Pomegranate     |
| • Lemon       | • Passion | 10.98 <b>9.98</b> |
| • Lychee      | • Peach   | • Yogurt          |



## FLAVORED SOJU

[ Carafe 32 oz ]

- |               |                          |                    |
|---------------|--------------------------|--------------------|
| • Green Apple | • Mango                  | • Pomegranate      |
| • Lemon       | • Passion                | 17.98 <b>14.98</b> |
| • Lychee      | • Peach                  | • Yogurt           |
| • Mai Tai     | • Piña Colada            | 18.98 <b>15.98</b> |
|               | • Customer Customization |                    |



**JJAN!**  
KOREAN SOJU

NEW

- |          |                    |
|----------|--------------------|
| Original | 13.98 <b>10.98</b> |
| Lychee   | 14.98 <b>11.98</b> |
| Peach    | 14.98 <b>11.98</b> |
| Melon    | 14.98 <b>11.98</b> |

## SAKE

- |                               |                    |
|-------------------------------|--------------------|
| House Hot Sake                | 8.98 <b>6.98</b>   |
| Sho Chiku Bai Premium Ginjo   | 17.98 <b>15.98</b> |
| Sho Chiku Bai Nigori Creme De | 17.98 <b>15.98</b> |



## BOTTLED BEER

- |                        |                    |
|------------------------|--------------------|
| Terra (Korean)         | 9.98 <b>8.98</b>   |
| Asahi (Japanese)       | 12.98 <b>11.98</b> |
| Kirin Light (Japanese) | 12.98 <b>11.98</b> |
| Sapporo (Japanese)     | 12.98 <b>11.98</b> |
| Orion (Japanese)       | 12.98 <b>11.98</b> |



## DRAFT BEER

Pint Tall Pitcher 3L Tower

- |             |                   |             |             |              |              |
|-------------|-------------------|-------------|-------------|--------------|--------------|
| • Asahi     | • Kona Big Wave   | 7.98        | 9.98        | 22.98        | 39.98        |
| • Sapporo   | • Michelob Ultra  | <b>6.98</b> | <b>8.98</b> | <b>19.98</b> | <b>35.98</b> |
| • Kirin     | • Dos Equis XX    |             |             |              |              |
| • Blue Moon | • Modelo Especial |             |             |              |              |



## SIGNATURE COCKTAILS

- |                               |                                |                  |                    |
|-------------------------------|--------------------------------|------------------|--------------------|
| • Tepache Margarita           | • Blackberry & Nutella Martini | • Royal Hawaiian | 17.98 <b>14.98</b> |
| • Watermelon & Basil          | • Blue Iguana                  | • Romerito       |                    |
| • Pineapple Coconut Margarita | • Miami Heat                   | • Smokey Apple   |                    |



## CLASSIC COCKTAILS

- |                 |                  |               |                    |
|-----------------|------------------|---------------|--------------------|
| • Negroni       | • Cuba Libre     | • Gin & Tonic | 15.98 <b>11.98</b> |
| • Tequila Soda  | • Mojito         |               |                    |
| • Vodka Soda    | • Aperol Spritz  |               |                    |
| • Old Fashioned | • Paloma         | • Manhattan   | 16.98 <b>12.98</b> |
| • Moscow Mule   | • Lychee Martini | • Dry Martini |                    |
| • Mezcalita     | • Cosmopolitan   |               |                    |
| • Margarita     | • Dirty Martini  |               |                    |



Dinner  
+ 20.00  
extra per person

# PREMIUM

\*All individuals within your party will be charged accordingly with this selection

## PREMIUM MARINATED LONG BONE SHORT RIB STEAK

프리미엄 우대갈비

## PREMIUM WAGYU

프리미엄 와규

## PREMIUM CAJUN SHRIMP

WITH WARM CAJUN SAUCE

케이준 새우

## PREMIUM MARBLING CENTER CUT MARINATED SHORT RIB / 꽃살

\*LIMIT 2 PER PERSON

## NEW PREMIUM SKIRT STEAK

프리미엄 치맛살

\*LIMIT 1 PER PERSON

## PREMIUM SWEET GARLIC SAUCE

프리미엄 스위트 갈릭 소스

## BUILD YOUR OWN K-RAMYUN



TOPPINGS

- GREEN ONION
- MANDU
- RICE CAKE
- KIMCHI
- JALAPEÑO
- MAYO
- CILANTRO
- CHEESE

• SHIN RAMYUN (SPICY)

## À LA CARTE

\*Items can only be purchased with full Lunch or Dinner selection\*  
\*Items cannot be purchased separately on their own\*

- \$18 • Premium Skirt Steak
- \$15 • Premium Marbling Center Cut Marinated Short Rib
- \$12 • Premium Cajun Shrimp
- \$10 • K-Ramyun \*Maximum 3 Toppings\*
- Premium Marinated Long Bone Short Rib Steak
- Premium Wagyu



HOUSTON, TX

★ Chef Recommended

● Lunch Menu



**GEN**  
KOREAN BBQ HOUSE

Order Online :

[WWW.GENDELIVERS.COM](http://WWW.GENDELIVERS.COM)



**POPCORN CHICKEN**

Bite-sized fried chicken pieces sauced with sweet & spicy sauce. sauce can be put on the side.



**RICE STICKS**

Fried rice cake sticks with sweet & spicy sauce. Sauce can be put on the side.



**JAP CHAE**

A sweet and savory dish of stir-fried glass noodles and vegetables.



**ASSORTED VEGETABLES**

Seasonal mixed vegetables.



**CORN CHEESE**

Creamy Sweet Corn with Cheese.  
*\*Item contains dairy.\**



**CALAMARI FRITS**

Lightly breaded & fried tender calamari rings with garlic & herb sauce.



**FISH KATSU**

Crispy deep fried fish cutlet served with a side of tartar sauce.



**HOTTEOK**

Korean sweet pancakes filled with brown sugar, cinnamon, peanuts & sunflower seeds, topped with powdered sugar. Can be eaten as dessert.  
*\*Item contains peanuts.\**



**DEEP FRIED MANDU**

Pork and vegetable dumplings with a savory soy sauce.



**DOUBLE DRAGON**

Crispy deep fried shrimps served with a side of tartar sauce.  
*\*Item contains coconut.\**



**CHEESE TONKATSU**

Deep Fried Cheese Pork Cutlet served with a side of Tonkatsu Sauce. *\*Item contains dairy.\**



**KIMCHI FRIED RICE** ●

Kimchi Fried Rice with K-Spicy Sauce. Option to add melted cheese on top (Cheese Only for Dinner).  
*\*Item contains dairy.\**



**CILANTRO LIME RICE**

Stir fried rice with fresh cilantro and a sweet buttery garlic sauce



**SOONDOOBOO SOUP**

Spicy soft tofu soup with a vegetables.



**DWENJANG SOUP**

Fermented soy bean paste soup with a unique vegetable blend.



CHICKEN

**CAJUN CHICKEN**

케이준 닭구이 / 招牌雞雞汁雞

Marinated with a bold & zesty sauce



CHICKEN

**SPICY CHICKEN** ● ★

매운 닭구이 / 醃辛辣燒烤雞肉

Marinated spicy Korean BBQ chicken



CHICKEN

**HONEY CHICKEN** ●

닭 불고기 / 蜜糖雞肉

Marinated with a sweet & savory sauce



CHICKEN

**GARLIC CHICKEN** ● ★

마늘 양념 닭구이 / 醃蒜香雞肉配辣椒芝士

Marinated rich garlic sauce



PORK

**PORK RIBLETS (KOREAN-STYLE)** ★

돼지갈비 / 醃豬排

Marinated pork rib



PORK

**PORK RIBLETS (SPICY)**

매운돼지갈비 / 辛辣醃豬排

Marinated spicy pork rib



PORK

**TERIYAKI PORK CHOP** ●

돼지 등심 / 烤豬排

Pork Loin marinated with a sweet teriyaki sauce



PORK

**SPICY PORK BULGOGI** ● ★

돼지불고기 / 辛辣醃豬肉 (薄片)

Marinated spicy pork (thinly sliced)

APPEALIZER



**GARLIC SAMGYUBSAL** ●

마늘양념 삼겹살 / 蒜頭醃五花肉  
Pork belly marinated with a rich garlic sauce



**SAMGYUBSAL** ●

삼겹살 / 上等五花肉  
Premium pork belly



**HAWAIIAN BACON**

하와이안 베이컨 / 夏威夷培根  
Sweet bacon teriyaki with pineapple sauce



**RED WINE SAMGYUBSAL** ★

와인 삼겹살 / 醃紅酒五花肉  
Marinated pork belly with red wine



**HANGJUNGSAL** ●

항정살 / 豬臉夾  
Signature pork cheek



**CAJUN SAMGYUBSAL**

케이준 삼겹살 / 招牌汁五花肉  
Marinated with a bold & zesty sauce



**SPICY SAMGYUBSAL** ★

매운 삼겹살 / 醃辛辣五花肉  
Marinated spicy pork belly



**PREMIUM CHADOL** ● ★

차돌박이 / 黑暗格斯牛腩(薄片)  
Premium angus brisket (thinly sliced)



**HAWAIIAN STEAK**

하와이안 스테이크 / 夏威夷牛排  
Sweet beef teriyaki with pineapple slices



**GEN PREMIUM STEAK** ●

젠 특등심 / Gen 上等牛排  
Top Sirloin Coulotte



**NOOK GAN SAL** ●

늑간살 / 醃短牛肋  
Marinated beef finger short rib



**BEEF BULGOGI** ● ★

소 불고기 / 醃黃金牛肉(薄片)  
Marinated prime chuck roll cut (thinly sliced)



**GEN SIGNATURE YANGYUM GALBI**

젠 특양념갈비 / 醃牛仔排骨  
Marinated beef bone-in short rib



**WOO BEASAL** ● ★

우벳살 / 上等牛肚  
Premium short plate (beef belly)



**HONEY SOY BEEF BELLY** ● ★

히니 우벳살 / 牛肚片醃招牌醬  
Beef Belly with a sweet & savory sauce (thinly sliced)



**SWEET GARLIC BEEF BELLY**

마늘 우벳살 / 蒜香甜牛腩  
Beef Belly with with a sweet garlic sauce



**K-GOCHUJANG BEEF BELLY** ★

고추장 우벳살 / 牛肚片醃辣醬  
Beef Belly with Korean spicy sauce (thinly sliced)



**SHRIMP** ●

새우 / 鮮蝦(全隻)  
Whole fresh non marinated shrimp



**SPICY CALAMARI** ●

매운 오징어 / 醃辛辣燒烤魷魚  
Marinated spicy BBQ calamari



**CALAMARI STEAK (SEAFOOD)** ●

오징어 스테이크 / 大魷魚片配綠茶鹽  
Calamari steak with sprinkled green tea salt



**CARNE ASADA**

타코 소고기  
Marinated Beef for Taco



**AL PASTOR**

타코 돼지고기  
Marinated Pork for Taco



**POLLO ASADO**

타코 닭고기  
Marinated Chicken for Taco



**DAECHANG (BEEF)** ●

대창 / 醃牛大腸  
Large Ox intestine marinated with a sweet teriyaki sauce

# MENU



# GEN MENU

ALL YOU CAN EAT KOREAN BBQ

## Lunch

[ 36 items ]

# \$ 21.95

Open to **3pm**  
Monday - Thursday  
Excluding Holidays

## Dinner

[ 49 items ]

# \$ 32.95

**3pm** to close  
Friday - Sunday (All Day)  
Holidays (All Day)

## Premium

# Dinner + \$ 20.00

Extra Per Person

All individuals within your party will be charged accordingly with this selection.

• All menu items and prices may vary by location / subject to change without notice

Order Online : [WWW.GENDELIVERS.COM](http://WWW.GENDELIVERS.COM)

• 2 Hour Limit. • Entire party must order from the same menu. • Offer valid for dine-in only, no to-go orders. • All food must be consumed at the restaurant: **Leftovers cannot be taken home. Extra charges will be applied to unfinished food.** • Maximum 2 split checks per party (table). • Warning: CCTV cameras are in operation on these premises. • We reserve the right to refuse service to anyone. • No outside food or drinks allowed. • Children 4 and under are free. • Children 5 to 10 years old are half price. • Certain menu items do NOT include nuts, nut oils, or traces of peanuts. But we do have sesame oil.

\*Pork Belly Disclaimer: some cuts may contain rib cartilage (gristle) on korean style pork belly (samgyubsal). Please use caution while chewing\*

\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.\*\*

\*\*\*Allergen Advisory: Menu items may contain or come into contact with common allergens including milk, eggs, fish, shellfish, peanuts, tree nuts, wheat, soy, sesame, and sesame oil. Cross-contact may occur due to shared equipment and preparation areas.

# APPETIZERS



**NEW**

## CILANTRO LIME RICE

Stir-fried in a buttery sweet garlic sauce, brightened with fresh chopped cilantro and a zesty squeeze of lime. Perfectly balanced!



## KFC (KOREAN FRIED CHICKEN)

Bite-sized fried chicken pieces topped with sweet & spicy sauce. Sauce can be put on the side.



## JAP CHAE

A sweet and savory dish of stir-fried glass noodles and vegetables.



## KIMCHI FRIED RICE

Kimchi Fried Rice with K-Spicy Sauce.



## CHEESE KIMCHI FRIED RICE

Kimchi Fried Rice with Cheese and K-Spicy Sauce. **\*Item contains dairy.\*** [Dinner Only]



## CALAMARI RINGS

Lightly breaded & fried tender calamari rings with garlic & herb sauce.



## DOUBLE DRAGON

Crispy deep fried shrimps served with a side of tartar sauce.



## CHEESE TONKATSU

Deep Fried Cheese Pork Cutlet served with a side of Tonkatsu Sauce. **\*Item contains dairy.\***



## FISH KATSU

Crispy deep fried fish cutlet served with a side of tartar sauce.



## RICE STICKS

Fried rice cake sticks with sweet & spicy sauce. Sauce can be put on the side.



## DEEP FRIED MANDU

Pork and vegetable dumplings with a savory soy sauce.



## HOTTEOK

Korean sweet pancakes filled with brown sugar, cinnamon, peanuts & sunflower seeds, topped with powdered sugar. Can be eaten as dessert. **\*Item contains peanuts.\***



## BULGOGI FRIES

Crispy fries loaded with tender, marinated bulgogi beef and a generous layer of melted cheese.

# APPETIZERS

# LUNCH

- |  |                        |
|--|------------------------|
| 01. *GEN PREMIUM STEAK<br>Top Sirloin Coulotte   | 젠 특등심                  |
| 02. *SPICY PORK BULGOGI<br>Marinated Spicy Pork (thinly sliced)  | 돼지불고기                  |
| 03. *HANGJUNGSAL<br>Signature Pork Cheek   | 항정살                    |
| 04. *PREMIUM CHADOL<br>Premium Angus Brisket (thinly sliced)   | 차돌박이                   |
| 05. *WOO BEASAL<br>Premium Short Plate Beef Belly (thinly sliced)                                      | 우뱃살                    |
| 06. *HONEY SOY BEEF BELLY<br>Beef Belly with a Sweet & Savory Sauce                                    | 허니 우뱃살                 |
| 07. *TERIYAKI PORK CHOP<br>Pork Loin marinated with a Sweet Teriyaki Sauce                             | 돼지 등심                  |
| 08. *HAWAIIAN STEAK<br>Sweet Beef Teriyaki with Pineapple Slices                                       | 하와이안 스테이크              |
| 09. *BEEF BULGOGI<br>Marinated Prime Chuck Roll Cut (thinly sliced)                                    | 소 불고기                  |
| 10. *NOOK GAN SAL<br>Marinated Beef Finger Short Rib   | 늑간살                    |
| 11. *SAMGYUBSAL<br>Premium Pork Belly  | 삼겹살                    |
| 12. *RED WINE SAMGYUBSAL<br>Marinated Pork Belly with Red Wine   | 와인 삼겹살                 |
| 13. *GARLIC SAMGYUBSAL<br>Pork Belly marinated with a rich Garlic Sauce                                | 마늘양념 삼겹살               |
| 14. *SPICY CHICKEN<br>Marinated Spicy Korean BBQ Chicken   | 매운 닭구이                 |
| 15. *HONEY CHICKEN<br>Marinated with a Sweet & Savory Sauce  | 닭 불고기                  |
| 16. *GARLIC CHICKEN<br>Marinated with a rich Garlic Sauce  | 마늘 양념 닭구이              |
| 17. KFC (KOREAN FRIED CHICKEN)<br>Deep Fried with Sweet & Spicy Sauce                                  | 양념 치킨                  |
| 18. *DAECHANG<br>Large Ox Intestine marinated with Sweet Teriyaki Sauce                                | 대창                     |
| 19. *SHRIMP<br>Whole fresh non marinated Shrimp  | 새우                     |
| 20. *SPICY CALAMARI<br>Marinated Spicy BBQ Calamari  | 매운 오징어                 |
| 21. *GOLDEN CALAMARI STEAK<br>Green Tea Salt sprinkled Calamari Steak with Gochujang Aioli on the side | 오징어 스테이크<br>[고추장 아이올리] |
| 22. CALAMARI RINGS<br>Deep Fried Calamari with Dipping Sauce on the Side                               | 오징어 튀김                 |
| 23. ASSORTED VEGETABLES<br>Seasonal Mixed Vegetables   | 야채                     |
| 24. SWEET & SPICY RICE CAKE<br>Deep Fried with a Sweet & Spicy Sauce                                   | 매운 떡구이                 |
| 25. DWENJANG SOUP<br>Fermented Soybean Paste Soup with a unique vegetable blend                        | 된장찌개                   |
| 26. SOONDOOBOO SOUP<br>Spicy Soft Tofu Soup with Vegetables  | 순두부                    |
| 27. JAP CHAE<br>Sweet Marinated Glass Noodles with Cooked Vegetables                                   | 잡채                     |
| 28. FISH KATSU<br>Crispy Deep Fried Fish Cutlet served with a side of Tartar Sauce                     | 생선까스                   |
| 29. DEEP FRIED MANDU<br>Pork and Vegetable Dumplings with Savory Soy Sauce                             | 튀김만두                   |
| 30. CHEESE TONKATSU<br>Deep Fried Cheese Pork Cutlet served with a side of Tonkatsu Sauce              | 치즈 돈까스                 |
| 31. HOTTEOK<br>Korean Sweet Pancakes *Item contains peanuts*   | 호떡                     |
| 32. KIMCHI FRIED RICE<br>Kimchi Fried Rice with Gen Special Sauce                                      | 김치볶음밥                  |
| 33. CORN CHEESE<br>Creamy Sweet Corn with Cheese   | 콘치즈                    |
| 34. DOUBLE DRAGON<br>Crispy deep fried shrimps served with a side of tartar sauce                      | 더블드래곤                  |
| 35. BULGOGI FRIES<br>Crispy fries Loaded with marinated bulgogi and melted cheese                      | 불고기감자튀김                |
| 36. CILANTRO LIME RICE<br>Stir fried rice with fresh cilantro and a sweet garlic buttery sauce         | 고수 라임 밥                |

Open - 3pm | Lunch  
Monday - Thursday

\* We serve the following items only upon request:  
• Hot Sauce • Garlic Slices • Jalapeño • Ssamjang

Recommended  
Raw Meat\*

# DINNER

- |  |                        |
|--|------------------------|
| 01. *GEN PREMIUM STEAK<br>Top Sirloin Coulotte   | 젠 특등심                  |
| 02. PORK RIBLETS (KOREAN-STYLE)<br>Marinated Pork Rib  | 돼지갈비                   |
| 03. PORK RIBLETS (SPICY)<br>Marinated Spicy Pork Rib   | 매운돼지갈비                 |
| 04. *SPICY PORK BULGOGI<br>Marinated Spicy Pork (thinly sliced)  | 돼지불고기                  |
| 05. *HANGJUNGSAL<br>Signature Pork Cheek   | 항정살                    |
| 06. *PREMIUM CHADOL<br>Premium Angus Brisket (thinly sliced)   | 차돌박이                   |
| 07. *HAWAIIAN STEAK<br>Sweet Beef Teriyaki with Pineapple Slices                                       | 하와이안 스테이크              |
| 08. *CARNE ASADA<br>Marinated beef for Taco  | 타코 소고기                 |
| 09. *TERIYAKI PORK CHOP<br>Pork Loin marinated with a Sweet Teriyaki Sauce                             | 돼지 등심                  |
| 10. *BEEF BULGOGI<br>Marinated Prime Chuck Roll Cut (thinly sliced)                                    | 소 불고기                  |
| 11. *WOO BEASAL<br>Premium Short Plate Beef Belly (thinly sliced)                                      | 우뱃살                    |
| 12. *SWEET GARLIC BEEF BELLY<br>Beef belly with a sweet garlic sauce                                   | 마늘 우뱃살                 |
| 13. *HONEY SOY BEEF BELLY<br>Beef Belly with a Sweet & Savory Sauce                                    | 허니 우뱃살                 |
| 14. *K-GOCHUJANG BEEF BELLY<br>Beef Belly with Korean Spicy Sauce                                      | 고추장 우뱃살                |
| 15. *HAWAIIAN BACON<br>Sweet Bacon Teriyaki with Pineapple Sauce                                       | 하와이안 베이컨               |
| 16. *NOOK GAN SAL<br>Marinated Beef Finger Short Rib   | 늑간살                    |
| 17. *GEN SIGNATURE YANGYUM GALBI<br>Marinated Beef Bone-In Short Rib                                   | 젠 특양념갈비                |
| 18. *SAMGYUBSAL<br>Premium Pork Belly  | 삼겹살                    |
| 19. *SPICY SAMGYUBSAL<br>Marinated Spicy Pork Belly  | 매운 삼겹살                 |
| 20. *RED WINE SAMGYUBSAL<br>Marinated Pork Belly with Red Wine   | 와인 삼겹살                 |
| 21. *CAJUN SAMGYUBSAL<br>Marinated with a bold & zesty sauce   | 케이준 삼겹살                |
| 22. *GARLIC SAMGYUBSAL<br>Pork Belly marinated with a rich Garlic Sauce                                | 마늘양념 삼겹살               |
| 23. *AL PASTOR<br>Marinated pork for Taco  | 타코 돼지고기                |
| 24. *CAJUN CHICKEN<br>Marinated with a Bold & Zesty Sauce  | 케이준 닭구이                |
| 25. *SPICY CHICKEN<br>Marinated Spicy Korean BBQ Chicken   | 매운 닭구이                 |
| 26. *HONEY CHICKEN<br>Marinated with a Sweet & Savory Sauce  | 닭 불고기                  |
| 27. *GARLIC CHICKEN<br>Marinated with a rich Garlic Sauce  | 마늘 양념 닭구이              |
| 28. *POLLO ASADO<br>Marinated chicken for Taco   | 타코 닭고기                 |
| 29. KFC (KOREAN FRIED CHICKEN)<br>Deep Fried with Sweet & Spicy Sauce                                  | 양념 치킨                  |
| 30. *DAECHANG<br>Large Ox Intestine marinated with Sweet Teriyaki Sauce                                | 대창                     |
| 31. *SHRIMP<br>Whole fresh non marinated Shrimp  | 새우                     |
| 32. *SPICY CALAMARI<br>Marinated Spicy BBQ Calamari  | 매운 오징어                 |
| 33. *GOLDEN CALAMARI STEAK<br>Green Tea Salt sprinkled Calamari Steak with Gochujang Aioli on the side | 오징어 스테이크<br>[고추장 아이올리] |
| 34. CALAMARI RINGS<br>Deep Fried Calamari with Dipping Sauce on the Side                               | 오징어 튀김                 |
| 35. ASSORTED VEGETABLES<br>Seasonal Mixed Vegetables   | 야채                     |
| 36. SWEET & SPICY RICE CAKE<br>Deep Fried with a Sweet & Spicy Sauce                                   | 매운 떡구이                 |
| 37. DWENJANG SOUP<br>Fermented Soybean Paste Soup with a unique vegetable blend                        | 된장찌개                   |
| 38. SOONDOOBOO SOUP<br>Spicy Soft Tofu Soup with Vegetables  | 순두부                    |
| 39. JAP CHAE<br>Sweet Marinated Glass Noodles with Cooked Vegetables                                   | 잡채                     |
| 40. FISH KATSU<br>Crispy Deep Fried Fish Cutlet served with a side of Tartar Sauce                     | 생선까스                   |
| 41. DEEP FRIED MANDU<br>Pork and Vegetable Dumplings with Savory Soy Sauce                             | 튀김만두                   |
| 42. CHEESE TONKATSU<br>Deep Fried Cheese Pork Cutlet served with a side of Tonkatsu Sauce              | 치즈 돈까스                 |
| 43. HOTTEOK<br>Korean Sweet Pancakes *Item contains peanuts*   | 호떡                     |
| 44. KIMCHI FRIED RICE<br>Kimchi Fried Rice with Gen Special Sauce                                      | 김치볶음밥                  |
| 45. CHEESE KIMCHI FRIED RICE<br>Kimchi Fried Rice with Cheese and Gen Special Sauce                    | 치즈김치볶음밥                |
| 46. CORN CHEESE<br>Creamy Sweet Corn with Cheese   | 콘치즈                    |
| 47. DOUBLE DRAGON<br>Crispy deep fried shrimps served with a side of tartar sauce                      | 더블드래곤                  |
| 48. BULGOGI FRIES<br>Crispy fries Loaded with marinated bulgogi and melted cheese                      | 불고기감자튀김                |
| 49. CILANTRO LIME RICE<br>Stir fried rice with fresh cilantro and a sweet garlic buttery sauce         | 고수 라임 밥                |

3pm - Close | Dinner  
Weekends | Holidays

\* We serve the following items only upon request:  
• Hot Sauce • Garlic Slices • Jalapeño • Ssamjang

Recommended  
Raw Meat\*

# SIDE ORDER

## BANCHAN [ SIDE DISHES ]



KIMCHI



SANGCHAE



POTATO SALAD



CUCUMBER



PICKLES

## SAUCES



CHADOL SAUCE



GREEN TEA SALT



HOT SAUCE



SSAMJANG



SWEET & SPICY



GARLIC & HERB



SWEET GARLIC



SALAD SAUCE



TARTAR SAUCE



TONKATSU SAUCE



K-SPICY SAUCE

## OTHERS



SALAD



RICE



RICE PAPER



RADISH PAPER



JALAPEÑO



GARLIC



EDAMAME

SIDES



INSANE ALL YOU CAN EAT

**ALL MENU ITEMS AND PRICES ARE SUBJECT  
TO CHANGE WITHOUT NOTICE**

**PORK BELLY DISCLAIMER**

**SOME CUTS MAY CONTAIN RIB CARTILAGE (GRISTLE)  
ON KOREAN STYLE PORK BELLY (SAMGYUBSAL).  
PLEASE USE CAUTION WHILE CHEWING**