



GEN

LOYALTY

DOWNLOAD OUR APP
AND SIGN UP FOR

\$5 OFF YOUR FIRST
ORDER!



Available on the
App Store



GET IT ON
Google Play



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!



Gen BOBA

Our signature bubble teas with chewy tapioca pearls in creamy milk teas and fruity blends – from classic Brown Sugar and Taro to refreshing Strawberry Fruit Tea and Honeydew. 7.98 each



**BROWN SUGAR
MILK TEA**



**STRAWBERRY
MILK TEA**



**STRAWBERRY
FRUIT TEA**



**JASMINE
GREEN TEA**



**JASMINE GREEN
MILK TEA**



**TARO
MILK TEA**



**COCONUT
MILK TEA**



**HONEYDEW
MILK TEA**



**MATCHA
MILK TEA**

COCKTAILS

SIGNATURE



TEPACHE MARGARITA 16.98
Tequila Reposado, Roasted Pineapple, Agave Syrup



WATERMELON & BASIL 16.98
Tequila Reposado, Watermelon, Basil



PINEAPPLE COCONUT MARGARITA 16.98
Tequila, Pineapple, Coconut



BLACKBERRY & NUTELLA MARTINI 16.98
Gin, Nutella, Blackberries



BLUE IGUANA 16.98
Rum, Blue Curacao, Mango, Condensed Milk



MIAMI HEAT 16.98
Tequila, Mango, Pineapple, Tajin



ROYAL HAWAIIAN 16.98
Gin Empress 1908, Agave Syrup, Pineapple



ROMERITO 16.98
Gin, Cucumber, Rosemary



SMOKEY APPLE 16.98
Bourbon, Apple Juice, Campari, Cinnamon

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



ESPRESSO MARTINI 15.98
Vodka, Espresso Coffee

COCKTAILS

RED WINE

Glass **7.98**
 Bottle **24.98**

14 Hands Run Wild
 Columbia Valley, WA
 [Red Blend]
 Vibrant blend of red grapes with flavors of ripe blueberries, black currants and black raspberries.



Glass **7.98**
 Bottle **24.98**

Murphy Goode
 Sonoma County, CA
 [Merlot]
 Rich flavors of blackberry jam, nutmeg, and dark fruit.



Glass **6.98**
 Bottle **18.98**

Firestone
 Santa Barbara, CA
 [Cabernet]
 Blueberry, vanilla and caramel pop on the nose with elderberry, bay leaf fresh herbs.



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

Browne
 Columbia Valley, WA
 [Cabernet]
 Aromas of toasted tree nuts and charred oak.



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

Seaglass
 Santa Barbara, CA
 [Pinot Noir]
 Delicate aromas hint at the bright red cherry and strawberry flavors.



Glass **7.98**
 Bottle **24.98**

Leese Fitch
 CA
 [Zinfandel]
 Black cherry, fresh cranberry, raspberry hard candy, crème soda.



WHITE WINE

Glass **6.98**
 Bottle **18.98**

A to Z Oregon
 [Chardonnay]
 Aromatics of pear, green apple, quince, apple blossom, lime, tangerine.



Glass **7.98**
 Bottle **25.98**

Echo Bay
 New Zealand
 [Sauvignon Blanc]
 Zesty citrus. Floral notes. Passion fruit, melon, fig and gooseberry



Glass **7.98**
 Bottle **24.98**

Antinori Santa Cristina
 Italy
 [Pinot Grigio]
 Fruity and delicate aromas of pineapple, green apples, and lemon peel.



Glass **7.98**
 Bottle **24.98**

Chateau Ste Michelle
 Columbia Valley, WA
 [Riesling]
 Cbreezy finish flavors of white peach, apricot, pear and zesty grapefruit.



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	19.98
Mango	19.98
Peach	19.98
Yogurt	19.98
Lychee	19.98
Electric Blue Lemonade	19.98
Sharkbite	19.98
*Yakult Strawberry Soju	28.98



FLAVORED SOJU

[Carafe 32 oz]

Green Apple	17.98	Passion Fruit	17.98
Lemon	17.98	Strawberry	17.98
Peach	17.98	POG Flavor	18.98
Lychee	17.98	Customer Customization	18.98
Mango	17.98		
Pomegranate	17.98		
Yogurt	17.98		

JJAN!

KOREAN SOJU

NEW

Formulated for silk-on-the-throat smoothness and flavored to make bad decisions taste amazing. 4 bold flavors to cater every taste.



JJAN! Original
15.98



JJAN! Lychee
15.98



JJAN! Peach
15.98



JJAN! Melon
15.98

SAKE



HOUSE HOT SAKE
8.98

Premium hot sake



SCB TOKUBETSU JUNMAI GINJO
(300ml)
16.98

Smooth, round, and well-balanced sake with a medium body and earthy complexity

SPIRITS

BEER



BOTTLED BEER

Asahi (Japanese)	8.98
Sapporo (Japanese)	8.98
Heineken	8.98

DRAFT BEER

	Pint	Tall	Pitcher
Kirin	7.98	10.98	22.98
Modelo	7.98	10.98	22.98
Coors Light Draft	7.98	10.98	22.98
Stella Artois	7.98	10.98	22.98
Michelob Ultra	7.98	10.98	22.98
Heineken			
Blue Moon			
Kona Longboard			
Kona Big Wave			
Talk Story Pale Ale			
Space Dust IPA			
Seasonal			

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 (Original / Diet)	3.98	[GOLD PEAK]	
Sprite	3.98	- Unsweetened Iced Tea	3.98
Dr.Pepper	3.98	- Sweet Green Tea	3.98
Fanta (Fruit Punch)	3.98	- Sweet Black Tea	3.98
Hot Green Tea	3.98	- Peach Tea	3.98
Lemonade	3.98		
Strawberry Lemonade	3.98		
Fuze Raspberry	3.98		
Shirley Temple	3.98		

SIDE ORDER

BANCHAN [SIDE DISHES]



KIMCHI



SANGCHAE



POTATO SALAD



CUCUMBER

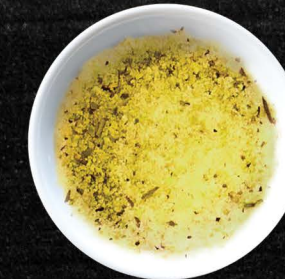


PICKLES

SAUCES



CHADOL SAUCE



GREEN TEA SALT



HOT SAUCE



SWEET & SPICY



GARLIC & HERB



SWEET GARLIC



SALAD SAUCE



SSAMJANG

OTHERS



SALAD



RICE



RICE PAPER



RADISH PAPER



JALAPENO



GARLIC

SIDES

DRINKS

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

PREMIUM SWEET GARLIC SAUCE

프리미엄 스위트 갈릭 소스

NEW

PREMIUM SKIRT STEAK

프리미엄 치맛살

*LIMIT 1 PER PERSON

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



GEN MENU

ALL YOU CAN EAT KOREAN BBQ

Lunch

[31 items]

\$ 22.95

Open to 3pm
Monday - Thursday
Excluding Holidays

Dinner

[38 items]

\$ 35.95

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

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

• 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.

MENU

APPETIZERS



KFC (KOREAN FRIED CHICKEN)

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



CALAMARI RINGS

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



CHEESE TONKATSU

Deep Fried Cheese Pork Cutlet served with a side of Tonkatsu Sauce.

Item contains dairy.



DEEP FRIED MANDU

Pork and vegetable dumplings with a savory soy sauce.



JAP CHAE

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



RICE STICKS

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



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]

APPETIZERS

LUNCH

- | | |
|--|--------------------------------|
| 01. GEN PREMIUM STEAK
Top Sirloin Coulotte | 젠 특등심
Gen 프리미엄스테이크 |
| 02. SPICY PORK BULGOGI
Marinated Spicy Pork (thinly sliced) | 돼지불고기
스파이シー豚のブルコギ |
| 03. HANGJUNGSAL
Signature Pork Cheek | 항정살
豚トロ |
| 04. PREMIUM CHADOL
Premium Angus Brisket (thinly sliced) | 차돌박이
牛ブリスケット |
| 05. WOO BEASAL
Premium short plate, Beef Belly (thinly sliced) | 우뺏살
特上牛バラ肉 |
| 06. HONEY SOY BEEF BELLY
Beef Belly with a sweet & savory sauce (thinly sliced) | 허니 우뺏살
ハチミツ醤油牛バラ |
| 07. HAWAIIAN STEAK
Sweet Beef teriyaki with pineapple slices | 하와이안 스테이크
ハワイアンステーキ |
| 08. BEEF BULGOGI
Marinated Prime Chuck Roll Cut (thinly sliced) | 소 불고기
牛のブルコギ |
| 09. NOOK GAN SAL
Marinated Beef Finger Short Rib | 늑간살
あばら肉 |
| 10. SAMGYUBSAL
Premium Pork Belly | 삼겹살
サムギョブサル |
| 11. RED WINE SAMGYUBSAL
Marinated Pork Belly with Red Wine | 와인 삼겹살
赤ワイン漬けサムギョブサル |
| 12. GARLIC SAMGYUBSAL
Pork Belly marinated with a rich garlic sauce | 마늘양념 삼겹살
ニンニクサムギョブサル |
| 13. SPICY CHICKEN
Marinated Spicy Korean BBQ Chicken | 매운 닭구이
辛い鶏肉焼き |
| 14. HONEY CHICKEN
Marinated with a sweet & savory sauce | 닭 불고기
鶏肉ブルコギ |
| 15. GARLIC CHICKEN
Marinated rich garlic sauce | 마늘 양념 닭구이
ガーリックチキン |
| 16. KFC (KOREAN FRIED CHICKEN)
Deep fried with a sweet & spicy sauce | 양념 치킨
韓流フライドチキン |
| 17. DAECHANG
Large Ox Intestine marinated with a sweet teriyaki sauce | 대창
テッチャン(ホルモン) |
| 18. SHRIMP
Whole fresh non marinated Shrimp | 새우
えび |
| 19. SPICY CALAMARI
Marinated Spicy BBQ Calamari | 매운 오징어
辛いイカ |
| 20. CALAMARI STEAK
Calamari Steak with sprinkled green tea salt | 오징어 스테이크
イカステーキ |
| 21. CALAMARI RINGS
Deep fried Calamari with dipping sauce on the side | 오징어 튀김
イカ揚げ |
| 22. ASSORTED VEGETABLES
Seasonal mixed vegetables | 야채
野菜の盛り合わせ |
| 23. SWEET & SPICY RICE CAKE
Deep fried with a sweet & spicy sauce | 매운 떡구이
甘辛揚げ餅 |
| 24. DWENJANG SOUP
Fermented soy bean paste soup with a unique vegetable blend | 된장찌개
テンジャンチゲ スープ |
| 25. SOONDOOBOO SOUP
Spicy soft tofu soup with vegetables | 순두부
スンドゥブ スープ |
| 26. JAP CHAE
Sweet marinated glass noodles with cooked vegetables | 잡채
チャブチェ |
| 27. DEEP FRIED MANDU
Pork and vegetable dumplings with savory soy sauce. | 튀김만두
揚げ餃子 |
| 28. CHEESE TONKATSU
Deep Fried Cheese Pork Cutlet served with a side of Tonkatsu Sauce | 치즈 돈까스
チーズカツ |
| 29. HOTTEOK
Korean sweet pancakes *Item contains peanuts* | 호떡
ホットク |
| 30. CORN CHEESE
Creamy Sweet Corn with Cheese | 콘치즈
コーンチーズ |
| 31. KIMCHI FRIED RICE
Kimchi Fried Rice with Gen Special Sauce | 김치볶음밥
キムチチャーハン |

3pm - Close | Dinner
Weekends | Holidays

* We serve the following items only upon request: Hot Sauce/Garlic Slices/Jalapeño/Ssamjang
* Raw meat will be served and cooked at table before consumption.

Recommended
Raw Meat*

DINNER

- | | |
|--|--------------------------------|
| 01. GEN PREMIUM STEAK
Top Sirloin Coulotte | 젠 특등심
Gen 프리미엄스테이크 |
| 02. PORK RIBLETS (KOREAN-STYLE)
Marinated Pork Rib | 돼지갈비
韓流ポークリブ |
| 03. PORK RIBLETS (SPICY)
Marinated Spicy Pork Rib | 매운돼지갈비
スワイシー韓流ポークリブ |
| 04. SPICY PORK BULGOGI
Marinated Spicy Pork (thinly sliced) | 돼지불고기
스파이シー豚のブルコギ |
| 05. HANGJUNGSAL
Signature Pork Cheek | 항정살
豚トロ |
| 06. PREMIUM CHADOL
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Sweet Beef teriyaki with pineapple slices | 하와이안 스테이크
ハワイアンステーキ |
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Marinated Prime Chuck Roll Cut (thinly sliced) | 소 불고기
牛のブルコギ |
| 09. NOOK GAN SAL
Marinated Beef Finger Short Rib | 늑간살
あばら肉 |
| 10. HAWAIIAN BACON
Sweet Bacon teriyaki with pineapple sauce | 하와이안 베이컨
ハワイアンベーコン |
| 11. GEN SIGNATURE YANGYUM GALBI
Marinated Beef Bone-In Short Rib | 젠 특양념갈비
特上味付けカルビ |
| 12. SAMGYUBSAL
Premium Pork Belly | 삼겹살
サムギョブサル |
| 13. SPICY SAMGYUBSAL
Marinated Spicy Pork Belly | 매운 삼겹살
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| 15. GARLIC SAMGYUBSAL
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| 16. WOO BEASAL
Premium short plate, Beef Belly (thinly sliced) | 우뺏살
特上牛バラ肉 |
| 17. HONEY SOY BEEF BELLY
Beef Belly with a sweet & savory sauce (thinly sliced) | 허니 우뺏살
ハチミツ醤油牛バラ |
| 18. K-GOCHUJANG BEEF BELLY
Beef Belly with Korean spicy sauce (thinly sliced) | 고추장 우뺏살
コチュジャン牛バラ |
| 19. SPICY CHICKEN
Marinated Spicy Korean BBQ Chicken | 매운 닭구이
辛い鶏肉焼き |
| 20. HONEY CHICKEN
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鶏肉ブルコギ |
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Kimchi Fried Rice with Gen Special Sauce | 김치볶음밥
キムチチャーハン |
| 38. CHEESE KIMCHI FRIED RICE
Kimchi Fried Rice with Cheese and Gen Special Sauce | 치즈김치볶음밥
チーズキムチチャーハン |

3pm - Close | Dinner
Weekends | Holidays

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**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**