



## 잘 먹겠습니다

Welcome to Gogi Yogi!

This restaurant and bar is about sharing our passion for Korean cuisine with the residents and visitors of this great city. As our guests, you are welcome to cook your order on the table top grills yourself, or we can happily do it for you. Just let us know your preference.

All sauces, marinades and Banchan are made in house. The Banchan are flavorful small side dishes meant to complement the grilled meat options. Combine them with the lettuce wraps and dipping sauces to make each bite unique and delicious.

Please enjoy your time with us. If there is anything we can do to enhance your visit, kindly ask a member of the staff for assistance. The full menu can be ordered to go. Guests dining in the bar area can order items for the grill and they will be prepared in the kitchen.

*For your safety, please do not touch the grills or adjust the grill controls.*

## 건배! Geonbae!

📷 [GogiYogi.BBQ](#)



**WARNING: DO NOT TOUCH THE GRILL TABLE TOPS! DO NOT TOUCH THE GRILL CONTROL! USE EXTREME CAUTION AT ALL TIMES! THE GRILL TABLE TOPS ARE EXTREMELY HOT AND WILL CAUSE BURNS AND/OR INJURY TO PERSON AND DAMAGE TO PROPERTY!** Patrons at Gogi Yogi should be careful when preparing their own food or assisting others. Minors are not allowed to cook their own food – only adults may cook the food. Extreme caution should be exercised with regard to all food preparation; management is not responsible for injury and damage to persons or property. By ordering and being a patron the customer specifically agrees that s/he have been warned and that all customers are assuming the risk of injury and damage.

## FROM THE KITCHEN

Japchae 잡채 Savory sweet potato glass noodles w. sauteed mixed seasonal veggies GF (meat +5)	13
Onion Rings 양파튀김 Lightly battered fried onions served w. spicy dipping sauce	9
Mandu 만두 Deep fried vegetarian or meat dumplings w. red pepper-soy dipping sauce	10
Korean BBQ Wings 양념치킨 Twice fried chicken wings w. homemade sweet and spicy glaze	13
Pajeon 파전 Crispy seafood and veggie pancake w. korean red pepper-soy dipping sauce	13
Hangover Soup 무국 Soup w. turnips, scallions, ribeye beef and spices GF	15
French Fries 감자튀김 Thin cut potatoes w. spiced ketchup aioli	7
Corn Cheese 콘 치즈 Baked corn and cheese casserole GF	6
Bibimbap 비빔밥 Rice bowl w. banchan & runny egg; choice of beef, pork, chicken, or veggies	15
Marinated Chicken 닭갈비 Freebird Farms <i>served with complimentary Banchan</i>	22
Spicy Baby Octopus 주꾸미 볶음 Tangy Gochujang Sauce GF <i>served with complimentary Banchan</i>	25

## FOR THE GRILL *At least one grill item recommended per guest; served with complementary Banchan.*

Beef Brisket 차돌박이 Thinly shaved GF	22
Bulgogi 불고기 Marinated Ribeye	23
Galbi 갈비 Marinated Short Rib	27
Australian Wagyu Beef GF	39
Ribeye 꽃등심 Angus GF	27
New York Strip 뉴욕 스트립 Angus GF	29
Dry-Aged Ribeye 드라이-에이지 등심 Creekstone Farms 27 days GF <b>(H)</b>	34
Dry-Aged New York Strip 드라이-에이지 뉴욕 스트립 Creekstone Farms 27 days GF <b>(H)</b>	39
New Zealand Lamb 양고기 Rosemary GF <b>(H)</b>	31
Duck Breast 오리 가슴살 구이 Jurgielewicz All Natural GF	27
Pork Belly 돼지고기 삼겹살 Thick cut GF	22
Spicy Pork Belly 매운 삼겹살 Thick cut, Gochujang marinade.	24
Marinated Spicy Pork 제육구이 Gochujang and sweet sesame GF	22
Wild Scallops 가리비 Sprinkle salt and pepper GF	27
Tiger Shrimp 새우 Tail On GF	22
Vegetable Plate 야채 Kabocha, King Oyster Mushrooms, Asparagus, Squash, Onions GF	16

Add Runny Egg To Any Dish +2 GF = GLUTEN FRIENDLY **(H) = HALAL CERTIFIED**

## ALL YOU CAN EAT OPTION

Includes: Marinated Chicken / Pork Belly / Spicy Pork Belly / Beef Brisket / Spicy Pork/ Veggie Plate 33.95 per guest  
Banchan / Sticky Rice, Ssamjang & Lettuce Wraps on Request

## NOTES FOR ALL YOU CAN EAT OPTION

All guests at table must participate. No substitutions. Leftover food may not be boxed or taken to go.  
90 minute table limit. Only available at grill tables. Guests 5 years or younger are complimentary. Enjoy!

## TODAY'S BANCHAN

Complementary with dishes ordered For The Grill, Marinated Chicken & Baby Octopus  
속주나물 Sesame Bean Sprouts // 소스 Tangy Gochujang Sauce | Sesame Salt & Pepper Dip //  
감자볶음 Shoyu Potatoes // 오이무침 Spicy Cucumber Salad // 비트볶음 Sauteed Beets //  
시금치 Seasoned Spinach // 무채나물 Daikon Salad // 김치 Kimchi // 밥 Sticky Rice

ALL BANCHAN ARE GLUTEN FRIENDLY EXCEPT POTATOES, BEETS AND CUCUMBERS.

STICKY RICE, SSAMJANG AND LETTUCE SERVED ON REQUEST.

**CONSUMER ADVISORY:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Some dishes may contain pits, seeds and/or bones. We respectfully decline substitutions & splitting checks. We do not have a 100% allergen-free kitchen. Dishes may have ingredients that are not listed. 20% suggested gratuity is added for parties of 5 and more. This is not mandatory and may be adjusted. 75 cents charge per to go item.



**BEERS**

Kloud Super Clear 클라우드 4.5% reg. or large bottle	6 / 12
Hite Extra Cold 하이트 4.5% bottle	6
Black Stout German style dark lager 5% bottle	7
Tok Tok Pineapple Spritzer light carbonation 3% can	7
Hellbender Capitalsaurus Wit brewed in DC 5%	7
Narragansett Lager new england's favorite beer 5%	7
Sweetwater I.P.A. full hop 6.3%	8

**SO-MAEK TOWER**

Lager and Jinro Chamisul Original Soju	
with one bottle Soju	55
with two bottles Soju	70

**SOJU** All 375mL bottle size. Enjoy for the table!

Jinro Chamisul Original 진로 참이슬 오리지널 20.1%	18
Jinro Chamisul Fresh 진로 참이슬 프레쉬 17.2%	18
Emperor Premium 임페리어 프리미엄 24%	30
Dae Jang Bu Premium 대종부 21%	40
<i>Flavored</i>	
Chum Churum Strawberry 처음처럼 딸기 12%	18
Chum Churum Peach 처음처럼 복숭아 12%	18
Jinro Plum 진로 자두 13%	18
Jinro Green Grape 진로 그린사과 13%	18
Jinro Grapefruit 진로 자몽 13%	18
Yee Ro Pear Liqueur 이로 배 25%	25

**WINES**

Nicholas Sauvignon Blanc	france	9/glass, 39/bottle
Orlana Vinho Verde	portugal	9/glass, 39/bottle
Sidewise Pinot Noir	france	10/glass, 42/bottle
Casa de Campo Cabernet Sauvignon	argentina	9/glass, 39/bottle
Myung Jak Sweet Raspberry Wine	korea (375mL bottle size)	20/bottle
Villa des Anges Rosé	france	9/glass, 38/bottle
Moët Imperial Brut Champagne	france	17/flute, 90/bottle
J. Roget Champagne	california	7/flute, 33/bottle
Kook Soon Dong Makgeolli	korea (lightly sparkling rice wine)	7/glass, 33/bottle

**COCKTAILS**

Makgeolli Mule	Kook Soon Dong Makgeolli, Jinro Original Soju, lime, house ginger-chili syrup	12
Yuja Made Me	Ford's Gin or Los Altos Silver Tequila, Yuja Marmalade, lemon, simple	12
Hongdae Hustler	Deadwood Bourbon, Jujube Marmalade, Angostura bitters, lemon, simple	12
Suyu Later	Choya Yuzu Liqueur, Absolut Vodka, lemon, simple	12
Ginseng Toddy	Whiskey, Ginseng hot tea, ginger-chili syrup, lemon	10
Strong Coffee	Vodka, "French Cafe" Korean coffee, simple, milk	10

**NON-ALCOHOLIC BEVERAGES**

Barley Iced or Hot Tea 3.5 Job's Tears Tea\* 3.5 Rice Bud / Green Tea 3.5 Jujube, Pear or Grape Juice 4 Ginger Mocktail 5.5 Ginseng Tea 3.5 "French Cafe" Coffee 3.5 Barritt's Ginger Beer 4 Fountain Sodas 3.5

Drinks may have ingredients that are not listed. \* = contains nuts. Please enjoy all beverages responsibly. **GEONBAE! 건배!**



## SPIRITS

### WHISKEY

Deadwood Bourbon	9
Fuyu Small Batch	12
Jameson	10
Jameson 18 Year	33
Kikori "The Woodsman"	12
Knob Creek Bourbon	12
Knob Creek Rye	12
Suntory Toki	12
Whistle Pig Rye 10 Year	16
Whistle Pig Farmstock Rye	12
Tullamore Dew	9

Old Fashioned +2
Manhattan +2

### SCOTCH

Glenlivet 12 Year	13
Glenlivet 14 Year	15
Glenlivet 15 Year	16
Glenlivet 18 Year	19
Johnnie Walker Black	12
Monkey Shoulder	13
Balvenie 12 Year	14
Balvenie 14 Year	16
Glenfiddich 12 Year	13

### GIN

Ford's	10
Hendrick's	12
Monkey 47	15

### TEQUILA

Don Julio	11
Los Altos	10

### VODKA

Tito's	10
Ketel One	11

### COGNAC

Courvosier VS	13
Hennessey VS	13

Martini +2
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## GRILL COMBOS

SURF AND TURF - Dry Aged Ribeye, New Zealand Lamb, Tiger Shrimp and Scallops	99
MEAT LOVERS - Wagyu, Galbi, Choice New York Strip and Pork Belly	105
SPICE LOVERS - Spicy Pork, Spicy Pork Belly and Spicy Octopus	65

## HAPPY HOUR

MONDAY - FRIDAY, 12:00-6:00pm - BAR & FRONT WINDOW ONLY

## BOTTOMLESS BRUNCH

SATURDAY - SUNDAY, 11:30am-3:00pm



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