

GUPJI

An Artisanal Korean Izakaya





Bento Box 벤토박스

Karaage Rolled Egg Omelette	House Rice
1/2 Portion Entree (Pick 1 from the right entree section)	Pickled Onions and Jalapenos
	Housemade Kimchi

Entree (Pick 1)

Mackerel 고등어	\$14
Salmon 연어	\$16
Bronzini 브론지니	\$17
Chilean Sea Bass 메로	\$18
Grilled Pork Belly 삼겹살	\$15
Spicy Grilled Pork Belly 고추장 삼겹살	\$16

Poke Bowl 포케볼 : Starts with our house rice, pick one protein to start

\$13

Protein Tuna Salmon Spicy Tuna Spicy Salmon	Extra (+ \$0.50) Avocado Seaweed Salad Mango Flying Fish Roe	Toppings Lettuce Carrots Cucumbers Corn Scallion Red Onions Red Radish Yellow Radish Roasted Seaweed
Sauce GUPJI Sauce / Ponzu Sauce (Not Spicy) Spicy Mayo (Mild) Spicy Gochujang (Spicy)		

Today's Special





Starters

- GUPJI Salad** 곱지 샐러드 S \$5 / L \$7
: Arugula, mango, avocado, grape tomato, red onion, radish, GUPJI dressing
- Spicy Salmon/Tuna Salad** 매운 연어/참치 샐러드 \$14
: Choice of salmon or tuna, with house-made spicy mayo
- Smoked Salmon Salad** 훈제연어 샐러드 \$16
: Smoked salmon rolled with cream cheese, avocado and caper
- Tako Wasabi** 타코 와사비 \$6
: Raw small octopus with wasabi sauce, served with roasted seaweed
- Pan Fried Oysters** 굴전 \$12
: Traditional Korean style light battered pan-fried
- Okonomiyaki** 오코노미야키 \$16
: Japanese style seafood-pancake with bonito flakes
- Bacon and Tomato** 베이컨 토마토 \$14
: Thick-cut grilled turkey bacon served with grape tomatoes
- Fries & Tots** 감자튀김 \$5
: Assorted fried potato served with sauce
- Mozzarella Sticks** 치즈스틱 \$4
: Thick mozzarella sticks deep fried with fresh oil
- Karaage** 카라아게 \$14
: Deep fried, bite sized chicken thighs served with house-made spicy mayo
- Sweet Potato Croquette** 고구마 고로케 2pc \$5 / 4pc \$10
: Deep fried house-mashed sweet potatoes
- Taste of GUPJI** 곱지 맛보기 \$28
: 1/2 portion of 7 appetizers listed above (fixed menus)



Mains / Grilled

Mackerel 고등어

: Whole fish sourced from Norway, simply grilled with house-roasted sea salt

\$17

Salmon 연어

: Fillet sourced from Norway, grilled with house-made teriyaki sauce

\$20

Bronzini 브론지니

: Whole fish simply grilled with house-roasted sea salt.

\$25

Chilean Sea Bass 메로

: Marinated overnight in sake-soy marinade then grilled

\$28

Grilled Pork Belly 삼겹살

: Thick-cut, grilled with house-roasted sea salt

\$20

Spicy Grilled Pork Belly 고추장 삼겹살

: Grilled pork belly finished with house-made gochujang sauce

\$21

Mains / Rice & Soup

Flying Fish Roe Rice 알밥

: Various flying fish roes, fried kimchi, radish, sesame oil served in stone hot pot

\$16

Salmon/Tuna Hot Iron Plate Rice 연어/참치 철판밥

: Served with house-made spicy mayo, fried kimchi

\$18

Spicy Pollack Roe Soup 알탕

: Pollack roe with bean sprouts, napa cabbage, radish, tofu, scallions

\$18

Spicy/Clear Cod Soup 대구매운탕/대구지리탕

: Choice of spicy or clear soup base with fresh cod

\$18

Kimchi Pork Stew 돼지고기 김치찌개

: House kimchi based soup with pork belly

\$18

Fish Cake Soup 오뎅탕

: Varieties of fish cake in mild seafood based soup with Korean radish, tofu, scallions

\$18



Soju

Chum Churum 처음처럼	: Clear distilled liquor from Korea 17.5%	\$12
Charm Soju 참소주	: Clear distilled liquor from Korea 19.3%	\$12
Seoul Night 서울의 밤	: Double distilled Korean plum (maesil) spirit 25%	\$20
Golden Barley 황금보리	: Soft textured spirits with savory grain notes 18%	\$20
Lemon Soju 레몬소주	: Fresh lemon, rested in sugar-based preserve for 2 months	\$16

Beer

Kwak	: Belgian strong pale ale 8.4%	\$25
Delirium Tremens	: Belgian strong blond ale 8.5%	\$25
Ommegang Abbey Ale	: Belgian style dubbel from NY 8.2%	Small \$8 / Large \$25
Blanche De Bruxelles	: Belgian wheat beer with a hint of orange 4.5%	\$8
Allagash	: Belgian wheat beer 5.2%	\$8
Hitachino Ale	: Japanese classic ale 7.0%	\$12
Hitachino White	: Belgian white ale from Japan 5.5%	\$12
Hitachino Yuzu Lager	: Japanese touched yuzu lager 5.5%	\$12
Aspall English Cider	: Fruity, dry, world-class English cider 6.8%	\$10
Hite	: Pale lager from Korea 4.2%	\$6
Kloud	: German pilsner from Korea 5.0%	Small \$6 / Large \$10
Asahi	: Japanese rice lager 5.0%	Small \$6 / Large \$10



Sake

Dassai 45 : <i>Semi-dry, full bodied, fragrant with round flavor</i>	300ml \$25 / 700ml \$50
Dassai 39 : <i>Medium bodied with fruit notes & velvety finish</i>	300ml \$35 / 700ml \$70
Dassai 23 : <i>With a nose of grapes, flowers, strawberries aroma</i>	300ml \$60 / 700ml \$120
Tatsumigura Junmai Ginjo : <i>Dry, clean, and gentle</i>	300ml \$20 / 700ml \$40
Denemon Junmai Ginjo : <i>Soft fruit aromas, creamy body</i>	700ml \$50
Hakkasan Snow : <i>Aged Junmai Ginjo 3 years, clean and smooth body</i>	700ml \$100
Hot Sake : <i>Served with traditional Japanese ceramic bottle</i>	\$12

House Cold Sake (300ml)

Kurosawa Junmai : <i>Crisp, lively, juicy, smooth & savory</i>	\$16
Shirakabegura Junmai : <i>Smooth, well balanced and full body</i>	\$16

Flavored Sake (300ml)

Yuzu Sake : <i>Sweet & sour sake made with yuzu extracts</i>	\$18
Strawberry Nigori : <i>Sweet & milky unfiltered rice wine</i>	\$18

Soda

Coke / Diet Coke	\$2
Sprite / Ginger Ale	