

STARTERS

STEAMED DUMPLINGS	18
(8) pork, vegetable, or kimchi + ponzu dipping sauce	
COCONUT PRAWNS	20
(5) tempura battered coconut prawns deep fried with sweet chili dipping sauce	
KOREAN PANCAKE	18
kimchi + korean chives, ponzu dipping sauce	
FRIED CALAMARI	18
panko tossed rings + tentacles served with lemon aioli + cocktail sauce	
  STEAMED EDAMAME	10
salted or spicy	
KIMCHI FRIED RICE ARANCINIS	16
(4) kimchi fried rice, mozzarella, sriracha aioli	
  TUNA POKE	20
cucumbers, avocado, green onions, spicy poke sauce	
KOREAN BBQ CHICKEN WINGS	16
(6) deep fried wings tossed in spicy korean bbq sauce	
  GANGNAM TOTS	14
special sauce, american cheese, grilled onions, nori	



We use organic ground beef!
served with lettuce, tomato, and house pickles on a toasted Ad Astra bun
CHOICE OF FRIES OR HOUSE SALAD

BURGERS

BURGER EXTRAS	
avocado 4 grilled jalapenos 2 extra beef patty 9 bacon 5 one fried egg 3 sweet potato fries 3 onion rings 3 gluten free bun 3	
SMASHBURGER	20
double patty, special sauce, grilled onions, american cheese	
BACON CHEESEBURGER	22
jack cheese, bacon, grilled onions, special sauce	
SPICY HAWAIIAN	22
grilled jalapeños, pineapple, jack cheese, teriyaki, horseradish aioli	
MUSHROOM TRUFFLE	25
sautéed onions, mushrooms, swiss cheese, truffle oil, garlic aioli	
SURF + TURF	28
beef patty, three grilled prawns, swiss cheese, cilantro, green onions, chipotle aioli	
 SPICY FRIED CHICKEN SANDWICH	22
tempura fried chicken breast, sriracha aioli, jalapeño coleslaw, tomato, pickles	
BREAKFAST BURGER	25
bacon, avocado, sunnyside egg, monterey jack cheese, roasted garlic aioli	
 PORTOBELLA BURGER	22
balsamic + garlic marinated portobella, roasted anaheim peppers, avocado, grilled onions, swiss cheese, garlic aioli	
 SALMON BURGER	24
housemade salmon patty, avocado, grilled onions, tartar	
CHICKEN BLT	22
grilled chicken breast, bacon, monterey jack cheese, roasted garlic aioli	

 **GLUTEN FREE**  **VEGETARIAN**  **PESCATARIAN**

20% GRATUITY IS AUTOMATICALLY ADDED FOR PARTIES OF 5 OR MORE GUESTS

****Only two forms of payment may be tendered for all parties****
We kindly decline substitutions.
Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses.
Please notify our staff of any known allergies.



SALADS

SALAD PROTEIN ADD ONS	
avocado 4 grilled ad astra seeded sourdough 3 chicken breast 10 (4) grilled prawns 12 grilled salmon 12	
  FARMER’S MARKET SALAD	18
mixed greens, seasonal vegetables, asiago cheese, carrot ginger dressing	
 CRISPY GARLIC CAESAR	18
romaine hearts, zesty caesar dressing, asiago cheese, crispy garlic, house made croutons	
 JEJU GARDEN SALAD	24
kale, spinach, roasted rainbow carrots, quinoa, avocado, cherry tomatoes, tangerine, asian pear vinaigrette, grilled ad astra seeded sourdough	

PASTAS + NOODLES

PASTA PROTEIN ADD ONS	
pork belly 6 chicken breast 10 (4) grilled prawns 12 salmon 12	
 JAJANGMYEON NOODLES 짜장면	20
onion, zucchini, potato, carrots, mushrooms, chunjang (korean black bean sauce), cucumber, sesame seeds, green onion	
  KOREAN GLASS NOODLES 잡채	24
sautéed sweet potato glass noodles, spinach, mushrooms, carrots, + onions, served with rice and kimchi	
KIMCHI MAC ‘N’ CHEESE	18
rigatoni, kimchi, butter, cream, american cheese	
 CREAMY MISO CACIO E PEPE	28
malfadine, onion, garlic, miso, butter, cream, soy sauce, sesame seed oil	
 CHILI CRUNCH ALFREDO	26
paccheri, garlic alfredo, chili crunch oil	

KOREAN

KOREAN SHORT RIBS 갈비	38
marinated cross-cut bone-in beef rib + sautéed onions on a sizzling plate with rice + side of kimchi	
 SPICY BULGOGI CHICKEN 매운닭	34
boneless marinated chicken thighs + sautéed onions and jalapeños on a sizzling plate with rice + side of kimchi	
BEEF STONE POT	28
marinated boneless kalbi beef, rice, carrots, spinach, bean sprouts, korean relish, sunny side egg	
KIMCHI DOLSOT BIBIMBAP 돌솥비빔밥	24
kimchi, glass noodles, rice, carrots, spinach, bean sprouts, korean relish, sunnyside egg	
  TUNA POKE BOWL	24
yellowfin tuna, seasoned rice, cucumbers, carrots, avocado, edamame, mixed greens, seaweed salad, green onions, nori, sesame seeds, spicy house poke dressing	
 SALMON RICE BOWL	28
grilled salmon, sautéed greens + mushrooms, carrots, avocado, edamame, cucumber, seaweed salad, green onions, sesame seeds, soy wasabi vinaigrette	
KFC “KOREAN FRIED CHICKEN”	28
bone-in fried chicken tempura battered with soy garlic sauce drizzle	

SOUPS

 KIMCHI PORK BELLY SOUP 김치찌개	24
pork belly, kimchi, sweet potato noodles, tofu, green onions, served with rice + kimchi	
DUMPLING EGG SOUP 떡만두국	22
pork dumplings, rice cakes, egg drop, green onions, roasted seaweed flakes, sesame seed oil	
PERILLA UNDON NOODLE SOUP 들깨우동	22
perilla seeds, korean udon noodles, zucchini, potatoes, onions, beef broth	

COCKTAILS + SPRITZES

LIME MARGARITA	13
100% agave wine 15% alc	
BLOOD ORANGE SPRITZ	12
Mommenpop Napa 7.0% alc	
GRAPEFRUIT SAKE SPRITZ	12
Ysidiro Montecito 6.9% ALC	
STRAWBERRY SPRITZ	14
Veso San Francisco 9%ABV	

BEER + CIDER
DRAFT + LOCAL

WATSONVILLE WILDFLOWER	10
Fruition Brewing Honey Blonde 5.5%ABV	
SEASIDE LAGER	10
Other Brother Beer Co. Lager 4.3%ABV	
MAI TAI	10
Alvarado Street Tropical IPA 6.5%ABV	
LEAGUE NIGHT	12
Other Brother Beer Co. Hazy IPA 6.4%ABV	
TROPIC DESERT	12
Other Brother Beer Co. Prickly Pear Sour 8.0%ABV	
DONT MAKE ME BLUSH	14
Santa Cruz Cider Pomegranate Cider 6.6%ABV	
STRAWBERRY APPLE CIDER	18
Santa Cruz Cider 6.9%ABV (500mL bottle)	

WINE

BRUT ROSÉ, PRIVATE PROPERTY	18/60
Santa Lucia Highlands ‘21	
ROSÉ OF PINOT NOIR, PRIVATE PROPERTY	12/36
Monterey County ‘22	
SAUVIGNON BLANC, ALMA DE CATTLEYA	14/42
Sonoma County ‘23	
CHARDONNAY, LULI	15/45
Santa Lucia Highlands ‘20	
PINOT NOIR, PRIVATE PROPERTY	16/51
Santa Lucia Highlands ‘22	
CABERNET SAUVIGNON, PAYSAN	16/42
San Benito Old Vine ‘21	
\$25 Corkage Fee per 750mL	

SOJU

SEOUL NIGHT SOJU	26
double distilled of golden maesil then cold filtration gives clean flavor of plum fruits 23%ALC	
WON MAE PLUM LIQUEUR	24
made with golden maesil + local Jeju honey, floral + fruity notes with subtle sweetness 13%abv	
RED MONKEY MAKGEOLLI	22
makgeolli (cloud rice brew) made with red yeast rice, natural sweetness coming from rice, well balanaced + fresh acidity, unique flavors of strawberry + raspberry with dried rose petals 10.8%abv	

BEVERAGES

FOUNTAIN SODAS	4
Coke, Diet Coke, Coke Zero, Sprite, Rootbeer	
STRAWBERRY LEMONADE	7
MANGO PINEAPPLE PUNCH	7
THAI TEA	7
Substitute Oat, Almond, Soy 1.5	
BLACK ICED TEA	4
LEMONADE	5
ARNOLD PALMER	5
ACQUA PANNA 750mL	7
PELLEGRINO 750 mL	7



11AM - 8PM

831.574.8693

WWW.JEJUKITCHENCARMEL.COM