

EXECUTIVE CHEF ANDREW LIM
수석 셰프 임진의


P E R I L L A
KOREAN AMERICAN STEAKHOUSE

DINNER
저녁식사

FIRST BITES

CRAB

LEMON AIOLI, TROUT ROE
14

SALMON*

CHARRED CITRUS, SHALLOTS
10

A5 WAGYU

CAVIAR, CHIVE
18

SEAFOOD

COLD

RAW OYSTERS* 24/48

WHITE KIMCHI MIGNONETTE

SHRIMP COCKTAIL 15

GOCHUJANG COCKTAIL SAUCE

CHILLED KING CRAB 30

LEMON AIOLI, BUTTER

— COLD TASTING PLATE —

2PC OYSTERS*, 2PC SHRIMP, 2 OZ KING CRAB
35



WARM

GRILLED OYSTER 15/3pc

KIMCHI BUTTER, GARLIC CRUMBLE

GRILLED PRAWNS 24/3pc

CHILI OIL, MACKEREL BUTTER

SEARED SCALLOPS 16/2pc

SMOKED TROUT CAVIAR

— WARM TASTING PLATE —

2PC GRILLED OYSTER, 1PC PRAWN, 1PC SCALLOP
25

SALADS

CAESAR

LITTLE GEM, PARMESAN CRISPS,
MILK BREAD CROUTONS

16

MIXED GREENS

CUCUMBER, RADISH,
GINGER VINAIGRETTE, HERBS

16

WEDGE

KIMCHI-BLEU, BACON CRUMBS,
DEMI SEC TOMATOES

16

CHICKEN +6

SKIRT STEAK +10

SALMON +8

SHAREABLES

MONKEY BREAD

GOCHUJANG HONEY BUTTER

KOREAN STEAK TARTARE*

KOREAN PEAR, CITRUS SOY

CRAB PANCAKE

PERILLA, SCALLIONS, JUMBO LUMP
AND KING CRAB

12

23

25

FOIE GRAS TOAST

BLUEBERRY JAM, MILK BREAD

KALGUKSU BOLOGNESE

WAGYU BEEF, PARMESAN, PERILLA

RICE CAKE CACIO E PEPE

PECORINO ROMANO, PARMESAN,
BLACK PEPPER

25

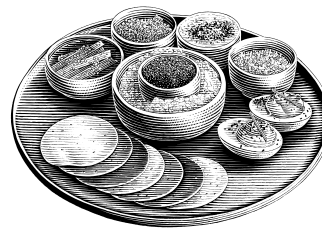
21

18

— caviar service —

1OZ GOLDEN KALUGA CAVIAR*
KOREAN CREPES, CREME FRAICHE,
GARLIC CHIVE, DEVILED EGGS

88



MAINS

GRILLED KING SALMON

BUTTERNUT SQUASH, TURNIPS,
CRANBERRY BEANS

36

KOREAN FRIED CHICKEN

HARRISON FARMS, SOY GARLIC GLAZE

26

STEAK FRITES

PRIME SKIRT, MINARI CHIMICHURRI

32

DRY AGED STEAKHOUSE BURGER

AMERICAN CHEESE, DIJONNAISE, FRIES

24

GRILLED SAVOY CABBAGE

CRISPY GARLIC, BEET & TAHINI PUREE

25

STEWES

KIMCHI 김치찌개

HERITAGE PORK BELLY, TOFU

18

SOONDUBU 순두부 찌개

BRAISED SHORT RIB, POACHED EGG

20

DWENJANG 된장찌개

ZUCCHINI, TOFU, JALAPEÑO

18

*notice to consumers: please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the person in charge or certified food protection manager on duty at this establishment.

*these items are cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



PERILLA
KOREAN AMERICAN STEAKHOUSE

MEATS

ALL CUTS SERVED A LA CARTE

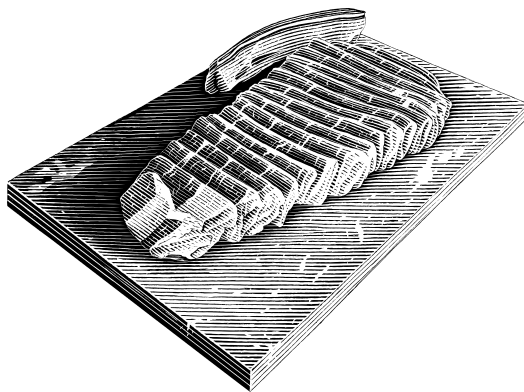
PRIME

60 DAY DRY AGED RIBEYE* 95

SHORT RIB* 28

MARINATED SHORT RIB* 30

PRIME FILET MIGNON* 48



WAGYU

SHORT RIB* 42

WESTHOLME RIBEYE* 45

WESTHOLME RIBEYE CAP* 65

BAVETTE* 40

MISHIMA RESERVE HANGER* 40

MIYAZAKI A5 NY STRIP* 30/oz

STEAKHOUSE SETS

PREMIUM 75

WAGYU HANGER*
PRIME SHORT RIB*
WAGYU BAVETTE*
MARINATED PRIME SHORT RIB*



WAGYU 120

RIBEYE*
SHORT RIB*
RIBEYE CAP*
MIYAZAKI A5 NY STRIP*
MARINATED SHORT RIB*

BANCHAN

SSAM

DIPPING SAUCES

ROASTED BONE MARROW SET 32

TOAST, KOREAN PEAR MOSTARDA, RADISH KIMCHI

SIDES

BEEF FAT FRIES

PARMESAN, CHIVE, AIOLI

MASHED SWEET POTATOES

SPICED PECANS, PERILLA BUTTER

BRAISED GREENS

BACON, GRANNY SMITH APPLES

MAC & CHEESE

SMOKED CHEDDAR, GOCHUJANG

12

14

14

14

BROCCOLINI

GOCHUJANG ROMESCO, SHALLOT CRUMBLE

GRILLED MUSHROOMS

POTATO CRISPS, CHIVES

SSAM

ARTISANAL LETTUCE, PERILLA LEAVES

BANCHAN

ASSORTED KOREAN ACCOMPANIMENTS

EGG SOUFFLÉ

KOREAN CHILI FLAKE, SESAME

14

16

5

5

16



KIMCHI FRIED RICE

GUANCIALE, FRIED EGG,
SMOKED BLUE CHEESE

21

[large parties of six and more will include a 20% service charge]