



STARTERS

FRIED DUMPLING Pork Dumpling, Soy Sauce (6pcs)	8.9	SHRIMP PANCAKE (4pcs) Plump Shrimp, Egg Battered And Sautéed	9.9
CRISPY BEEF SHORT RIBS Beef Short Ribs, Potato Starch With Mustard Sauce	8.9	FRESH RAW OYSTERS (6pcs) Canadian Cascumpec With Yuzu Vinaigrette, Vinegared Red Pepper Paste	19.0
BULGOGI ROLL Nori, Egg, Radish, Cucumber, Carrot, Fried Tofu, Beef / Eel (+5 More)	12.9	STEAK TARTARE Raw Beef Tartare Seasoned With Garlic, Soy Sauce, Sesame Oil	19.0
BEEF TTEOKBOKKI Rice Cake, Spicy Red Chili Sauce, Beef, Egg, Fish Cake	14.9	KIMCHI SALAD Mixed Greens, Soy Sauce, Sesame Oil, Red Pepper Powder	6.9
FLASH FRIED OCTOPUS Tender Octopus, Radish, Chili Sauce, Chimichurri Sauce, Yuzu Sauce	22.0	JOA CAESAR SALAD Crisp Romaine, Sesame Sauce, Cheese	8.9
CHEESY KIMCHI CAKES Kimchi, flour, salt, onion, green onion, corn, mozzarella cheese	11.9		

TASTE OF JOA

Signature:

- Prime Short Rib
- Black Angus Hangar Steak
- Black Angus Marinated
- Bone-In Short Rib
- Black Angus Ribeye
- Shrimp

42.0 per person (min 2)

**SERVED WITH
BANCHAN,
KIMCHI SALAD,
SOYBEAN STEW,
WHITE RICE,
& ICE CREAM**

Premier:

- Filet Mignon
- NY Strip
- Marinated Ribeye
- Prime Short Rib
- Ribeye

54.0 per person (min 2)

SIDE DISHES

EGG FRIED RICE Egg, Soy Sauce, Butter	9.9	K-MASHED POTATOES Idaho Russet Potato, Milk, Cream, Red Pepper Seasoning	7.9
BEEF FRIED RICE Kimchi, Beef, Butter, Red Pepper Powder	13.9	SAUTÉED ASPARAGUS Asparagus Sautéed In Fish Oil And Salt	9.9
STEAK NOODLES Stir Fried Noodles, Hanger Steak, Black Bean Paste	14.9	CHARRED BRUSSELS SPROUTS Brussels Sprouts, Soy Sauce, Honey, Whole Grain Mustard	9.9
STEAMED EGG SOUFFLE Steamed Egg With Corn, Carrot, Mozzarella, Green Onion	9.9	LOADED PORK FRIES French Fries, Gochujang, Minced Pork, Sour Cream, Mozzarella Cheese, Spring Onion	11.9
CREAM CORN CHEESE Corn Mozzarella Cheese, Cheddar Cheese	9.9		



À LA CARTE

"WE ARE PROUD TO SELECT THE HIGHEST QUALITY CUTS FROM ONE OF THE PREMIER REGISTERED PRODUCERS OF ETHICALLY-RAISED BEEF IN AMERICA, 44 FARMS."

BEEF	SPECIALTY		
PRIME BONELESS SHORT RIB	44.9	MARINATED CHICKEN	26.0
BLACK ANGUS MARINATED BONE-IN SHORT RIB	42.9	Spicy Sauce: Chicken Thigh, Soy Sauce, Gochujang, Garlic, Plum Juice, Sake, Black Pepper, Red Pepper Powder	Soy Sauce: Chicken Thigh, Soy Sauce, Sesame Oil, Garlic, Fish Sauce, Green Onion
C.A.B FILET MIGNON	49.9		
C.A.B NEW YORK STRIP	38.9	Add Cheese Fondue \$4	
C.A.B ANGUS RIBEYE	38.9	LAMB (4pcs)	39.9
BLACK ANGUS MARINATED RIBEYE	38.9	DUROC PORK BELLY	29.9
BLACK ANGUS HANGAR STEAK	31.9	DUROC PORK JOWL	30.9
MOUNTAIN BULGOLGI (For 2) Sliced Black Angus Ribeye, Glass Noodle With Beef Broth	59.0	SHRIMP (12pcs)	23.9
<i>Served with White Rice, & Ice Cream</i>			

PLATED ENTREES

SPICY CHICKEN Chicken Thigh, Gochujang, Rice Cakes, Cabbage, Onion, Green Onion, Mozzarella Cheese	29.9	MISO GLAZED SALMON Miso, Soy Sauce, Butter, Lemon, Garlic, Garlic, Mashed Potato	33.9
SWEET & SOUR FRIED CHICKEN Chicken Thigh, Soy Sauce, Vinegar, Ginger, Garlic, Sugar	16.0	LOBSTER Honey, Butter, Oregano, Cayenne Pepper, Garlic, Lemon, Mashed Potato	48.9

AFTER THE MAIN

PORK KIMCHI STEW Kimchi, Tofu, Pork, Green Onion, Pepper	10.9
SOYBEAN STEW Soybean Paste, Tofu, Beef, Squash, Onion, Pepper	10.9