

BEST FRIEND

by Roy Choi

KOREAN BBQ JOINT

Dinner

B A N C H A N & S N A C K S

CHEF MENU \$69 per person**

- *Banchan
- *Kogi Tacos
- *Slippery Shrimp
- *Kimchi Fried Rice
- *Garlic Chicken
- *Kalbi
- *Date Cake or Mango Cheesecake



Our House Salad VEG VEGAN \$16

mixed greens, farmers market veg, cotija, cilantro, thai basil, chili soy dressing

Mixed Tempura Plate \$22

shrimp, sweet potato, carrots, green beans

French Fries GF \$12

ramen dust, sambal mayo

Korean Wings \$19

chili, citrus

Veggie Noodles VEG \$16

noodles, cabbage, sprouts, seasonal veg

Miso Squash VEGAN \$18

seasonal squash, crispy shallots, miso glaze, basil

Housemade Kimchi \$4

Pickled Daikon \$4

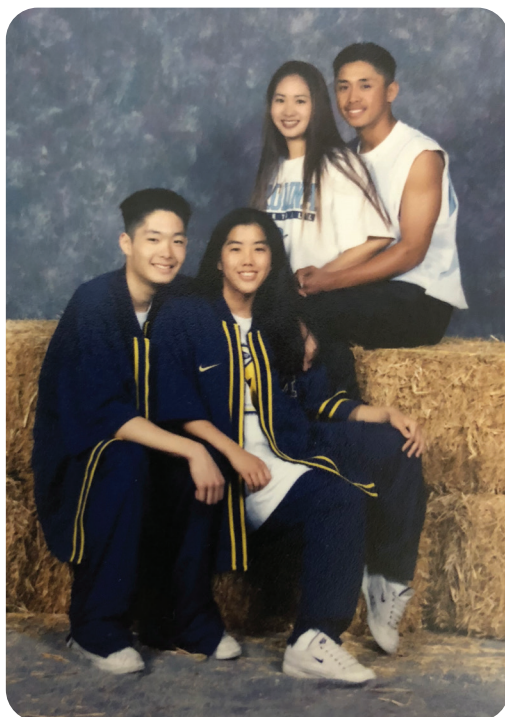
Broccoli Banchan GF VEGAN \$4

Marinated Cucumbers \$4

Sprouts & Sesame GF VEGAN \$4

Cold Spinach GF VEGAN \$4

Banchan Sampler \$16



**whole table participation

GF = Gluten Free VEGAN = Vegan VEG = Vegetarian

*Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness.

COCKTAILS

BF

SLUSHIES

SLUSHIES \$17

ADD AN EXTRA SHOT \$6

Frosé

sweet rose wine

Green Apple Bomb

crown royal

Orange Dreamsicle

stoli vanilla

Henny & Cola

hennessy



DRANKS

Old Fashioned \$19

redemption rye, demerara,
angostura bitters

Boulevardier \$18

rittenhouse rye, campari, carpano
antica

Gimlet \$18

botanist gin, fresh lime, mint

Highball \$17

suntory toki blended whisky,
fancy soda water, citrus

Salty Dog \$17

ketel one botanical rose and grapefruit
vodka, grapefruit, pink peppercorn

For The Whole Fam \$140

serves 10

choice of watermelon, salty dog, or
peach tea

Watermelon \$18

sesame-infused tequila, lime,
fresh watermelon juice

Cucumber \$18

ketel one, soju, cucumber juice, tajin

Peach Tea \$17

crown royal peach, tea, sweet n
sour

Midori Sour \$17

tito's vodka, midori, grapefruit, yuzu

Beer Me! \$17

20oz Golden Road Mango Cart,
chamoy, tajin, tamarind straw

BEER

DRAFTS

Golden Road
Mango Cart
Wheat Ale
California
\$13

Modelo
Especial
Lager
Mexico
\$10

Elysian
Space Dust
IPA
Washington
\$13

BOTTLES & CANS

O.G. LAGERS \$9

Corona
Budweiser
Bud Light
Coors Light
Heineken
Stella Artois
Miller Lite
Michelob Ultra

TALL BOYS \$14

Guinness Draught Stout
New Belgium "Voodoo Ranger" IPA
Goose Island IPA
Stillwater Sake Style Saison

SELTZERS/CIDERS \$12

Bud Light Black Cherry Seltzer
Seattle Dry Semi Sweet Hard Cider

12oz CRAFT CANS \$12

Ballast Point "Sculpin" IPA
Hitachino White Ale
Tenaya Creek "Hop Ride" IPA
Avery "Liliko'i Kepolo" White Ale
Firestone Walker "805" Blonde Ale
Sapporo Lager
Baby Jasmine Tea Lager

CAGUAMAS \$20 LARGE FORMAT BEER

Corona Familiar 32oz

32oz Pitcher - Modelo Especial \$17
64oz Pitcher - Modelo Especial \$30

Make any beer a
"Mi-Choi-lada" +\$3
clamato, kimchi juice, lime, tajin



L.A. SH*T

Kogi Short Rib Tacos \$18

korean BBQ, salsa roja,
cilantro-onion-lime chili soy slaw

Street Corn \$12

lime juice, tajin, cotija, cilantro

Slippery Shrimp \$25

crispy rock shrimp, chili mayo, walnuts

Eggplant Schnitzel \$18

dijon, soy, mirin

Aguachile \$28

hamachi*, shrimp, lime, onion, cilantro

Sticky Icky Ribs \$25

hoisin, mustard, chili



VEGAS SH*T

Cowboy Chop \$160

34oz bone-in ribeye, gochujang maitre d'hotel butter

Toast of the Town \$49

truffle mornay sauce, fresh black truffles, sunnyside egg

Grilled Whole Fish \$80

jalapeño ponzu, garlic veggies

Buttermilk Fried Chicken \$39

honey mustard, sweet & sour chili, b&b pickles

Shrimp Cocktail \$26

jumbo prawns, lemongrass cocktail sauce

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Kalbi \$36

bone-in short rib*

BBQ Veg VEGAN \$25

baby bok, carrots, asparagus

Spicy Pork \$30

thinly sliced belly & shoulder, kochujang, sesame

Garlic Chicken \$30

soy-marinated jidori thighs

BBQ Platter \$67

Garlic Chicken, Spicy Pork & Kalbi Trio

BBQ Ribeye \$71

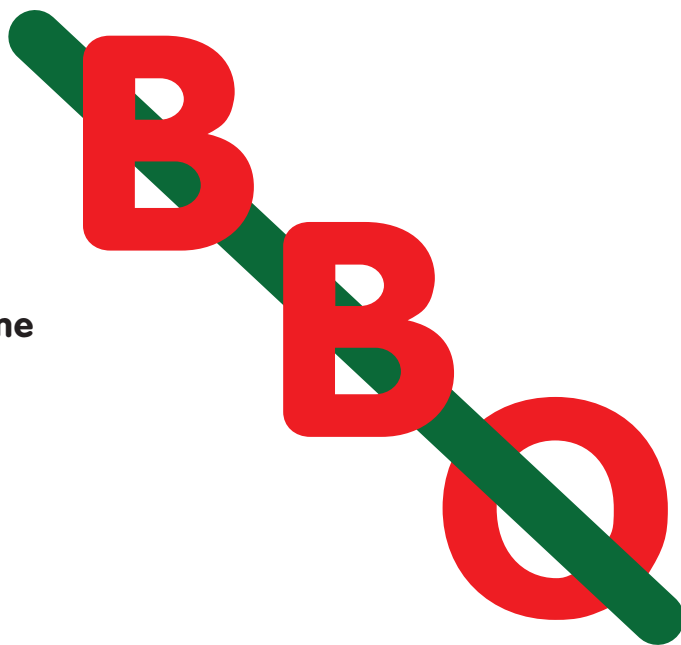
bulgogi-marinated 10 oz. prime ribeye*

Yuzu Shrimp \$37

jumbo prawns

BBQ Scallops \$46

chimichurri



BOWLS

Kimchi Fried Rice \$18

caramelized kimchi, poached egg*

Chego Pork Belly \$22

fried egg, radish, broccoli, cotija, peanuts

Uni Dynamite Rice \$29

salmon roe, sriracha, yuzu, sesame

Kimchi Carbonara \$23

garlic, parmesan, cilantro, bacon

Ramen \$15

kimchi, corn, poached egg, american cheese

Pork Belly Hot Pot \$19

kimchi, pork belly, poached egg, tofu



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DESSERTS

Medjool Date Cake \$13
sticky toffee, caramel ice cream

Mango Cheesecake \$13
mango-passion sorbet, guava whip

Gochujang Pot De Crème ♥ \$14
spicy pecans & whipped cream

**Best Friend Bathtub Ice Cream
Sundae \$19**

chocolate sauce, marshmallow, brownie bites
BF Super Duper Shaved Ice \$18
coconut, raspberry, assorted fresh fruit, boba,
sesame

SWEET DRINKS

SODAS \$5

pepsi
diet pepsi
mist twist
root beer
lemonade
mt. dew

TEA \$5

green, jasmine,
chamomile

ESPRESSO \$6

DOUBLE ESPRESSO \$8

MOCKTAILS \$10

PINK FIZZ

fresh watermelon juice, lime, watermelon
syrup, soda water

GREEN FIZZ

fresh cucumber juice, lime, agave nectar, soda
water

VIRGIN SLUSHIES

orange cream, cola, berry, green apple

SAKES

SOJU

GoodDay - Original/Grapefruit/Peach	\$25/\$30/\$30
Hwayo "23"	\$30
Hwayo "41"	\$40

HONJOZO/JUNMAI (FULL BODY)

Soto Junmai 180mL	\$16
Kikusui Funaguchi Yellow 200mL/1000mL	\$19/\$90
Urakasumi Junmai 300mL	\$30
Amanoto Heaven's Door Tokubetsu 720mL	\$69

GINJO/JUNMAI GINJO (BALANCE)

Kikusui Funaguchi Red 200mL	\$22
Kaika Kaze Ichirin Junmai Ginjo 500mL	\$55
Narutotai Drunken Snapper Ginjo 720mL	\$77
Eiko Fuji Junmai Ginjo Nama 720mL	\$117
Nagai Mizubasho Early Bloom Ginjo 1.8L	\$121

DAIGINJO/JUNMAI DAIGINJO (CRISP/DRY)

Ginga Shizuku Divine Droplets 720mL	\$189
Joto Junmai 300mL	\$51
Wakatake Onikoroshi Demon Slayer Junmai Daiginjo 720mL	\$99

NIGORI (CLOUDY/SWEET)

Sayuri Little Lily 300mL	\$22
Rihaku Dreamy Clouds 300mL/720mL	\$29/\$79

Size Guide

300mL - below / 1 person • 300mL - 720mL / 2 to 3 persons • 720mL - more / 3 or more people

WINES

SPARKLING

	<i>Glass</i>	<i>Bottle</i>
Gambino Prosecco	\$12	\$55
Vinny, Bubby Blanc, New York (250ml can)	\$13	
Lucien Albrecht Cremant D'Alsace Rose, France	\$16	\$70
Veuve Clicquot Yellow Label, Brut, France		\$200

WHITE

Kim Crawford Sauvignon Blanc, Marlborough	\$13	\$48
Dr. Loosen "Dr. L" Riesling, Mosel	\$15	\$56
Chalk Hill Chardonnay, Sonoma	\$19	\$68
Sandhi Chardonnay, Santa Barbara	\$20	\$76
Cloudy Bay Sauvignon Blanc, Marlborough	\$23	\$84

RED

Erath Pinot Noir "Resplendent", Oregon	\$16	\$60
Susana Balbo Malbec, Mendoza	\$16	\$60
Charles Smith Merlot "Velvet Devil", Washington	\$17	\$64
Justin Cabernet Sauvignon, Paso Robles	\$18	\$68
Orin Swift California Red, "8 years in the Desert"	\$22	\$84
Frank Family Cabernet Sauvignon, Napa Valley	\$26	\$96
Flowers Pinot Noir, Sonoma Coast	\$32	\$120

MERCH

T SHIRT/TANK \$30

SWEATSHIRT \$50

BEANIE/HAT \$25

SOCKS \$28

DOG SHIRT \$20

SATIN BOMBER \$95

L.A. SON BOOK \$50

BEER GLASS \$12

TALL BOY GLASS \$14

SHOT GLASS \$8

16oz TRAVEL MUG \$20

\$35 FILLED W/ SLUSHIE

32OZ TRAVEL MUG \$25

\$50 FILLED W/ SLUSHIE



