

# WINES

## REDS

**PICO MACCARIO LAVIGNONE BARBERA D'ASTI, ITALY \$13/\$38**  
"An intense red, exuding aromas and flavors of pomegranate, cherry, boysenberry, violet and oak spices. Supple, with light grip on the fruit-filled finish."

**VINCENTE FARIA LOLITA, VINHO TINTO, PORTUGAL \$8/\$25**  
Lolita is a red wine that combines four very traditional grape varieties from Portugal and offers a wine that surprises all who taste it. Intense fruit with a touch of wood and black pepper will surely be your new favourite.

**HIGH NOTE RED BLEND, UCO VALLEY, ARGENTINA \$12/\$36**  
Intense sunlight, cool temperatures and dry conditions high in the Andes foothills combine perfectly to create this rich, satisfying blend of Malbec and Cabernet. Deep ruby in color with intense dark fruit aromas and flavors of crushed berries and spice

**LES JAMELLES CABERNET SAUVGNON, FRANCE \$12/\$36**  
This wine is a lovely deep red color in appearance. It has aromas of red fruits (blackcurrants and strawberries) together with a light fresh vegetable note (green peppers, very characteristic of Cabernet) and spicy scents (cinnamon, mint, honey). Subtle wood notes on the finish (cedar, oak, walnuts). This is an elegant, complex wine that is long and velvety on the palate. The tannins are well-balanced and there are no herbaceous aromas.

**LES JAMELLES PINOT NOIR, VIN DE PAYS, FRANCE \$12/\$36**  
Wine is dark in color with ruby tints. It displays scents of red and black berries mixed with floral notes, together with hints of delicate wood and vanilla. On the palate, this wine is complex, rich, long and fat with aromas of crushed black fruits and jam. The tannins are plump and well-integrated. Unlike many Pinot Nairs grown in the Pays d'Oc, this wine is not dominated by heaviness or an excessive over-ripeness.

**TILIA MALBEC, MENDOZA, ARGENTINA \$8/\$25**  
Voluptuous aromas of vanilla-tinged black fruits lead to smoky black cherry flavors, and a seamless, elegant finish. Dry, medium-bodied and well-balanced.

**FAUSTINO VII TEMPRANILLO, RIOJA, SPAIN \$11/\$34**  
Color is lively red with ochre hues. On the nose, scents of redcurrant and cherry mingle with a touch of vanilla. This wine is well-balanced with flavors of red cherry and raspberry and a long, expressive finish of vanilla and toasty oak.

**CAPARZO SANGIOVESE D'TUSCANO, ITALY \$11/\$34**  
The history of Caparzo dates back to the end of the 1960s at the dawning of Brunello di Montalcino, when a group of friends, fond of Tuscany and of wine, purchased an old ruin with vineyards at Montalcino. This Sangiovese is full, fruity, persistent, and soft, with ripe blackberries, wild strawberries, and spice and vanilla in the finish.

**VINO DE EYZAGUIRRE MERLOT, RAPEL VALLEY, CHILE \$10/\$32**  
100% estate-grown fruit from Sutil's family-owned vineyards and winery in Colchagua Valley, Chile. Fresh plums and cherries and soft vanilla and tobacco notes. 100% Merlot

**CASTELLARE CHIANTI CLASSICO, ITALY \$80**  
The colour of this Chianti Classico is that ruby red of the Sangioveseto grapes. The nose is fragrant, fresh with pleasant hints of red fruit, licorice, black currant and a hint of vanilla. Dominated by the typical notes of Sangiovese chiantigiano. Expresses a pleasant sweetness on the palate, it is round, soft and fruity. Acidity and persistence characterise a very elegant aftertaste. (BOTTLE SERVICE ONLY)

**CASA LAPOSTOLLE CABERNET SAUVIGNON, CHILE \$60**  
Full-bodied, classic Cabernet from the well-known Lapostolle Estate in Colchagua Valley, Chile. Dark black berries and cherries, a touch of cassis and spices with solid tannins. Sourced from 60 year old vines, organically farmed. (BOTTLE SERVICE ONLY)

**BAGLIO DI GRISI SYRAH, TERRE SICILIANE, ITALY \$52**  
Among the green hills of Western Sicily, just a few kilometers from the ancient Norman town of Monreale, the Di Lorenzo family cultivates the international grape varieties that adapts best to the estate's microclimate, Syrah. Meticulously selected grapes are used to make an intense wine with strong violet-colored highlights, featuring scents of cherry and raspberry, full and persistent in the mouth. A substantial red for serving with roasted red meats and game as well as risottos. (BOTTLE SERVICE ONLY)

## WHITES

**ESSAY CHENIN BLANC VIOGNIER, SOUTH AFRICA \$9/\$28**  
This is a medium-bodied white blend made primarily from South Africa's classic white variety, Chenin Blanc is known for its generosity of fruit and friendliness towards most foods. This wine shows typical Chenin Blanc aromas of pineapple, lychee, and guava

**SUN GARDEN RIESLING, NAHE, GERMANY \$11/\$34**  
Light golden in color with lovely aromas of citrus and honey. Off-dry with juicy peach, apple and key lime flavors, highlighted by crisp acidity and delicate minerality.

**PERRIN COTES DU RHONE RESERVE ROSE, FRANCE \$12/\$36**  
eductive pale pastel-pink colour with shiny reflections. With great finesse, the nose opens up with a subtle aromatic bouquet with notes of white spring flowers such as acacia and lily of the valley. Delicate and elegant, the palate reveals great freshness which continues with a beautiful length.

**LAS CAMPANAS CHARDONNAY, NAVARRA SPAIN \$11/\$34**  
eductive pale pastel-pink colour with shiny reflections. With great finesse, the nose opens up with a subtle aromatic bouquet with notes of white spring flowers such as acacia and lily of the valley. Delicate and elegant, the palate reveals great freshness which continues with a beautiful length.

**CASTELLO DEL POGGIO PINOT GRIGIO, PIEMONTE ITALY \$12/\$36**  
Elegant, crisp, and refreshing, our dry Pinot Grigio features notes of green apple, white flowers, and citrus grown on the foothills of our castle in Northern Italy, known to be home to the world's best Pinot Grigio grapes.

**CARE BLANCO SOBRE LÍAS, ARAGON, SPAIN \$9/\$28**  
Bright and youthful with green apple, pineapple and citrus on the nose. Intense and fruity with balanced acidity that leads to a crisp and refreshing finish

**EL COTO RIOJA BLANCO, ARAGON, SPAIN \$10/\$32**  
This crisp and most refreshing blend of Viura, Verdejo, and Sauvignon Blanc zips across the palate with honeysuckle and lemon blossom

**MARQUES DE CACERES VERDEJO, RUEDA, SPAIN \$10/\$32**  
Made from the Verdejo grape, this lovely white offers aromas of melon and lemon that are match on the palate with delicate vanilla and spice from the judicious use of oak

**ACINUM PROSECCO, VENETO, ITALY \$11/\$34**  
Yellow with hints of green color; green apple, grapefruit nose; grapefruit, Meyer lemon, pinch of peach on the palate. Crisp, brisk, medium-full body, persistent tiny bubbles (making this a spumante prosecco), fruity sweetness; 100% glera, the classic grape of prosecco, grown on Veronese pergolas, which means grapes and vines are above the picker's heads. The pergola system is common in northern Italy and in parts of Spain and Portugal where there is plenty of rain

**CASTELLO DEL POGGIO SWEET ROSE \$9/\$28**  
Coming from the famous tradition of Italian Sweet Wines, this Rosé is the product of centuries of spensieratezza - the Italian lighthearted way of life. This seductive, crisp, and delicately Sweet Rosé wine is best paired with fresh pasta, savory rice, delicious fish, and a carefree disposition. Hello Sweet Life

**ANTECH LIMOUX EMOTION ROSE, FRANCE \$40**  
With a delicate pink / salmon color, with brilliant highlights. On the nose it has nice flavors of red fruits and spring flowers. The mouth is fresh and fruity, with elegance and persistence. (BOTTLE SERVICE ONLY) (SPARKLING)

**CASTELLO DEL POGGIO MOSCATO, PIEDMONT, ITALY \$8**  
This wine is straw yellow in color with golden reflections and has an intense bouquet with scents of orange blossoms, honeysuckle, musk and peaches. It is delicate on the palate. Semi-sweet with subtle notes of ripe pear and apple and leads to a long finish. Pairs exceptionally well with desserts, mild to semi-aged cheeses, fresh fruit and ice cream.

**\*\*\*Some of our wines may be in limited or seasonal quantity. Availability may change in later months and menu may be updated.**

**\*\*\*All of our wines have been hand picked from around the world and of the best quality we can get specifically for this Kingpot location. Ask your server if you have any questions. All our wines will pair with everything on our menu. Enjoy**



## SAKE

### KURA MANOTSURU "CRANE" JUNMAI \$9/\$22

The red crane is a symbol of good luck. This is a junmai sake, which means it is pure rice sake (no alcohol was added). An elegant, slightly earthy sake with notes of stone fruit, pistachios, and white chocolate.

### OZEKI KARATAMBA "DRY WAVE" HANJOZO \$7/\$18

The nose on this Honjozo sake is a rich collection of caramel, cocoa, earthtone, and maple syrup elements. And guess what? It drinks that way too! Rich, dry and smooth look for your sweet rice, caramel, and mild maple syrup licks on a velvety fluid flow.

### HAKATSURU SHO-UNE JUNMAI DAIGINJO \$10/\$23

SHO-UNE, meaning "soaring clouds", is a supreme Japanese sake using only the finest rice, Yamada-Nishiki, and Nada's famed natural spring water Miyamizu. This velvety smooth sake has fruity aromas and can be enjoyed chilled or at room temperature.

### DAIKOKU MASAMUNE "INFINIT WISDOM" JUNMAI GINGO \$11/\$25

This is a special kind of Ginjo, brewed to be paired with your favorite meal. The nose has a touch of fresh flower bouquet and a hint of honeydew. The body is smooth with a soft mouthfeel and a refreshing, dry finish with compliments of spices

### KURA MANOTSURU "PURE BLOOM" SWEET JUNMAI GINGO \$12/\$26

As the name suggests, "Pure Bloom" it has a soft, light and elegant palate that showcases the cherry blossom, lychee and white chocolate notes. It's low alcohol content of merely 12% and pure sweetness make it an ideal beverage for any occasion.

### OZEKI HANA "SPARKLING FLOWER" (BOTTLE) \$16

A sparkling sake with low alcohol. Easy drinking. The kanji of Hana Awaka: 花泡香 - Hana "花" means flower, Awa "泡" means bubble, and Ka "香" means aroma.

### OZEKI CLASSIC PREMIUM JUNMAI \$7/\$30 (750ML)

Slightly dry with rounded clean flavor throughout the finish. Ozeki Premium Junmai is one of the three sake products that Ozeki first brewed in California in 1979. Ozeki Sake Premium Junmai is best known as the warm house sake offered by Japanese restaurant in the USA for more than 40 years. Received the International Wine Challenge 2022 Bronze medal.

### YUKI NIGORI "STRAWBERRY" \$8/\$20

YUKI Nigori Strawberry Sake can make any night into a sweet, satisfying reward after a long day. Nigori sake sets itself apart from other sake varieties through its milky white color. Instead of being processed through a fine-mesh press, it goes through a coarser filter, allowing you to get more of that delicious rice flavor. Combined with bright, light notes of strawberry, this drink makes an excellent poolside treat or a reminder of warmer days to come.

### YUKI NIGORI "CANTALOUPE" \$8/\$20

This palate cleanser offers tart and tangy melon notes tempered with the smooth, silky finish of a high-quality Nigori sake. It's a world-class favorite cultivated through years of history and experience with age-old sake brewing methods

### KURA MANOTSURU "DEMON SLAYER" DRY \$12/\$26

This is an Onikaroshi ("Demon Slayer") sake, which means it is very dry. Medium-bodied sake with tantalizing fruit flavors and a pleasant nuttiness on the mid-palate. Hints of mineral on the very dry finish

## SOJU

### HANA JAN PEACH SOJU \$6/\$18

A beautifully balanced taste in every sip, this Korean peach fortified wine is a natural spirit made with sweet peaches harvested in Korea. Clean and refreshing with a sweet summery flavor, it's the perfect spirit for special celebrations or summer gatherings with family and friends.

### HANA JAN STRAWBERRY SOJU \$6/\$18

Korean apple fortified wine with natural strawberry flavors, alcohol volume 14% with a very berry scent and tender taste, no ethyl alcohol used, only apple wine! The apples of Korea are grown under the natural climate conditions, which adds to the vivid color. This sweet sun-kissed strawberry flavor is perfect to finish any special celebration or gatherings

### HANA JAN MANDARIN ORANGE SOJU \$6/\$18

Korean apple fortified wine with natural mandarin flavors, alcohol volume 16% with a rich citrus scent and tender taste, no ethyl alcohol used, only apple wine!

### HANA JAN APPLE SOJU \$6/\$18

Korean apple fortified wine with natural apple flavor, alcohol volume 16% with apple scent and tender taste, no ethyl alcohol used, only apple wine and the wine distilled liquor used.

## COCKTAILS

### MIDNIGHT MARTINI \$9

A very unique martini comprised of a mix of Guinness beer and sake with a shot of espresso and crushed coffee bean garnished on the foam top.

### LAVENDER MARTINI \$9

This martini is made with our very own house made lavender sake. Light and sweet with honey and a dash of citrus to tie it all together. A beautiful martini for any kind of occasion.

### SMOKEY FRENCH 75 \$9

An Asian fusion cocktail made of chardonnay, sake, and house brewed green tea. Honey for a little sweetness, and a delightful smokey citrus from a toasted lemon wheel.

### WHITE WINE SPRITZER \$10

A fresh and delightful cocktail with white wine, club soda, lemon and mint.

### MOJITO \$7

The classic rum smash and everyone's favorite minty cocktail, the Mojito is made from fresh mint, muddled limes, sugar syrup and white rum, which is combined and mixed using crushed ice to form a long, refreshing, summery cocktail.

### LONG ISLAND ICED TEA \$9

The Long Island Iced Tea is a cocktail traditionally made with vodka, rum, tequila, triple sec and gin with a hint of lime juice and the sweet flavor of cola

### MAI TAI \$8

A classic Mai Tai just can't be beat for its refreshing, tropical flavors! This easy Mai Tai recipe includes rum, fresh lime juice, sweet and citrusy orange liqueur and orgeat syrup. Together they combine to make a unique cocktail perfect for unwinding this weekend or for serving at your next party.

### MOSCOW MULE \$8

A refreshing cocktail crafted from locally sourced ginger lemon and lime juice. Locally crafted ready to drink cocktail made from Heretic distilled Vodka. Heretic is located in Fairfield, CA.

### BLUE ZOMBIE \$7

The original cocktail includes hints of grapefruit and cinnamon, as well, however we replaced the grapefruit with orange, since the curaçao is orange flavored. A little lime juice brightens up the other ingredients. The result is a drink with a nice blend of citrus and a serious kick. Sip this one slowly, let the ice mellow the liquor a bit and enjoy a completely non-traditional zombie.

## BEER

### BOTTLE

STELLA CIDRE \$5.50

BUDWEISER \$4.50

COORS LIGHT \$4.50

GUINNESS \$5.50

KONA BIG WAVE \$5.50

CORONA \$5.50

MODELO \$5.50

ALASKAN AMBER \$5.50

HEINEKEN \$5.50

ASAHI \$7 (21 OZ)

STELLA ARTOIS \$5.50

HEINEKEN 0.0 \$5

### DRAFT

22 OZ GLASS ONLY

BUDLIGHT \$7.50

MICHELOB ULTRA \$7.50

ESTRELLA JALISCO \$8.50

BLUE MOON \$7.50

VOODOO RANGER \$8.50

KIRIN \$9

FAT TIRE \$8.50

SCOTCH ALE \$8.50



## DRINKS

### SODA

**\$2.95 (FREE REFILLS)**

- COKE
- COKE ZERO
- DR PEPPER
- FANTA
- UNSWEET ICED TEA
- RED CREAM SODA
- DIET COKE
- ROOT BEER
- SPRITE
- LEMONADE
- RASPBERRY TEA

### FLAVORED LEMONADE

**\$4.50**

- MANGO LEMONADE
- STRAWBERRY LEMONADE
- PEACH LEMONADE
- BLUEBERRY LEMONADE
- BLACKBERRY LEMONADE

### JUICE

**\$3.50**

APPLE JUICE / ORANGE JUICE

### HOT TEA

**\$2.95**

GREEN TEA / OOLONG TEA / JASMINE TEA

## BBQ

**\$25 PER PERSON / \$9 CHILDREN ( 5-8 YEARS) / \$14 CHILDREN ( 9-12 YEARS) /  
HOTPOT + BBQ \$30 PER PERSON**

#### STEP ONE: CHOOSE YOUR MEAT

- SPICY GARLIC BEEF
- SPICY GARLIC CHICKEN
- SPICY GARLIC PORK BELLY
- BEEF BULGOGI
- PORK BULGOGI
- PORK BELLY
- BEEF BRISKET (USDA CHOICE)
- FATTY BEEF (USDA CHOICE)
- SHORT RIB (BONELESS USDA CHOICE)
- STRIP LOIN (USDA CHOICE)

**STEP TWO:** GRAB YOUR DIPPING SAUCE, SEAFOOD,  
AND VEGGIES FROM THE COLD BAR

**STEP THREE:** GRILL YOUR FOOD AND ENJOY

### ADD ONS

**JAPANESE A5 GRADE:  
CHUCK EYE (3 OZ) \$12  
CHUCK RIBEYE (3 OZ) \$14  
RIBEYE CAP STEAK (3 OZ) \$14  
BRISKET (3 OZ) \$9  
SIRLOIN (3 OZ) \$12**

\*\*\*CONSUMING RAW FISH, SEAFOOD, SHELLFISH, OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

\*\*\*EVERYONE IN YOUR PARTY PLEASE ORDER THE SAME TIER OF THE MENU IN ORDER TO FOOD SHARE, A SMALLER TIER MAY NOT SHARE HIGHER TIER FOOD, OR A CHARGE WILL HAVE TO BE ADDED.

\*\*\*PLEASE INFORM YOUR SERVER OF ANY ALLERGIES PRIOR TO ORDERING.

\*\*\*SERVERS/BARTENDERS VOLUNTARILY TIP-SHARE WITH THE KITCHEN AND FRONT OF HOUSE STAFF BASED ON SALES, AN 18% GRATUITY MAY BE APPLIED TO PARTIES OF 6 OR MORE



# DRINKS

## SODA

**\$2.95 (FREE REFILLS)**

- COKE
- COKE ZERO
- DR PEPPER
- FANTA
- UNSWEET ICED TEA
- RED CREAM SODA
- DIET COKE
- ROOT BEER
- SPRITE
- LEMONADE
- RASPBERRY TEA

## FLAVORED LEMONADE

**\$4.50**

- MANGO LEMONADE
- STRAWBERRY LEMONADE
- PEACH LEMONADE
- BLUEBERRY LEMONADE
- BLACKBERRY LEMONADE

## JUICE

**\$3.50**

APPLE JUICE / ORANGE JUICE

## HOT TEA

**\$2.95**

GREEN TEA / OOLONG TEA / JASMINE TEA

# HOTPOT

**\$25 PER PERSON / \$9 CHILDREN ( 5-8 YEARS) / \$14 CHILDREN ( 9-12 YEARS) / HOTPOT + BBQ  
\$30 PER PERSON**

### STEP ONE: CHOOSE YOUR BROTH

- PORK BONE BROTH
- GOLDEN CHICKEN BROTH
- SEAFOOD BROTH
- TOM YUM BROTH
- TOMATO BROTH
- SPICY RED PEPPER BROTH
- SPICY MISO BROTH

### STEP TWO: CHOOSE YOUR MEAT

- CHICKEN BREAST ROLL
- LAMB ROLL
- PORK BELLY ROLL
- BEEF BRISKET (USDA CHOICE)
- FATTY BEEF (USDA CHOICE)
- SHORT RIB (BONELESS USDA CHOICE)
- STRIP LOIN (USDA CHOICE)

**STEP THREE:** GRAB YOUR DIPPING SAUCE, SEAFOOD,  
AND VEGGIES FROM THE COLD BAR

**STEP FOUR:** BOIL YOUR FOOD IN YOUR BROTH AND ENJOY

## ADD ONS

**JAPANESE A5 GRADE:  
CHUCK EYE (3 OZ) \$12  
CHUCK RIBEYE (3 OZ) \$14  
RIBEYE CAP STEAK (3 OZ) \$14  
BRISKET (3 OZ) \$9  
SIRLOIN (3 OZ) \$12**

\*\*\*CONSUMING RAW FISH, SEAFOOD, SHELLFISH, OR UNDERCOOKED EGGS MAY INCREASE YOUR RISK OF FOOD BORNE ILLNESS.

\*\*\*EVERYONE IN YOUR PARTY PLEASE ORDER THE SAME TIER OF THE MENU IN ORDER TO FOOD SHARE, A SMALLER TIER MAY NOT SHARE HIGHER TIER FOOD, OR A CHARGE WILL HAVE TO BE ADDED.

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# BAR FOOD

## HOT POT WITH RICE AND 4 SIDE DISH

### PORK BONE BROTH \$15

SLICED PORK BELLY, SEASON VEGGIE MIX, MUSHROOM, FRIED BEANCURD, WITH HOMEMADE SAUCE

### GOLDEN CHICKEN BROTH \$15

SLICED CHICKEN BREAST, SEASON VEGGIE MIX, MUSHROOM, FRIED BEANCURD, WITH HOMEMADE SAUCE

### SEAFOOD BROTH \$16

SHRIMP, SQUID, SEASON VEGGIE MIX, MUSHROOM, FRIED BEANCURD, WITH HOMEMADE SAUCE

### TOM YUM BROTH \$16

SLICED FATTY BEEF, SEASON VEGGIE MIX, MUSHROOM, FRIED BEANCURD, WITH HOMEMADE SAUCE

### TOMATO BROTH \$15

TOFU, SEASON VEGGIE MIX, MUSHROOM, FRIED BEANCURD, WITH HOMEMADE SAUCE

### SPICY RED PEPPER BROTH \$15

FATTY BEEF, SEASON VEGGIE MIX, MUSHROOM, FRIED BEANCURD, WITH HOMEMADE SAUCE

### SPICY MISO BROTH \$16

FATTY BEEF, SEASON VEGGIE MIX, MUSHROOM, FRIED BEANCURD, WITH HOMEMADE SAUCE

## KOREAN BBQ WITH RICE AND 4 SIDES

### SPICY GARLIC BEEF \$18

SPICY GALRIC BEEF, GRILLED SEASON VEGGIES, MUSHROOM, WHITE RICE, WITH HOMEMADE BBQ SAUCE

### SPICY GARLIC PORK BELLY \$17

SPICY GALRIC PORK BELLY, GRILLED SEASON VEGGIES, MUSHROOM, WHITE RICE, WITH HOMEMADE BBQ SAUCE

### SPICY GARLIC CHICKEN \$17

SPICY GALRIC BEEF, GRILLED SEASON VEGGIES, MUSHROOM, WHITE RICE, WITH HOMEMADE BBQ SAUCE

### SPICY GARLIC PORK BELLY \$17

SPICY GALRIC PORK BELLY, GRILLED SEASON VEGGIES, MUSHROOM, WHITE RICE, WITH HOMEMADE BBQ SAUCE

### BEEF BULGOGI \$17

BEEF BULGOGI, GRILLED SEASON VEGGIES, MUSHROOM, WHITE RICE, WITH HOMEMADE BBQ SAUCE

### CHICKEN BULGOGI \$17

CHICKEN BULGOGI, GRILLED SEASON VEGGIES, MUSHROOM, WHITE RICE, WITH HOMEMADE BBQ SAUCE

### PORK BULGOGI \$17

PORK BULGOGI, GRILLED SEASON VEGGIES, MUSHROOM, WHITE RICE, WITH HOMEMADE BBQ SAUCE

## FRIED RICE UDON

### KINGPOT FRIED RICE \$14

CHOICE OF CHICKEN, BEEF OR SHIRMP

### TOMATO FRIED RICE \$14

CHOICE OF CHICKEN, BEEF OR SHIRMP

### PINEAPPLE FRIED RICE \$15

CHOICE OF CHICKEN, BEEF OR SHIRMP

### BIBIMBAP \$16

BBQ BEEF, BEAN SPROUTS, SPINACH, SHITAKE MUSHROOM, KIMCHI, CUCUMBER, PAN FRIED SOFT EGG WITH CHILI SAUCE

