

DAE GEE®

 Raw Food Item

STARTERS

Dak Nalgae Fried Chicken Wings 10
fried chicken wings with your choice
of DAE GEE sauce:

Mild - Garlic Soy
Medium - Red Chili
Spicy - Mango Gochoo

Goon Mandu Dumplings 7
six fried chicken or veggie
+2 Five XL kimchi dumplings

Gook Soup 8
beef broth with noodles, brisket, egg,
and veggies with a choice of gluten-free
rice cakes, chicken dumplings, or both

UNLIMITED BBQ

ON THE GRILL

DINNER
45/PERSON

LUNCH
33/PERSON

KIDS
18/PERSON
(4-11 YRS OLD)

Sogogi Bulgogi	Rib-Eye 
Sam Gyeob Sal	Pork Belly 
Dae Gee Bulgogi	Pork 
Dak Bulgogi	Chicken 
Chadol	Brisket 
Galbi (dinner only)	Short Ribs 
Shrimp	

- Dine in only, minimum of 2 orders to partake.
- Sharing with diners not partaking in unlimited BBQ will lead to extra charges.
- Excess food waste will be charged \$10 per lb.
- The unlimited BBQ has a 2 hour time allowance.
- Galbi only served once.

SIDES

CHICKEN DUMPLINGS • CORN CHEESE

BIBIMBAP

PROTEINS

Sogogi Bulgogi Rib-Eye Beef
Dae Gee Bulgogi Pork
Dak Bulgogi Chicken
Galbi Short Ribs +2
Doo Boo Tofu
Ya Chae Vegetables

Bowl L15 D17 
+2 for Hot Stone Bowl 

Steamed rice topped with your choice of meat,
spinach, bean sprouts, shiitake mushrooms, zucchini,
radish, cabbage, carrot, seaweed, sesame seeds, an
egg, sesame oil served in a bowl or hot stone pot
with a side of gochoochang sauce

KBBQ PLATES

COMES WITH AN ASSORTMENT OF BANCHAN

Dak Bulgogi Chicken L16 D29 
thigh meat marinated in house sauce

Chadol Brisket 31 
thinly sliced choice brisket

Shrimp 28 
lightly marinated in house sauce

Scallop 28 
lightly marinated in house sauce

Galbi Beef Short Ribs 38 
short ribs marinated in house sauce

Sam Gyeob Sal Pork Belly 29 
sliced pork belly

Sogogi Bulgogi Rib-Eye Beef L19 D31 
marinated in our house sauce


Dae Gee Bulgogi Pork Shoulder L18 D29 
marinated in our house sauce

Joomulruk 38 
seasoned boneless beef short rib

ENTREES

COMES WITH AN ASSORTMENT OF BANCHAN

Kimchi Jjigae L15 D19
beef broth with noodles, kimchi, pork, and tofu

Soon Dooboo Jjigae L15 D18 
hot and spicy tofu stew
+4 add beef, pork, seafood

Grilled Mackerel L15 D22
salted mackerel with lemon and onions

Gook Soup 16
broth with noodles, brisket, egg, and
veggies with choice of gluten-free rice
cakes, chicken dumplings, or both

Galbi Tang Beef Short Ribs Soup 20
beef broth with clear noodles, onions,
garlic, egg, shiitake mushrooms,
carrots, and dried dates

BANCHAN Rotating Assortment

Potato Salad
carrot, parsley, mayo, sugar

Jangjorim
beef rib eye with
dried chili, white radish

Cucumber Kimchi
fermented with onion
and jalapeno

Kimchi Jun (Pancake)
kimchi, tofu, egg, flour,
jalapeno

**Fermented Onion
and Jalapenos**
fermented in soy sauce
with sliced garlic

Pickled Korean Radish
with sesame oil and seed

Fish Cakes
onions, scallions,
jalapenos and carrots

Napa Cabbage Kimchi
fermented with house
red pepper sauce

RAW FOOD

These items may be served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for food borne illness.

FOOD ALLERGIES

Please notify your server of any allergies

GRATUITY

For parties of 5 or more, an 18% gratuity will be added

LUNCH HOURS

Mon - Fri
11AM - 3PM
excluding holidays

CREDIT CARDS

Up to 6 Cards
Per Party

Dae Gee Fort Wayne Menu

Starters

Kimchi Poutine House-made fries sprinkled with mozzarella cheese, kimchi gravy, gochujang aioli, spicy ranch, chives **\$11**

Fried Rice Balls Kimchi Arancini with mozzarella, onion, carrot, peas **\$10**

Kimbab Pickled Radish, Sushi Rice, Carrot, Zucchini, Green Leaf Lettuce, Nori, Sesame Seeds, Beef Bulgogi, Sesame Oil **\$10**

Entree

Ramuyen Ramen noodles in beef broth with bean sprouts, carrots, green onion, seaweed, garlic, and your choice of:

Brisket or pork belly **\$19**

Seafood-scallop and shrimp **\$21**

Kimchi Fried Rice with onion, bean sprouts, egg, kimchi, garlic and sesame oil. Choice of chicken bulgogi or spicy pork bulgogi **\$16**
+2 for ribeye bulgogi

Dessert

Cheesecake topped with graham cracker crumbs and strawberry thai basil compote **\$9**

Chocolate Cherry Cake with housemade cherry ice cream **\$11**

Sparkling	Glass	Bottle
Prosecco, 1925 Prosecco Cuvee della Contessa - Italy	10	30
Moscato D'Asti, La Morandina- Italy	12	36
Champagne, Heidsieck-Monopole NV Blue Top- France		75
Champagne, Gaston Chiquet Tradition Premier Cru- France		100
Rose		
Love You Bunches- Santa Barbara California	9	30
Oak Farm Vineyards Rose - Lodi, California	12	36
White		
Pinot Grigio, Torresella- Italy	10	30
Riesling, Albert Kallfelz - Germany	12	36
Sauvignon Blanc, Hunky Dory - New Zealand	11	33
Chardonnay, Fess Parker, Santa Barbara - California	14	42
Chardonnay, Domaine Rolet Arbois - France		50
Chardonnay, Oak Farms Vineyards- Lodi, California		45
Grenache Blanc, Epiphany - California		46
Chardonnay, Sean Minor - California		48
Red		
Red Blend, Satek 101 Lakes - Indiana	11	33
Pinot Noir, J - California	13	39
Zinfandel, Ancient Vines, Cline Cellars - California	13	39
Cabernet Sauvignon, Franciscan - California	12	36
Cabernet Sauvignon, Requiem -Washington	16	48
Super Tuscan, Mastrojanni San Pio		50
Grenache, Shatter, France		60
Pinot Noir, Talbott Sleepy Hollow		75
Châteauneuf-du Pape, Le Vieux Donjon		95
Petit Verdot, Gibbs		100
Zinfandel, Orin Swift 8 Years in the Desert		120
Cabernet Sauvignon, Caymus		125
Cabernet Sauvignon, Addendum California		135
Cabernet Sauvignon, Gibbs Reserve Saint Helena		140
Cabernet Sauvignon, Jayson		150
Red Blend, Quintessa Rutherford		375

Bar Menu

APPETIZERS

Goon Mandu (Dumplings) Six fried dumplings with your choice of chicken or veggie **\$7**
5 XL Kimchi dumplings **+\$2**

Korean Street Tacos Three flour tortillas filled with a gochujang cabbage slaw, plus your choice of beef, chicken, pork, or crispy fried tofu **\$12**

Fried Rice Balls Kimchi Arancini with mozzarella, onion, carrot, peas breaded in panko and fried **\$10**

Kimbab Pickled Radish, Sushi Rice, Carrot, Zucchini, Green Leaf Lettuce, Nori, Sesame Seeds, Beef Bulgogi, Sesame Oil **\$10**

Chicken Wings 4 chicken wings with your choice of sauce: garlic soy, spicy mango, spicy red pepper **\$10**

Kimchi Poutine House-made fries sprinkled with mozzarella cheese, kimchi gravy, gochujang aioli, spicy ranch, chives **\$11**

ENTREES

Bibimbap Bowl Lunch **\$15** Dinner **\$17** Hot Stone Pot **+\$2**
Steamed rice topped with your choice of meat, spinach, bean sprouts, mushrooms, zucchini, radish, cabbage, carrot, seaweed, sesame, an egg, served in a bowl or hot stone pot with a side of gochujang sauce.

Meat Options: Sogogi Bulgogi (Ribeye), Dae Gee Bulgogi (Spicy Pork), Dak Bulgogi (Chicken), Galbi (Short Ribs) **+2**, Doo Boo (Tofu), Ya Chae (Vegetables)

Galbi Tang (Beef Short Rib Soup) Beef broth with clear noodles, onions, garlic, egg, mushrooms, carrots, and dried dates **\$20**

Soon Doboo Jigae Hot and spicy tofu stew with vegetable broth
Lunch \$15 Dinner \$18

Grilled Mackerel Seasoned mackerel, lemon and onion
Lunch \$15 Dinner \$22

Ramuyen Ramen noodles in beef broth with bean sprouts, carrots, green onion, seaweed, garlic, and your choice of brisket or pork belly
\$19.00

Choose *Shrimp & Scallops (2 of each) **+\$2**

Kimchi Jjigae Beef broth with noodles, kimchi, pork, and tofu
Lunch \$15 Dinner \$19

KBBQ Plates

Dak Bulgogi (Chicken) **L \$16 D \$29**

Sogogi Bulgogi **L \$19 D \$31**

Dae Gee Bulgogi (Spicy Pork) **L \$18 D \$29**

Shrimp **\$28**

Scallops **\$28**

Sam Gyeob Sal (Pork Belly) **\$29**

Chadol (Brisket) **\$31**

Galbi (Bone-in Short Ribs) **\$38**

***All entrees served with banchan sides**

BANCHAN

Rotating Assortment

Napa Cabbage Kimchi

Kimchi Pancake

Fish Cakes

Potato Salad

Cucumber Kimchi

Fermented Onions & Jalapenos

Pickled Radish

STARTERS

Gook Soup Korean glass noodles, brisket, egg, carrot, onion in beef broth.
Choose between rice cakes, chicken dumplings or both **\$8** Cup **\$16** Bowl

Goon Mandu (Dumplings) Six fried dumplings with your choice of chicken or veggie **\$7**
5 XL Kimchi dumplings **+\$2**

Kimchi Poutine House-made fries sprinkled with mozzarella cheese, kimchi gravy, gochujang aioli, spicy ranch, chives **\$11**

Fried Rice Balls Kimchi Arancini with mozzarella, onion, carrot, peas **\$10**

Chicken Wings 4 chicken wings with your choice of sauce: garlic soy, spicy mango, red chili pepper **\$10**

Korean Street Tacos Three flour tortillas filled with a gochujang cabbage slaw, plus your choice of beef, chicken or pork bulgogi **\$12**

Unlimited BBQ:

\$33/Person

\$18/Kids 4-11

Comes with an assortment of banchan, Dae Gee bulgogi, chicken bulgogi, ribeye bulgogi, shrimp, brisket & pork belly. Served with rice, corn cheese and dumplings.

Lunch Bento Box:

Served with:

Choice of 3 banchan, vegetable dumplings, cup of gook, rice and your choice of one:

Chicken bulgogi **\$20**

Ribeye bulgogi **\$24**

Dae Gee Spicy Pork bulgogi **\$22**

Shrimp **\$26**

LA Galbi **\$34**

ENTREES

**All entrees served with banchan sides*

Bibimbap Bowl **\$15** Hot Stone Pot **+\$2**

Steamed rice topped with your choice of meat, spinach, bean sprouts, mushrooms, zucchini, radish, cabbage, carrot, seaweed, sesame, an egg, served with a side of gochujang sauce.

Meat Options: Chicken Bulgogi, Spicy Pork Bulgogi, Ribeye Bulgogi, Brisket, Tofu, Galbi **\$2 upcharge**

Galbi Tang

Beef broth with clear noodles, onions, garlic, egg, mushrooms, carrots, and dried dates **\$20**

KBBQ Plates

Scallops **\$28**

Pork Belly **\$29**

Brisket **\$31**

Shrimp **\$28**

LA Galbi Short Ribs **\$38**

Chicken **\$16**

Pork Shoulder **\$18**

Ribeye Beef **\$19**

Ramuyen Ramen noodles in beef broth with bean sprouts, carrots, green onion, seaweed, garlic, and your choice of:

Brisket or pork belly **\$19**

Seafood-scallop and shrimp **\$21**

Kimchi Jjigae Beef broth with noodles, kimchi, pork, and tofu **\$15**

Soon Dooboo Jjigae Hot and spicy tofu stew with vegetable broth **\$15**

BANCHAN

Rotating Assortment

Napa Cabbage Kimchi

Kimchi Pancake

Fish Cakes

Potato Salad

Cucumber Kimchi

Fermented Onions & Jalapenos

Pickled Radish

SPECIALTY COCKTAILS

Seoul Bird.....\$16

Rum | citrus Amaro | pineapple | lime |
Passion fruit
Topped with a lime cup of Chamisul Soju

Yuzu Margarita.....\$10

Tequila | Cointreau | Yuzu | lime | agave | Tajin

Soju Yogurt Fizz.....\$12

Flavored Soju | Kefir | Sprite
You choose:
Original | Plum | Green Grape | Peach |
Strawberry | Grapefruit

Espresso Martini.....\$12

Tito's | cold brew | honey | Cardamom | cream
Dutch cocoa stripe

Honey Dripper.....\$9

Jinro 24 | lemon juice | honey syrup
Lavender bitters

So-Maek.....\$10

Golden Barley Soju | Sapporo Lager Drop Shot

Raspberry Awaka.....\$11

Hojun Yuzu Sake | raspberry syrup
Sparkling Yuzu Hana Awaka | yuzu lemon juice

Plum Citrus Splash.....\$10

Jinro Plum Soju | Pamplemousse | Lemon
Flower Ice Sphere

Eastern Manhattan.....\$13

Iwai Japanese Whiskey | Shiso bitters
Oka Kura Sweet Vermouth
A more delicate version of the classic

Pain Killer.....\$12

Plantation Dark Rum | pineapple | orange
Coconut cream
Candied pineapple | Lazzaroni cherries

Gochujang O. F.\$12

Buffalo Trace | Peach Soju | Korean Spice | honey
Large rock

Vesper-ish.....\$14

Reyka Vodka | Jung One Single Malt Gin
Lillet Rose | Yuzu Vermouth

Fiji Mule.....\$13

Plantation Fiji Rum | lime | demerara
Ginger beer | Hamilton 151 mist
Candied ginger

MOCKTAILS

Mocktail Z.....\$9

Strawberry | pineapple | orange | lemon

Spring Mule.....\$9

Seedlip 42 | lime | mint | ginger beer

K-Popsicle.....\$9

Honeydew | lime | half and half | sprite

Other NA Beverages

Guinness NA Draught.....\$5

Lagunitas Hop Refresher.....\$6

Heineken 0.0.....\$4

DRAFT BEER

Miller Lite.....	\$5
Michelob Ultra.....	\$5
Bell's 2 Hearted 7.....	\$7
Guinness Draught.....	\$7
Modelo Especial.....	\$5
Sapporo.....	\$7
Yuengling Lager.....	\$7
Blue Moon.....	\$7
Three Floyd's Gumball Head.....	\$7
Sam Adams Rotating.....	\$7

Ask your server about additional drafts
and beer specials

CANNED & BOTTLED BEER

Asahi.....	\$6
Tsingtao.....	\$6
Bud Light.....	\$5
Miller High Life.....	\$4
Coors Light.....	\$5
Coors Banquet.....	\$4
Bad Dad The Dude Abides.....	\$6
Sierra Nevada Hazy Little Thing.....	\$7
Three Floyd's Zombie Dust.....	\$7
Corona Extra.....	\$5
Modelo Negra.....	\$6
Modelo Especial.....	\$6
Stella Artois.....	\$7

NON-ALCOHOLIC OPTIONS

Guinness NA Draught.....	\$5
Lagunitas Hop Refresher.....	\$6
Heineken 0.0.....	\$4

SOJU, SOCHU & SAKI

SOJU

- 2 oz. Hwanggeum Golden Barley Soju...11
- 2 oz. Hwanggeum Golden Barley Low ABV...9
- Jinro Chamisul Fresh 750 ml bottle...28

FLAVORED SOJU (375ml bottle)

- | | |
|---------------------------|-----------------------|
| Jinro Peach...15 | Jinro Grapefruit...15 |
| Jinro Plum...15 | Jinro Strawberry...15 |
| Jinro Green Grape...15 | Jinro 24...15 |
| Jinro is Back...15 | Jinro Original...15 |
| Jinro Chamisul Fresh...15 | |
| Hunni Sparkling Soju...15 | Hodori Soju...17 |
| Yuzu + Elderflower | Blueberry |
| Grape + Ginger | Lychee |
| Korean Pear + Lime | Mandarine |
| Peach + Chili Pepper | Watermelon |

SAKE

- Hojun Yuzu Sake...13
- Jizake Ohtouka...16
- Jizake Ryo...16
- Junmai Ginjo "The Connoisseur"...13
- Chiyonosono "Sacred Power"...13

Bottles (375 ml)

- | | |
|---|---------------------|
| SnowAngel Nigori...10 | Karatamba...15 |
| Strawberry Nigori...15 | Ozeki Platinum...16 |
| Hana Awaka Yuzu...13 | |
| Hana Awaka Sparkling Peach...13 | |
| Junmai Ginjo Asian Beauty...17 720ml...34 | |

GIN

- | | |
|--------------------------|-------------------------|
| Askur Yggdrasil...14 | |
| Bombay Dry...9 | Ford's...13 |
| Bombay Sapphire...10 | Henrick's...10 |
| Uncle Val Zested...14 | Jung 1 Single Malt...25 |
| Uncle Val Botanical...14 | Beefeater...8 |
| Aviation...13 | Tanqueray 10...12 |
| Vim & Petal...11 | Komasa Gin...15 |

WHISKEY

Seagrams VO...9	Bonesnapper...13
Jack Daniels...9	2020 Pinhook Green...14
Jameson...10	MB Roland Straight Corn...14
Redemption Rye...12	Dickel 8 Year...15
Fighting 69th...12	Gentleman's Jack...15
Bulleit Rye...13	Templeton...16
Roulette 4 year...12	2021 Pinhook Hard Guy...16
Sazerac Rye...13	Whistle Pig...18
Iwai...12	Uncle Nearest 1884...18
Iwai 45...14	Ki One Batch One Korean
Eigashima Ume Plum...14	Single Malt Whisky...20
Eigashima White Oak...14	

BOURBON

Rowan's Creek...12	Elijah Craig...14
Willett Pot Still...12	Uncle Nearest 1856...15
Crown Royal...10	Woodford Reserve...15
Noah's Mill...14	Woodford
Jim Beam...8	Double Oaked...20
Buffalo Trace...12	Uncle Nearest Rye...15
Old Forester 86...12	Four Roses...10
Pinhook Bohemian...17	Four Roses Small Batch...13
Pinhook Resolve...14	Pinhook Rye Mummy...15
Maker's Mark...12	Pinhook Resolve...15
Angel's Envy...15	

SCOTCH

Laphroaig...16	Glenfiddich 12 Yr...11
Dalmore 12 Yr...15	Cask Islay Single Malt...11
Glenlivet 12 Yr...10	Dalmore 12 Yr...15
Johnny Walker Black...13	Lagavulin...16
Johnny Walker Red...8	Balvenie 12 yr...15
Compass Box The Spaniard...12	
Compass Box Peat Monster...16	
Compass Box Hedonism...18	

RUM

San Zanj...9	Malibu...7
Bacardi White...8	Plantation 3 Star...10
Sailor Jerry...9	Plantation Dark...10
Bumbu Spiced...12	Plantation Fiji...9
Captain Morgan Spiced...8	Stiggins Pineapple...11
Diplomatico...12	The Funk...7
Hamilton Demerara 151...9	Exodus...8

TEQUILA

Casco Viejo Blanco...9	Herencia Blanco...13
Casco Viejo Reposado...9	Herencia Reposado...14
Casa Maestri Blanco...16	Herencia Anejo...19
Casa Maestri Reposado...18	Casamigos Blanco...12
Casa Maestri Anejo...22	Casamigos Reposado...14
Patron Blanco...13	El Nivel Ghost Pepper...13
Don Julio Blanco...13	Vida Mezcal...11
Don Julio Reposado...13	Banhez Mezcal...12
Don Julio 1942...35	Mina Real Mezcal...12

VODKA

Wodka Vodka...9	Titos...10
New Amsterdam...8	Kettle One...12
Wheatly...10	Grey Goose...13
Reyka...13	

LIQUERS

Cocchi Americano...7	Absinthe...12
Combier...12	Midori...9
Cointreau...9	Campari...9
Gran Marnier...13	Lillet Rose...10
Lazzaroni Amaretto...8	Branca Menta...9
Montenegro...10	Fernet Branca...11
Limoncello...11	Oka Kura Yuzu Liqueur...9