

Stone Barul

DRINK & ALCOHOL

TEA & SODA

BROWN RICE GREEN TEA, ICED TEA \$3
HONEY TEA - CITRON, PLUM, GINGER \$3.50
COKE, DIET COKE, SPRITE, LEMONADE \$2

COCKTAIL \$10

- **FANTASTIC LEMON** – Sake, Orange Liqueur, Cherry Brandy, Lemon juice, Blue Curacao
- **CASIS GIRL** – Casis Liqueur, Sake, Elder Flower & Calpis Water
- **FRUITY SAMURAI** – Unfiltered Sweet Sake, Gin, Grapefruit & Crème De Cassis
- **PEACH LOVE** – Soju, Berry Vodka, Peach, Yakult & Elder Flower
- **GREEN GOBLET** – KY BURBON ALE, BLUE CURACAO, LYCHEE & GIN.

SAKE & SOJU

HOT SAKE SM \$5, LG \$8 SOJU \$15
INFUSED HOT SAKE – PLUM, CITRON, GINGER LG \$10
SAKE BOMB – 2 SET/ORDER \$10

BEER

<\$5> GLUTEN FREE CIDER/BEER (ROTATING)
<\$5> MADTREE (Lift, Happy Amber, PSA, Psycopathy, Seasonal) RHINEGEIST (Cougar, Truth), FATHEAD (Bumble Berry) STONE IPA, DOGFISH (NAMASTE), CRABBIE'S (GINGER)
<\$6> KY BURBON BARREL ALE, FATHEAD (HEAD HUNTER)
<SM \$5, LG \$8> SAPPORO/ASAHI/KIRIN/OB/TSINGTAO
<\$3.50> MILLER LITE, BUD LITE <\$3> MILLER HIGH LIFE

WINE

(PLUM) Seol Joong Mae \$17
(WHITE) SAUVIGNON BLANC, PINOT GRIGIO, CHARDONNAY
(RED) PINOT NOIR, MALBEC, CABERNET SAUVIGNON. \$6 / \$20
*Take-home sealing bag available

STARTERS

Ⓝ NO MSG, Ⓟ VEGETARIAN, Ⓡ VEGAN, Ⓢ GLUTEN FREE

BRUSSELS SEAWEED SALAD Ⓝ Ⓟ Ⓡ Ⓢ

(ADD TABLE SOY SAUCE, PLEASE!) SEAWEED SALAD & COLORFUL CRUCIFEROUS FAMILY (Brussels Sprouts, Kale, Purple & White Cabbages) & CARROT. LOCAL GREENS (WHEN AVAILABLE). \$7.95

STEAMED BUN Ⓝ Ⓟ MILD SPICY BUN W/ CRISPY LOCAL OR ORGANIC VEGETABLE SLAW. **TOFU OR CHICKEN \$4.95/PC, PORK BELLY OR BEEF \$5.95/PC**

JAP CHAE Ⓝ Ⓟ Ⓡ Ⓢ STIR FRIED SWEET POTATO NOODLE, ASSORTED VEGETABLE W/ BULGOGI SAUCE. \$9.95

DUMPLING Ⓝ Ⓟ Ⓡ VEGE CRUNCH DUMPLINGS (6 PCS) \$7.95

FRIED CHICKEN Ⓝ Ⓢ KOREAN STYLE. SM \$7.95, LG \$14.95

FRIED SHRIMP Ⓝ CRUNCHY SHRIMP (5 PCS) & SALAD MIX. \$9.95

MISO SOUP Ⓝ Ⓟ Ⓡ VEGAN STOCK \$4.95

EDAMAME Ⓝ Ⓟ Ⓡ Ⓢ ORGANIC SOY BEAN \$4.95



<Brussel Salad>



<Ramen>



<Stone Bowl>

ENTREES

Ⓝ NO MSG, Ⓟ VEGETARIAN, Ⓡ VEGAN, Ⓢ GLUTEN FREE

STONE BOWL – CRUNCHY RICE MIXING DISH

YOUR CHOICE OF PROTEIN ON SIZZLING HOT STONE BOWL W/ SUNNY EGG ON TOP OF LETTUCE, PICKLED RADISH, BEAN SPROUTS, ZUCCHINI, CARROT & CRUNCHY RICE. TAMARI SAUCE & SPICY SAUCE ON THE TABLE.

<How to enjoy> The highlight is balanced nutrition & crunch rice on the bottom. Servers love to show you the trick if you are new to this dish. Spread your sauce & mix it from the **very bottom** to the top, edge to the center, not touching the hot stone bowl with your fingers. If you like no spice, use tamari soy sauce, please.

VEGE STONE BOWL Ⓝ Ⓟ Ⓡ Ⓢ

- ORGANIC TOFU \$15.95
- MUSHROOM (MARINATED) \$15.95
- ASK NO EGG FOR VEGAN

MEAT STONE BOWL Ⓝ Ⓢ

- CHICKEN \$15.95, PORK BELLY \$16.95, BEEF \$16.95

SEAFOOD STONE BOWL Ⓝ Ⓟ

- SHRIMP, OCTOPUS or W. FISH KATSU \$17.95, BBQ EEL \$21.95

EXTRA PROTEINS

TOFU or MUSHROOM \$4, MEAT \$5, SEAFOOD \$6, BBQ EEL \$10

RAMEN SPECIAL Ⓝ Ⓟ Ⓡ

ADD SOY SAUCE OR SPICY SAUCE ON THE TABLE, PLEASE!
HOMEMADE UNSEASONED STOCK BEAN SPROUTS, CARROT & SCALLION. *NO SHELLFISH IN GENERAL STOCK* (Cilantro & Jalapeno topping available. Green tea noodle available)

VEGAN RAMEN W/ HOMEMADE VEGAN STOCK, NO EGG.

- ORGANIC TOFU \$14.95, MUSHROOM (MARINATED) \$15.95
- VEGE DUMPLING \$14.95, FREE POACHED EGG ADDITION.

MEAT & SEAFOOD RAMEN

W/ HOMEMADE GENERAL STOCK & POACHED EGG

- CHICKEN \$14.95, PORK BELLY \$15.95, BEEF \$16.95
- SHRIMP, OCTOPUS or W. FISH KATSU \$17.95, BBQ EEL \$20.95

KARAI RAMEN (VEGAN NOT AVAIL. SPICE LEVEL 5 & ABOVE)

POPULAR SPICY STREET RAMEN. ZUCCHINI, CARROT, ONION, POACHED EGG, & SCALLION. (contains mushroom & soy)

- CHICKEN \$14.95, PORK BELLY \$15.95, BEEF \$16.95
- SHRIMP, OCTOPUS or W. FISH KATSU \$17.95, BBQ EEL \$20.95

NOODLE TERIYAKI Ⓝ Ⓟ Ⓡ (Purple Rice avail. for Ⓢ)

STIR FRIED FRESH UDON WHEAT NOODLE, YOUR CHOICE OF PROTEIN, BUL-GO-GI SAUCE, CARROT, ONION, ZUCCHINI & SCALLION. SPICE LEVEL 0~10. (Serving on the hot skillet is avail.)

- ORGANIC TOFU \$18.95,
- CHICKEN \$18.95, PORK BELLY \$19.95, BEEF \$20.95
- SHRIMP \$20.95, ADD POACHED EGG \$1

DESSERT

- **YO-KAN** Ⓝ Ⓟ Ⓡ Ⓢ HOMEMADE JAPANESE JELLY MADE WITH BEANS, ALGAE. \$7.95

- **K-POPSICLE** MANGO, STRAWBERRY OR MELON \$2.50

CONSUMING RAW OR UNDER COOKED FOOD MAY INCREASE THE RISK OF FOOD BORN ILLNESS!