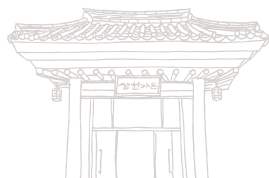


Samwon Garden 

Artisanal Korean Barbecue 감원가든





The Best Korean Traditional Restaurant

*Opened in 1976, Samwon Garden has grown into
the most famous traditional barbecue restaurant in Korea.
Samwon Garden is celebrated for its marinated grilled beef short rib (Galbi).*

*Finally, experience and savor the distinguished taste of authentic Korea barbecue in New York.
Our meat is supplied by an exclusive boutique farm located in Arizona and
our beef cattle are raised under the natural meat program.*

Mookeunji Samgyeopsal Jjim

Braised Pork Belly with Aged Kimchi

Chadol Buchu

Sliced Brisket & Chive

LUNCH HANSIK SET

**Set Menu comes with choice of stew (Kimchi, Doenjang or Soondubu Jjigae)*

- Kimchi Stew with Pork
- Savory Soybean Paste Stew with Vegetables (Beef or Seafood)
- Soft Tofu Stew (Beef or Seafood)

LA Galbi
Marinated LA Style Beef Short Ribs
LA 갈비

21.95

Bulgogi
Marinated Sliced Beef
불고기

19.95

Galbi Jjim
Red Wine Soy Sauce Braised Beef Short Rib
갈비찜

19.95

Sangsun Jorim 
Today's Braised Fish
오늘의 생선 조림

21.95

 Dolsot Bibim Bap
Hot Stone Pot Rice with Seasoned Vegetables & Bulgogi
돌솥 비빔밥

16.95

Mookeunji Samgyeopsal Jjim 
Braised Pork Belly with Aged Kimchi
묵은지 삼겹살 찜

15.95

Chadol Buchu
Sliced Brisket & Chive
차돌 부추

15.95

Osam Bulgogi 
Spicy Stir-fried Squid and Pork Belly
오삼 불고기

14.95

Dak Galbi
Marinated Chicken with Spicy Sauce (Non-spicy Optional)
닭갈비

13.95

V Vegetarian **G** Gluten-free **S** Contains Shellfish.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food foodborne illness.*

**Please notify allergies to your server.*



Yuk Hwe

*Korean Beef Tartare with 2 Types of Sauce
(Spicy & Non-spicy)*



Kimchi Nokdu Jeon

Kimchi Mung Bean Pancake with Bacon or Seafood



Muneo Carpaccio

*Octopus Carpaccio
with Yuzu Soy Sauce*



Saewoo Nangchae

Shrimp Salad with Pine Nut Vinaigrette

STARTER

v s Kimchi Nokdu Jeon 	14.95
Kimchi Mung Bean Pancake with Bacon or Seafood 김치 녹두전	
Gul Gwa Doogaji Sauce	14.95
Oysters with 2 Types of Sauce (Spicy and Balsamic Champagne) 굴과 두가지 소스	
s Saewoo Nangchae	14.95
Shrimp Salad with Pine Nut Vinaigrette 새우냉채	
Dak Nalgae Twigim	12.95
Marinated Fried Chicken Wings with Soy & Garlic Sauce 닭날개 튀김	
Ojingeo Twigim	11.95
Fried Squid with Spicy Dipping Sauce 오징어 튀김	
v Beoseot Japchae	11.95
Stir-fried Glass Noodle with Mushrooms & Beef 버섯 잡채	
v Jjim Mandoo	9.95
Steamed Pork Dumpling 찜만두	
v Fried Mandoo	9.95
Fried Pork Dumpling 군만두	
v s Kimchi Cheese Fries 	9.95
Fries with Kimchi, Bulgogi & Cheese Curds 김치 치즈 프라이즈	

V Vegetarian **G** Gluten-free **S** Contains Shellfish.
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*Please notify allergies to your server.



Modeum Gui
Assorted Beef for 2

Samwon Galbi
Marinated Korean Traditional Beef Short Rib



Chaekkeut Deungsim
Prime New York Strip



Saeng Galbi
Prime Beef Short Rib

BARBECUE

**Minimum 3 orders or more for table BBQ*

**Samwon Garden Signature*

Samwon Galbi 32.95

Marinated Korean Traditional Beef Short Rib

삼원 양념갈비

G Saeng Galbi 32.95

Prime Beef Short Rib

생갈비

G Kkotdeungsim 30.95

Prime Rib Eye Steak

꽃등심

G Chaekkeut Deungsim 28.95

Prime New York Strip

채끝 등심

Yangnyeom Kkakdugi 28.95

Marinated Cubed-striploin Chop

양념 짝두기

Bulgogi 26.95

Marinated Sliced Beef

불고기

G Chadol Gui 26.95

Thinly-sliced Brisket

차돌구이

Woosul 26.95

Sliced Beef Tongue

우설

Modeum Gui 74.95

Assorted Beef for 2 (Prime Rib Eye Steak, Prime New York Strip, Flat Iron)

모듬 구이 (숙성 꽃등심, 채끝 등심, 부채살)

V Vegetarian **G** Gluten-free **S** Contains Shellfish.

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Gyeran Jjim
Egg Souffle

Bossam Kimchi
Traditional Wrapped Kimchi

BARBECUE

**Minimum 3 orders or more for table BBQ*

G Samgyupsal Pork Belly 삼겹살	22.95
Dak Galbi Marinated Chicken (Non-spicy Optional) 닭갈비	20.95
V G Yachae & Beoseot <i>(*Can be ordered as additional when ordering with other BBQ items)</i> Assorted Vegetables & Mushrooms 야채와 버섯구이	9.95

SIDE

V Chapssal Oksusu Twigim Fried Corn Fritters chapssal 옥수수 튀김	7.95
S Bossam Kimchi  Traditional Wrapped Kimchi 보쌈 김치	6.95
V S Gyeran Jjim Egg Souffle 계란찜	2.95
V G Nurungji Toasted Crispy Rice Broth 누룽지	1.95

V Vegetarian **G** Gluten-free **S** Contains Shellfish.

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Osam Bulgogi

Spicy Stir-fried Squid & Pork Belly



Chadol Buchu

Sliced Brisket & Chive



**Mookeunji
Samgyeopsal Jjim**

*Braised Pork Belly
with Aged Kimchi*




KOREAN FAVORITE

Galbi Jjim 26.95
Red Wine Soy Sauce Braised Beef Short Ribs
갈비찜

S Haemool Tteok Bokkeum  24.95
Spicy Stir-fried Rice Cake with Assorted Seafood
해물 떡볶음


S Mookeunji Samgyeopsal Jjim  22.95
Braised Pork Belly with Aged Kimchi
묵은지 삼겹살 찜

S Osam Bulgogi  21.95
Spicy Stir-fried Squid & Pork Belly
오삼 불고기

Yuk Hwe  21.95
Korean Beef Tartare with 2 Types of Sauce (Spicy & Non-spicy)
2가지 육회

Chamchi Poké 19.95
Seasoned Raw Tuna Poké
참치뽕끼

Muneo Carpaccio 17.95
Octopus Carpaccio with Yuzu Soy Sauce
문어 카르파치오

Sangsun Jorim  22.95
Today's Braised Fish with Spicy Sauce (Non-spicy Optional)
오늘의 생선 조림

Chadol Buchu 15.95
Sliced Brisket & Chive
차돌 부추

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Doenjang Jjigae
Savory Soybean Paste Stew

Chadol Kimchi Bokkeum Bap
Kimchi Fried Rice with Brisket

**Dolsot Yuk Hwe
Bibim Bap**
Hot Stone Pot Rice
with Seasoned Vegetables
& Beef Tartare

Naengmyeon
Cold Noodle in Chilled Broth
or with Spicy Sauce

RICE & NOODLE

V	Chadol Kimchi Bokkeum Bap 	15.95
	Kimchi Fried Rice with Brisket 차돌 김치 볶음밥	
S	Saewoojang Uni Dup Bap	19.95
	Cured Shrimp with Uni over Rice 새우장 우니덮밥	
V	Dolsot Bibim Bap	14.95
	Hot Stone Pot Rice with Seasoned Vegetables & Bulgogi 돌솥 비빔밥	
	Dolsot Yuk Hwe Bibim Bap 	18.95
	Hot Stone Pot Rice with Seasoned Vegetables & Beef Tartare 돌솥 육회 비빔밥	
	Yukgaejang Galbi Tang 	19.95
	Spicy Beef Short Rib Soup 육개장 갈비탕	
	Galbi Tang	17.95
	Brisket Soup with Beef Short Ribs 갈비탕	
	Gopchang Ttukbaegi 	17.95
	Spicy Intestine Casserole 곱창 툇배기	
	Kimchi Jjigae / Doenjang Jjigae / Soondubu Jjigae 	13.95
S	Kimchi Stew with Pork Savory Soybean Paste Stew with Vegetables (Beef or Seafood) Soft Tofu Stew (Beef or Seafood) 김치찌개 / 된장찌개 / 순두부찌개	
	Naengmyeon	13.95
	Cold Noodle in Chilled Broth or with Spicy Sauce 냉면 (물 / 비빔)	

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BEVERAGE

Draft Beer



Hite	7	21
Bud Light	7	21
Stella	8	24
Kirin	8	24
Goose Island	9	27
Guinness	9	27
Sapporo	8	24
Asahi	9	27
Founders	9	27
Montauk	9	27

Bottled Beer

OB	13
Cass	7
Tsing Tao	7
Heineken	7
Koppa Pear	7
Reklorig Wild Berry	7
Reklorig Passion Fruit	7

Korean Liquor

Artisanal Soju

Hwayo 화요 35
Fermented and Distilled Liquor Made from Organic Korean Rice

Tokki 토끼 40
Handcrafted Rice Liquor

Soju

Chamisul Fresh 참이슬 후레쉬 16
Distilled, Vodka-like, Rice Liquor

Chumchurum 처음처럼 16
Distilled, Vodka-like, Rice Liquor

Chumchurum (Yuzu 유자 / Peach 복숭아 / Apple 사과) 16
Distilled, Vodka-like, Rice Liquor (Yuzu / Peach / Apple Flavors)

Others

Bokbunja 복분자 18
Black Raspberry Wine

Backseju 백세주 18
Rice Wine with Ginseng

Sang Makgeolli 생 막걸리 19
Unfiltered Rice Wine

Makgeolli (Banana 바나나 / Peach 복숭아) 23
Unfiltered Rice Wine with Banana Flavor or Peach Flavor)

Soda

Coke / Diet Coke / Sprite 3

Ginger Ale 3

Orange Soda 3

Orange Juice 3

Lemon Sweet Ice Tea 3

Lemon Unsweetened Ice Tea 3

Wine

Red



NATURA Pinot Noir, CL	9	32
AF BY ACHAVAL FERRER Malbec, ARG	9	32
WILLIAM HILL Cabernet Sauvignon, CA	10	35
GRUPO PESQUERA DEHESA LA Tempranillo, SPA	11	38
ALLEGRIINI PALAZZO DELLA TORRE Baby Amarone, ITA	12	42
PENFOLD MAX’S Shiraz Cabernet, AUS	13	45

White

BECKON Chardonnay, CA	9	32
THOMAS SCHMITT EST RIES QBA Riesling, GER	9	32
J VINEYARDS Pinot Gris, CA	10	35
PIEROPAN Soave, ITA	11	38
WHITEHAVEN Sauvignon Blanc, NZ	11	38
DOMAINE LA BARBOTAIN SANCERRE Sauvignon Blanc, FRA	12	42

Sparkling

LA MARCA Prosecco, Italy	10	35
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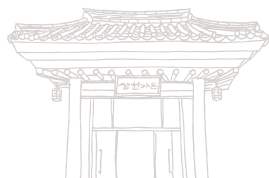
Samwon Garden 삼원
Artisanal Korean Barbecue 삼원가드

- 1976 Opening of **Samwon Jung**
- 1979 Opening of **Samwon Hwegwan**
- 1981 Opening of **Samwon Garden** - *Main Location*
- 1986 Expansion of **Samwon Garden**
- 1994 Expansion of **Samwon Garden Branch** - *Daechi Location*
- 2007 Establishment of **SG Dinehill** - *The Restaurant Group*
- 2013 Opening of **Samwon Garden 1st Overseas Branch** - *Indonesia Jakarta*
- 2016 40th Anniversary of **Samwon Garden**
- 2017 Opening of **Samwon Garden 2nd Overseas Branch** - *Indonesia Jakarta*
- 2018 Opening of **Samwon Garden 3rd Overseas Branch** - *USA New York*

Samwon Garden 

Artisanal Korean Barbecue 삼원가든





The Best Korean Traditional Restaurant

*Opened in 1976, Samwon Garden has grown into
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Samwon Garden is celebrated for its marinated grilled beef short rib (Galbi).*

*Finally, experience and savor the distinguished taste of authentic Korea barbecue in New York.
Our meat is supplied by an exclusive boutique farm located in Arizona and
our beef cattle are raised under the natural meat program.*



Yuk Hwe

*Korean Beef Tartare with 2 Types of Sauce
(Spicy & Non-spicy)*



Kimchi Nokdu Jeon

Kimchi Mung Bean Pancake with Bacon or Seafood



Saewoo Nangchae

Shrimp Salad with Pine Nut Vinaigrette



Muneo Carpaccio

*Octopus Carpaccio
with Yuzu Soy Sauce*

STARTER

v s Kimchi Nokdu Jeon 	17.95
Kimchi Mung Bean Pancake with Bacon or Seafood 김치 녹두전	
Gul Gwa Doogaji Sauce	17.95
Oysters with 2 Types of Sauce (Spicy and Balsamic Champagne) 굴과 두가지 소스	
s Saewoo Nangchae	17.95
Shrimp Salad with Pine Nut Vinaigrette 새우냉채	
Dak Nalgae Twigim	15.95
Marinated Fried Chicken Wings with Soy & Garlic Sauce 닭날개 튀김	
Ojingeo Twigim	14.95
Fried Squid with Spicy Dipping Sauce 오징어 튀김	
v Beoseot Japchae	14.95
Stir-fried Glass Noodle with Mushrooms & Beef 버섯 잡채	
v Jjim Mandoo	12.95
Steamed Pork Dumpling 찜만두	
v Fried Mandoo	12.95
Fried Pork Dumpling 군만두	
v s Kimchi Cheese Fries 	12.95
Fries with Kimchi, Bulgogi & Cheese Curds 김치 치즈 프라이즈	

V Vegetarian **G** Gluten-free **S** Contains Shellfish.
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Modeum Gui
Assorted Beef for 2

Samwon Galbi
Marinated Korean Traditional Beef Short Rib



Chaekkeut Deungsim
Prime New York Strip



Saeng Galbi
Prime Beef Short Rib



BARBECUE

**Minimum 3 orders or more for table BBQ*

**Samwon Garden Signature*

Samwon Galbi 42.95
Marinated Korean Traditional Beef Short Rib
삼원 양념갈비

G Saeng Galbi 42.95
Prime Beef Short Rib
생갈비

G Kkotdeungsim 40.95
Prime Rib Eye Steak
꽃등심

G Chaekkeut Deungsim 38.95
Prime New York Strip
채끝 등심

Yangnyeom Kkakdugi 38.95
Marinated Cubed-striploin Chop
양념 짬두기

Bulgogi 36.95
Marinated Sliced Beef
불고기

G Chadol Gui 36.95
Thinly-sliced Brisket
차돌구이

Woosul 36.95
Sliced Beef Tongue
우설

Modeum Gui 94.95
Assorted Beef for 2 (Prime Rib Eye Steak, Prime New York Strip, Flat Iron)
모듬 구이 (숙성 꽃등심, 채끝 등심, 부채살)

V Vegetarian **G** Gluten-free **S** Contains Shellfish.

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**Please notify allergies to your server.*



Gyeran Jjim
Egg Souffle

Bossam Kimchi
Traditional Wrapped Kimchi

BARBECUE

**Minimum 3 orders or more for table BBQ*

G Samgyupsal Pork Belly 삼겹살	32.95
Dak Galbi Marinated Chicken (Non-spicy Optional) 닭갈비	30.95
V G Yachae & Beoseot <i>(*Can be ordered as additional when ordering with other BBQ items)</i> Assorted Vegetables & Mushrooms 야채와 버섯구이	12.95

SIDE

V Chapssal Oksusu Twigim Fried Corn Fritters chapssal 옥수수 튀김	8.95
S Bossam Kimchi  Traditional Wrapped Kimchi 보쌈 김치	8.95
V S Gyeran Jjim Egg Souffle 계란찜	3.95
V G Nurungji Toasted Crispy Rice Broth 누룽지	2.95

V Vegetarian **G** Gluten-free **S** Contains Shellfish.

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**Please notify allergies to your server.*



Osam Bulgogi

Spicy Stir-fried Squid & Pork Belly



Chadol Buchu

Sliced Brisket & Chive



**Mookeunji
Samgyeopsal Jjim**

*Braised Pork Belly
with Aged Kimchi*



KOREAN FAVORITE

Galbi Jjim 29.95
Red Wine Soy Sauce Braised Beef Short Ribs
갈비찜

S Haemool Tteok Bokkeum  27.95
Spicy Stir-fried Rice Cake with Assorted Seafood
해물 떡볶음


S Mookeunji Samgyeopsal Jjim  25.95
Braised Pork Belly with Aged Kimchi
묵은지 삼겹살 찜

S Osam Bulgogi  24.95
Spicy Stir-fried Squid & Pork Belly
오삼 불고기

Yuk Hwe  24.95
Korean Beef Tartare with 2 Types of Sauce (Spicy & Non-spicy)
2가지 육회

Chamchi Poké 22.95
Seasoned Raw Tuna Poké
참치뽕끼

Muneo Carpaccio 20.95
Octopus Carpaccio with Yuzu Soy Sauce
문어 카르파치오

Sangsun Jorim  25.95
Today's Braised Fish with Spicy Sauce (Non-spicy Optional)
오늘의 생선 조림

Chadol Buchu 18.95
Sliced Brisket & Chive
차돌 부추

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Doenjang Jjigae
Savory Soybean Paste Stew

Chadol Kimchi Bokkeum Bap
Kimchi Fried Rice with Brisket

**Dolsot Yuk Hwe
Bibim Bap**
Hot Stone Pot Rice
with Seasoned Vegetables
& Beef Tartare

Naengmyeon
Cold Noodle in Chilled Broth
or with Spicy Sauce

RICE & NOODLE

V Chadol Kimchi Bokkeum Bap 	18.95
Kimchi Fried Rice with Brisket 차돌 김치 볶음밥	
S Saewoojang Uni Dup Bap	22.95
Cured Shrimp with Uni over Rice 새우장 우니덮밥	
V Dolsot Bibim Bap	17.95
Hot Stone Pot Rice with Seasoned Vegetables & Bulgogi 돌솥 비빔밥	
Dolsot Yuk Hwe Bibim Bap 	21.95
Hot Stone Pot Rice with Seasoned Vegetables & Beef Tartare 돌솥 육회 비빔밥	
Yukgaejang Galbi Tang 	22.95
Spicy Beef Short Rib Soup 육개장 갈비탕	
Galbi Tang	20.95
Brisket Soup with Beef Short Ribs 갈비탕	
Gopchang Ttukbaegi 	20.95
Spicy Intestine Casserole 곱창 툇배기	
Kimchi Jjigae / Doenjang Jjigae / Soondubu Jjigae 	16.95
S Kimchi Stew with Pork	
Savory Soybean Paste Stew with Vegetables (Beef or Seafood) Soft Tofu Stew (Beef or Seafood) 김치찌개 / 된장찌개 / 순두부찌개	
Naengmyeon	16.95
Cold Noodle in Chilled Broth or with Spicy Sauce 냉면 (물 / 비빔)	

V Vegetarian **G** Gluten-free **S** Contains Shellfish.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food foodborne illness.

*Please notify allergies to your server.

BEVERAGE

Draft Beer



Hite	7	21
Bud Light	7	21
Stella	8	24
Kirin	8	24
Goose Island	9	27
Guinness	9	27
Sapporo	8	24
Asahi	9	27
Founders	9	27
Montauk	9	27

Bottled Beer

OB	13
Cass	7
Tsing Tao	7
Heineken	7
Koppa Pear	7
Reklorig Wild Berry	7
Reklorig Passion Fruit	7

Korean Liquor

Artisanal Soju

Hwayo 화요 35
Fermented and Distilled Liquor Made from Organic Korean Rice

Tokki 토끼 40
Handcrafted Rice Liquor

Soju

Chamisul Fresh 참이슬 후레쉬 16
Distilled, Vodka-like, Rice Liquor

Chumchurum 처음처럼 16
Distilled, Vodka-like, Rice Liquor

Chumchurum (Yuzu 유자 / Peach 복숭아 / Apple 사과) 16
Distilled, Vodka-like, Rice Liquor (Yuzu / Peach / Apple Flavors)

Others

Bokbunja 복분자 18
Black Raspberry Wine

Backseju 백세주 18
Rice Wine with Ginseng

Sang Makgeolli 생 막걸리 19
Unfiltered Rice Wine

Makgeolli (Banana 바나나 / Peach 복숭아) 23
Unfiltered Rice Wine with Banana Flavor or Peach Flavor)

Soda

Coke / Diet Coke / Sprite 3

Ginger Ale 3

Orange Soda 3

Orange Juice 3

Lemon Sweet Ice Tea 3

Lemon Unsweetened Ice Tea 3

Wine

Red



NATURA Pinot Noir, CL	9	32
AF BY ACHAVAL FERRER Malbec, ARG	9	32
WILLIAM HILL Cabernet Sauvignon, CA	10	35
GRUPO PESQUERA DEHESA LA Tempranillo, SPA	11	38
ALLEGRIINI PALAZZO DELLA TORRE Baby Amarone, ITA	12	42
PENFOLD MAX’S Shiraz Cabernet, AUS	13	45

White

BECKON Chardonnay, CA	9	32
THOMAS SCHMITT EST RIES QBA Riesling, GER	9	32
J VINEYARDS Pinot Gris, CA	10	35
PIEROPAN Soave, ITA	11	38
WHITEHAVEN Sauvignon Blanc, NZ	11	38
DOMAINE LA BARBOTAIN SANCERRE Sauvignon Blanc, FRA	12	42

Sparkling

LA MARCA Prosecco, Italy	10	35
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