

BELLY

KOREAN BACON OMAKASE DINNER 45

WARM BREAD WITH CREAMY KIMCHI BUTTER
w/ Complimentary Welcome Drink

FULLY COOKED BACON CARPACCIO
(Pork Belly)

BACON SUSHI
(Pork Belly)

GRILLED KOREAN BACON
*w/ Miso Walnut Sauce and Chive Kimchi
(Pork Jowl)*

PASTA ALLA BELLY
*w/ Housemade Sausage and Signature Creamy Kimchi Sauce
(Pork Trio)*

CHEF'S DAILY BACON-STEAK
OR
7oz. RACK OF PORK LOIN
(10 Supplement)

BACON SCHNITZEL
*w/ Demi-glace Sauce and House-cured Pickles
(Pork Belly or Pork Shoulder)*

BACON-EGGPLANT STEAMED RICE
*w/ Egg Yolk and Housemade Soy Sauce as
Dressing also Served with White Kimchi
(Pork Shoulder)*

HURRICANE DONUT
*with Smokey Whipped Cream
w/ Korean Plum Tea*

CHEF'S DRINK PAIRING 35 *Chef's Recommendations*

*Chilled Sake, Dash of Creamy Kimchi Sauce
Topped with Prosecco*

*Domaine François Millet, Sancerre ,Empreinte 2016
Loire Valley, Fr*

Soju Cherry & Lime Cocktail

*Sake Grapefruit & Ginger Cocktail
Provence, Fr / Grenache, Syrah, & Cinsault*

*Château Trians, Coteaux Varois Rosé "Magnum", 2016
Provence, Fr / Grenache, Syrah, & Cinsault*

*Domaine des Bouzons, Côtes du Rhône La Friandise ,2015
Rhône Valley, Fr / Grenache, Syrah*

*Matchlock Cabernet Sauvignon ,2015
California, USA*

*Funk Zone Red Wine Blend, 2014
California, USA / Syrah & Viognier*

*Le Pere Jules, Pommeau de Normandie
Normandy, Fr / Cider & Calvados*



DRINK MENU

WINE

SPARKLING

Isotta Manzoni Prosecco 'Cuvee Julianna' N/V
Veneto, It / Glera

Finke's Widow Sparkling Field Blend, 2016
California, USA / Chardonnay & Chenin Blanc

WHITE

Cape Route Chenin Blanc, 2016
Western Cape, South Africa

Pacificana Chardonnay, 2015
California, USA

Funk Zone Blend, 2015
California, USA / Sauvignon Blanc, Gewürztraminer & Viognier

Cave de Florensac, Picpoul de Pinet Montmassot, 2016
Languedoc-Rousillon, Fr

Domaine François Millet, Sancerre, Empreinte, 2016
Loire Valley, Fr

Domaine du Vieil Orme, Touraine Sauvignon Blanc, 2016
Loire Valley, Fr

Poderi Arcangelo Vin Santo San Gimignano, 2007
Toscana DOC G, It

ROSÉ

Momowine, French Pool Toy, Rosé, 2016
Provence, Fr / Grenache & Syrah

Henriques, Pamp Fizz Grapefruit Sparkling Rosé
France / Grapes & Wine

GL /BTL
5oz./GL

8 / 45

13 / 65

13 / 65

11 / 55

13 / 65

7 / 35

14 / 70

8 / 40

15 / 3 oz.

7 / 35

6 / Can

Château Trians, Corteaux Varois Rosé "Magnum", 2016
Provence, Fr / Grenache, Syrah, & Cinsault

8 / 80

RED

Chop Shop Cabernet Sauvignon, 2015
California, USA / Blend Cabernet Franc & Petit Verdot

12 / 60

Funk Zone Red Wine Blend, 2014
California, USA / Syrah & Viognier

13 / 65

Folly of The Beast, 2015
California, USA / Pinot Nior

14 / 70

Matchlock Cabernet Sauvignon, 2015
California, USA

15 / 75

Domaine des Bouzons, Côtes du Rhône La Friandise, 2015
Rhône Valley, Fr / Grenache, Syrah

8 / 40

Château Carignan, L'orangerie de Carignan Cadillac
Côtes de Bordeaux, 2014
Bordeaux, Fr / Merlot, Cabernet Franc & Cabernet Sauvignon

10 / 50

Françoise et Philippe Lannoye,
Château Lambersac Puissequin Saint-Émilion, 2014
Bordeaux, Fr / Merlot & Cabernet Franc

12 / 60

Cave de Bissey, Bourgogne, Clos Augustin, 2014
Burgundy, Fr / Pinot Nior

12 / 60

FORTIFIED BEVERAGES

Le Pere Jules, Pommeau de Normandie
Normandy, Fr / Cider & Calvados

14 / 5 oz.

Normandy, Fr / Cider & Calvados

8 / 3 oz.



DRINK MENU

COCKTAIL

SAKE COCKTAILS

8

- BELLY Signature House Cocktail
- Grapefruit & Ginger
- Relax Sweet Citrus
- Raspberry & Green Tea
- Strawberry
- Cherry & Lime
- Chocolate & Espresso
- Honey & Lemon
- Cucumber & Simple Syrup
- Korean Yogurt with Creamy Kimchi Sauce and Prosecco

SOJU COCKTAILS

8

- White Soju Sangria
- Raspberry & Iced Tea
- Cherry & Lime
- Watermelon & Lime
- Chilled Soju Shot

BEER

DRAFT

- Radiant Pig, IPA 6
- UFO, White 6
- Speakeasy, Prohibition 7
- Braven, Pilsner 6

BOTTLES AND CANS

- Ace, Dry Cider 5
- Montauk, Watermelon 6
- Bean, IPA Bitter 7
- Korean OB, Lager 5

SAKE

SHOT/BTL

- Koyuki Plum - Sweet 3.5
750 ml.
- Junmai Dai - Ginjyo 5 /30
Bunraka - Saitama Region 300 ml.
- Sess Hu - Hyogo Region 5 /60
720 ml.



DRINK MENU

SOFT BEVERAGES

Cold Korean Plum Tea <i>Naturally sweetened from Korean traditional fermentation process</i>	5
Sacsac Grape <i>Korean Fruit Punch w/ Pulp</i>	5
Sacsac Orange <i>Korean Fruit Punch w/ Pulp</i>	5
Coke / Diet Coke	2
Sprite	2
Boyland Soda <i>Root Beer</i> <i>Black Cherry</i> <i>Ginger Ale</i> <i>Orange</i> <i>Grape</i> <i>Seltzer Lemon</i> <i>Seltzer Raspberry</i>	3.5
Huberts <i>Strawberry Lemonade</i>	4
Zico Coconut Water	4.55
Honest Iced Green Tea	3.5
Essential Water <i>20 oz.</i>	2.25
Espresso Shot	3



DRINK MENU

PAIRING BY COURSE

WINE 35

BELLY Signature Cocktail

Pacificana Chardonnay, 2015
California, USA

Cape Route Chenin Blanc, 2016
Western Cape, South Africa

Château Trians, Coteaux Varois
Rosé "Magnum", 2016
Provence, Fr / Grenache, Syrah, & Cinsault

Folly of The Beast, 2015
California, USA / Pinot Noir

Château Carignan, L'orangerie de Carignan
Cadillac Côtes de Bordeaux, 2014
*Bordeaux, Fr / Merlot, Cabernet Franc
& Cabernet Sauvignon*

Matchlock Cabernet Sauvignon, 2015
California, USA

Le Pere Jules, Pommeau de Normandie

Poderi Arcangelo
Vin Santo San Gimignano, 2007
Toscana DOC G, It

SAKE 35

BELLY Signature Cocktail

Champagne and Mojito and Prosecco

Strawberry and Basil

Cherry and Lime

Grapefruit and Ginger

Korean Yogurt w/ Creamy Kimchi Sauce

Coconut and Lemongrass

Raspberry Iced Tea

Honey and Lemon

BEER 28

BELLY Signature Cocktail

UFO , White

Ace , Dry Cider

Braven , Pilsner

Radiant Pig , IPA

Speakeasy , Prohibition

Montauk , Watermelon

Bean , IPA Bitter

Korean OB , Lager

SOJU 35

BELLY Signature Cocktail

Raspberry & Iced Tea

Cherry & Lime

Chilled Soju Shot

Watermelon & Lime