

# Macheko

SEASON TWO



Korean food isn't shy!

# Appetizers 전채(前菜)류

- 1. Miso soup(미소쑈) **\$1**  
Japanese soy bean soup
- 2. Seaweed salad(해초무침) **\$4**  
Lightly seasoned Japanese seaweed
- 3. Mandu guk AP(만두국 AP) **\$4**  
Dumpling soup cooked in beef broth
- 4. Edamame(에다마메) **\$4**  
Steamed Japanese soy bean
- 5. Pork or vegetable gyoza(야채 /고기만두) **\$5**  
Fried or steamed Japanese dumpling
- 6. Shrimp shumai(새우 슈마이) **\$5**  
Steamed Japanese shrimp dumpling
- 7. Tako yaki (타코야끼) **\$7**  
Deep-fried ball shaped Japanese snack filled with diced octopus
- \*8. Ros Pyeon chae(로스편채) **\$14**  
Thinly sliced seared beef carpaccio served with julienned onion & sesame leaves, grated radish, wasabi and dipping sauce
- \*9. Raw Oyster(석화) **\$8**  
Five pieces of fresh raw oyster comes with Korean spicy dipping sauce or Tabasco sauce
- 10. Seafood pancake(해물파전) **\$9**  
Korean pancake that consists of egg, flour, green onion and seafood
- 11. Kimchi pancake(김치전) **\$9**  
Korean pancake that consists of egg, flour, seafood & kimchi
- 12. Chashu AP(일본식 보쌈육 AP) **\$8**  
Japanese braised pork seasoned with sugar, sake and dark soy sauce. It's braised at a low temperature for a few hours
- 13. Ddeok Bokki(떡볶이) **\$9**  
Stir-fried spicy rice cake with egg, vegetables & fish cake. It's the most popular street food in Korea
- 14. Kimmari(김말이) **\$6**  
6pcs of deep-fried seaweed-wrapped vermicelli noodle roll. It goes very well with #13 "Ddeok Bokki"
- 15. Chicken sampler(교촌 샘플) **\$8**  
Macheko's signature chicken wing sample. Fried, soy garlic, blazing, or Korean zing sauces are available



**Ddeok Bokki** 辣炒年糕



**Seaweed salad**



**Man du guk AP**



**Vegetable gyoza** 煎饺子



**Shrimp shumai**



**Kimmari**



**Raw Oyster**



**Ros Pyeon chae** 肉片菜丝



**Gyocheon chicken sample**



**Collaboration of Ddeok Bokki & Kimmari**



**Takoyaki**

\*Consumer Warning – Consuming raw fish or meat may increase the risk of getting food borne illness.

## Korean BBQs 바베크(烤肉)

Table-top cooking requires  
minimum 2 portions

**macheko**GRILL

### - Beef -

16. **Bul go gi(불고기)** **\$22**  
Most well-known Korean BBQ.  
Thinly sliced tender beef loin cooked with  
vegetables, mushroom
17. **Galbi(갈비)** **\$25**  
Very tender boneless beef rib marinated in  
traditional Korean bbq sauce
18. **Ju mul luk galbi(주물럭 갈비)** **\$26**  
Very tender boneless beef rib marinated  
with garlic, black pepper & salt
19. **LA galbi(LA 갈비)** **\$26**  
LA Galbi is cut through the rib bone, usually  
displaying three rib bone eyes. Its tender,  
sweet and slightly salty seasoned meat is  
quite addictive
20. **Angus Galbisal(앵거스 갈비살)** **\$28**  
Non marinated the most tender part of  
boneless ANGUS rib
21. **Angus Chadol(앵거스 차돌)** **\$21**  
Very thinly sliced non marinated ANGUS  
beef brisket
22. **Beef Tongue(혀밀구이)** **\$24**  
Thinly sliced non marinated beef tongue



ANGUS Chadol



Ju Mul Luk Galbi

### - Pork -

23. **888 Galbi(돼지갈비)** **\$21**  
Most tender part of pork marinated in  
Korean BBQ sauce
24. **Spicy Pork(매운돼지구이)** **\$21**  
Boneless sliced pork marinated in Korean hot  
& spicy sauce
25. **Spicy pork w/baby octopus(쭈삼불고기)** **\$25**  
Boneless sliced pork with baby octopus  
marinated in Korean hot & spicy sauce
26. **Pork Belly(삼겹살)** **\$21**  
Sliced and non marinated streaky pork  
belly cuts. It's thicker than normal bacon  
and comes with black peppered salt and  
sesame oil on the side for the dipping
27. **Hangjeong Sal(항정살)** **\$26**  
Non marinated pork shoulder butt, it's  
very tender and has a nice marbling.  
Prime part of pork



ANGUS Galbisal



Hangjeong sal



Pork Belly

### - Seafood -

28. **Se Wu Gui/새우구이** **\$27**  
Shrimp marinated in special BBQ sauce

## Bibimbap selections 비빔밥(拌饭)

29. Beef Bibimbap(소고기 비빔밥) \$11  
Served as a bowl of rice topped with assorted vegetables, beef, fried egg stirred together with chili pepper paste
30. Chicken Bibimbap(치킨 비빔밥) \$11
31. Vegetable Bibimbap(야채비빔밥) \$11
32. Beef Dolsot Bibimbap(소고기 돌솥) \$12  
Sizzling stone bowl bibimbap with beef
33. Chicken Dolsot Bibimbap(치킨돌솥) \$12  
Sizzling stone bowl bibimbap with chicken
34. Vegetable Dolsot Bibimbap(야채 돌솥) \$12  
Sizzling stone bowl bibimbap with only vegetables
35. Spicy calamari Bibimbap(오징어돌솥) \$15  
Sizzling stone bowl bibimbap topped with spicy calamari
36. Seafood dolsot Bibimbap(해물돌솥) \$16  
Sizzling stone bowl bibimbap with assorted seafood over the rice



Spicy calamari Bibimbap

鱿鱼拌饭



Bi bim bap



Dolsot Bibimbap



Vegetable Bibimbap



Chicken Dolsot Bibimbap



Seafood dolsot bibimbap 海味石锅拌饭

## Korean soup 찌개 및 국(汤)

37. Seafood Soon du bu(해물 순두부) \$12  
Soft tofu & assorted seafood soup cooked in spicy or non-spicy broth
38. Gop chang Soon du bu(곱창순두부) \$13  
Soft tofu & small beef intestine soup cooked in spicy or non-spicy broth
39. Oyster soon du bu(굴순두부) \$13  
Soft tofu & oyster soup cooked in spicy or non-spicy broth
40. Kimchi soup(김치찌개) \$11  
Spicy kimchi soup with pork
41. Chadol Denjang(차돌된장) \$11  
Soy bean paste soup with beef brisket
42. Sur lung tang(설렁탕) \$12  
Beef bone soup made from ox bones served with sliced beef & potato noodle
43. Do ga ni tang(도가니탕) \$16  
Beef bone soup made from ox knees served with beef tendon & potato noodle



Seafood Soon du bu 海味豆腐脑



Gop chang Soon du bu 牛肠豆腐锅



Oyster Soon du bu 蚝豆腐脑



Kimchi soup



Sur lung tang 牛杂碎汤



Chadol Denjang 大酱汤

Do ga ni tang 牛膝骨汤



## Korean Hot Pots & soup 전골 및 탕(汤)

- 44. Gal bi tang(갈비탕) **\$15**  
Beef short rib soup
- 45. Gam ja tang(감자탕) **\$15**  
Spicy Korean soup made with pork spine meat, vegetables & potato
- 46. Yook ke jang(육개장) **\$12**  
Spicy beef broth soup cooked with shredded beef and vegetables
- 47. Soon dae guk(순대국) **\$13**  
Blood sausage soup cooked with vegetables
- 48. Ddeok man du guk(떡만두국) **\$12**  
Dumpling & rice cake soup cooked in beef broth
- 49. Daegu tang(생대구탕) **\$15**  
Spicy fresh codfish soup
- 50. Daegu JIRI(생대구지리) **\$15**  
Non spicy fresh codfish soup
- 51. Al tang(알탕) **\$15**  
Assorted fish roes soup cooked in spicy broth with vegetables



Gal bi tang



Soon dae guk 血腸湯飯



Ddeok man du guk



Dae gu tang



Al Tang



Yookke jang



Gam ja tang 脊骨土豆湯



Shabu Shabu 涮涮鍋

## Hot Pots 전골부

- 52. Shabu Shabu for 2 persons(샤브샤브) **\$48**  
Parboil thinly sliced beef or seafood in boiling broth. Comes with vegetables, mushroom & tofu
- 53. Gop chang hot pot(곱창전골) **\$47**  
Small beef intestine, beef, tripe, noodle & vegetables simmered in a hot & spicy broth
- 54. Bul go gi & small octopus hot pot (불낙전골) **\$46**  
Thin slices of beef, small octopus & vegetables cooked together in a big pot with hot & spicy sauce
- 55. Military hot pot(부대전골) **\$42**  
Boiled ham, sausage, ramen noodle, kimchi and assorted vegetables simmered in hot & spicy broth.
- 56. Seafood hot pot(해물전골) **\$48**  
Assorted seafood & vegetables cooked in a big pot with hot & spicy sauce



Gop chang hot pot 肥腸火鍋



Military hot pot 泡菜香腸火鍋



Seafood hot pot

## NOODLES

57. Samsun Champon(삼선짬뽕) \$14  
Spicy noodle soup with vegetable and extra seafood add
58. Oyster Champon(굴짬뽕) \$15  
Non-spicy champon cooked with oyster & assorted seafood
59. Jja jang myeon(짜장면) \$12  
Wheat noodles topped with black soybean paste, diced pork & vegetables
60. Seafood Undon(해물볶음우동) \$15  
Stir fried Japanese udon noodle with assorted seafood & vegetables
61. Seafood kal guk su(해물칼국수) \$14  
Non-spicy noodle soup cooked with seafood, zucchini & carrot
62. Mul naeng myeon(물냉면) \$14  
Chilled buckwheat noodle soup with sliced beef and vegetables
63. Bibim naeng myeon(비빔냉면) \$14  
Sliced beef and vegetables over buckwheat noodle with spicy sauce
64. Jap chae(해물, 소고기 or 야채)  
Potato noodle stir fried in sesame oil with vegetables and seafood(\$14), beef(\$12) or vegetables(\$12) only



Samsun Champon



Seafood Udon



Jja jang myeon



Mul naeng myeon 汤冷面



Bibim naeng myeon 拌冷面



Seafood kal guk su 海味刀切面



Seafood Jap chae 海味杂烩

- 65. Seafood pancake(해물파전)** **\$15**  
Big size Korean pancake that consists of egg, flour, green onion and seafood
- 66. Kimchi pancake(김치전)** **\$15**  
Korean pancake that consists of egg, flour, seafood & kimchi
- 67. Spicy Calamari(오징어볶음)** **\$18**  
Pan-fried spicy calamari and vegetables
- 68. Spicy baby octopus(쭈구미볶음)** **\$21**  
Pan-fried spicy baby octopus and vegetables
- 69. Spicy small octopus(낙지소면)** **\$35**  
Pan-fried spicy small octopus and vegetables come with white noodle
- 70. Spicy chicken & shrimp(매운 새우 닭볶음)** **\$18**  
Pan-fried chicken & shrimp stir-fried with special Korean spicy sauce
- 71. Do ga ni soo yuk(도가니수육)** **\$29**  
Braised beef tendon and sliced beef comes with special dipping sauce
- 72. Chashu(일본식 보쌈육)** **\$19**  
Sliced Japanese steamed pork served with sliced onion
- 73. Jok bal(족발)** **\$32**  
Pig hocks comes with lettuce, sliced jalapeno, garlic & fish sauce
- 74. Soon dae & Gop chang(순대곱창볶음)** **\$27**  
Stir-fried Korean spicy blood sausage and beef intestine meat with vegetables
- \*75. Beef Sashimi(육회)** **\$21**  
Shredded raw beef tartare seasoned with sesame oil and touch of garlic sauce
- 76. Cheese Ddeok Bokki(치즈떡볶이)** **\$19**  
Stir-fried spicy rice cakes with fish cakes, vegetables, boiled egg, ramen noodle comes with cheese on the outside track



**Seafood pancake**



**Spicy calamari** 辣炒魷魚



**Spicy baby octopus** 辣炒墨斗魚



**Kimchi pancake**



**Jokbal** 豬腳



**Beef Sashimi** 生拌牛肉



**Spicy chicken & shrimp**



**Chashu**



**Do ga ni soo yuk** 白切牛膝骨



**Spicy small octopus** 辣炒章鱼



**Cheese Ddeok Bokki**



**Soon dae & Gop chang** 辣炒牛肠米肠

\*Consumer Warning – Consuming raw fish or meat may increase the risk of getting food borne illness.

77. Chuncheon Dak Galbi for 2 persons **\$29**

(춘천 닭갈비) 2인분 기준

It's made by stir-frying marinated diced chicken in a chili pepper paste based sauce with sliced cabbage, scallions, onions, fish cake, rice cake, noodle & cheese on the outside track.

78. Tang soo yook(탕수육) **\$19**

Deep fried pork or chicken drizzled with sweet & sour sauce with vegetables

79. Kan pung ki(관풍기) **\$19**

Deep fried chicken in sweet and spicy sour sauce

80. Kan pung yook(관풍육) **\$19**

Deep fried pork in sweet and spicy sour sauce

81. Kan pung shrimp(관풍새우) **\$27**

Deep fried shrimp in sweet and spicy sour sauce

82. Ra jo gi(라조기) **\$19**

Deep fried chicken stir-fried with chilly sauce and vegetables

83. Sea snail salad(굴뱅이 소면) **\$24**

Sea snail, dried shredded squid and Vegetables mixed with spicy sauce.

Comes with white noodle

84. Cheese Bul go gi(치즈불고기) **\$24**

Thinly sliced tender beef loin cooked with vegetables, mushroom comes with melting cheese on the outside track

85. Jogae sul Jjim(조개술찜) **\$22**

Braised baby clam flavored by Japanese Sake, Jalapeno & garlic

86. Grilled mackerel(고등어 구이) **\$15**

Grilled mackerel comes with lemon & green onion

87. Tofu Kimchi(두부김치) **\$22**

Stir-fried kimchi & diced pork comes with steamed tofu

88. Soon dae combo(순대 모듬) **\$22**

Assorted Korean blood sausage with pork intestine meat



Tofu Kimchi



Tang soo yook



Soon dae combo 血腸拼盤



Jogae Sul Jjim



Cheese Bulgogi



Sea snail salad 辣拌海螺



Kan Pung Ki

**Authentic Korean wings**

89. Fried chicken(후라이드 치킨) **\$16**

Very crispy chicken wing battered with special Korean powder mix

90. Gyochoon chicken (간장 마늘 치킨) **\$17**

The most popular fried chicken in Korea, seasoned with sweet soy-garlic sauce

91. Blazing (불닭) **\$16**

Fried chicken wing mixed with special blazing sauce

92. Korean zing (양념 치킨) **\$16**

Sweet and medium spicy Korean zing sauce which is mixed with chili pepper, ginger & soy sauce



Fried chicken



Soy Garlic



Blazing



Korean Zing

\* Half & half combinations are available for any chicken wings if requested