

Hoban

1989 Silver Bell Rd 55122-3167 · +16516883447 · Updated: Jan 14, 2026

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APPETIZERS 8

Man Doo

eight fried beef and vegetable korean dumplings (8)

Mul Man Doo

boiled beef or vegetable dumplings (8).

Vegetable Man Doo

korean-style fried vegetarian dumplings (8).

Chicken Wings

fried chicken wings served with sweet and sour sauce.

Spicy Wings

fried chicken wings in a tangy, hot and spicy sauce.

Bin Dae Tuk

korean-style soybean flapjacks served with hoban's specialty seasoned soy sauce.

Sweet Potato Tempura

sliced korean sweet potatoes fried to a golden crisp served with hoban's specialty seasoned soy sauce.

Vegetable Tempura

an assortment of vegetables fried to a golden crisp served with hoban's specialty seasoned soy sauce.

SOUPS AND HOT CASSEROLES 14

Yuk Gae Jang

thinly shaved beef brisket with shitake mushrooms, bean sprouts, and green onions in a hot and spicy beef broth

Kalbee Tang

a hearty beef short-rib soup cooked with vermicelli noodles in a clear beef broth flavored by fresh onions, minced garlic, and spices. also available spicy upon request!

Sulung Tang

sliced beef brisket, vermicelli noodles, and green onions in a lightly salted beef bone broth.

Maeun Tang

spicy codfish soup with tofu accompanied with a variety of zucchini, onions, green onions, carrots, and mushrooms.

Ox Tale Soup

sliced beef brisket, vermicelli noodles, and green onions in a lightly salted beef bone broth.

Mandoo Gook

choice of beef or vegetable dumplings in a salted beef broth, flavored with egg spread and a perfect combination of seasonings. vegetables include mushrooms, green onions, and seaweed.

Tuk Mandoo Gook

rice cakes and dumplings in a salted beef broth, flavored with egg spread and a perfect combination of seasonings. vegetables include mushrooms, green onions, and seaweed.

Buk Uh Hae Jang Gook

known to calm the stomach after a hard night of drinking. dried pollack with radishes and green onions in a mild soup.

Kimchee Chigae

this boiling stew is filled with the perfect combination of pork and kimchee and is enhanced by fresh tofu, onions, and fish cakes.

Tuna Kimchee Chigae

tuna and kimchee boiled together with fresh tofu, onions, and fish cakes in a spicy kimchee broth.

Soon Du Bu Chigae

filled to the rim with soft tofu, mini shrimp, oyster, mushrooms, and green onions in a boiling hot stew. served with a ready to crack egg.

Denjang Chigae

a soybean paste stew with tofu, zucchini, green onions, onions, mushrooms and shrimp.

Oh Jing Uh Chigae

spicy calamari soup with tofu accompanied with a variety of zucchini, onions, green onions, carrots, and mushrooms.

Al Chigae

spicy cod caviar soup with tofu accompanied with a variety of zucchini, onions, green onions, carrots, and mushrooms.

NOODLES 6

Mul Naeng Myun

korea's food of choice during summer, buck wheat noodles in ice cold beef broth. topped with sliced beef brisket, pickled radish and a boiled egg.

Bibim Naeng Myun

cold buck wheat noodles marinated in a hot and spicy sauce with sweet radish, cucumber, and jalapeno peppers.

Hwe Naeng Myun

cold buck wheat noodles with raw skate fish, marinated in a hot and spicy sauce with sweet radish, cucumber, and jalapeno peppers.

Dolsot Woo Dong

thick noodle soup with fish cake, half boiled egg, mushrooms, and onions in a mild broth. served boiling in a stone pot.

Cha Jang Myun

thick black bean sauce with pork and vegetables drizzled over rice noodles.

Champ Pong

assorted shrimp, calamari, and mussels mixed with noodles and vegetables to create a unique seafood noodle soup experience!

JUN 4

Pa Jun

traditional korean-style green onion pancakes.

Seafood Pajun

korean-style pancakes filled with an assortment of squid, oyster, scallops, mussels, and green onions.

Kimchi Pajun

korean-style pancakes filled with kimchi and green onions.

Meat Jun

korean-style pancakes loaded with hoban's famous bulgogi.

OFF THE GRILL 7

Bul Go Gi

savory prime beef thinly sliced and marinated in soy sauce, sesame oil, garlic, sugar, green onions and pepper, flamed on a grill.

Bulgogi-in-a-bowl

hoban's delicious bulgogi fused with vermicelli noodles, mushrooms, and onions in a juicy stone bowl filled with broth.

Kal Bi

sizzling hot tender beef short ribs marinated with a rich combination of soy sauce, rice wine, and vegetables.

Chicken Bulgogi

tender chicken marinated with soy sauce and rice wine vinegar, and grilled with hoban's sweet teriyaki sauce.

Pork Bulgogi

grilled tender pork loin thinly sliced and marinated with a spicy hot blend of red pepper paste, garlic, and ginger served on a sizzling hot platter.

Fire Grilled Fish

your choice of fresh whole atka mackerel, chub mackerel, or yellow croaker prepared with zesty seasoning and seared in a blast of fire.

Kop Chang Kui

grilled beef tripe with vegetables and flavored with spicy seasoning.

HOT POT FOR TWO 10

Kobchang Jungol

seasoned beef tripe cooked in a hot and spicy vegetable soup.

Seafood Jungol

a large variety of seafood, including shrimp, calamari, crab, clam, octopus, mussels, and vegetables all cooked in a spicy hot pot.

Beef Jungol

a mouth-watering combination of thinly sliced prime beef cooked in a hot pot with vegetables, tofu, and vermicelli noodles in a light broth.

Kimchee Jungol

a delicious blend of kimchi, pork, tofu, and vermicelli noodles cooked in a spicy hot pot.

Hoban Budae Jungol

inspired by korea's "army soup", hoban's twist on this recently popular trail mix soup consists of a variety of pork, hotdog, ham, kimchee, and vermicelli noodles.

Spicy Chicken Stew

whole chicken and potatoes cut into chunky pieces, cooked in a delicious spicy red pepper broth with hot peppers, green onions, and onions.

Gamja Tang

meaty pieces of pork bone and potatoes slow-cooked into a spicy, hot pepper soup with sesame seeds, sesame leaf, cabbage, and a variety of mushrooms.

Tuk Bok Ki

a popular blend of tubular rice cakes, odeng, noodles, boiled eggs, cabbage, and green onions, prepared in red pepper paste sauce. garnished with herbs. 2.50 for extra noodles.

Beef And Octopus Hot Plate

bulgogi and octopus fused together in spine tingling spicy seafood based hot pepper sauce. this hot from the griddle entree also includes green onions, onions, chopped cabbage, and an assortment of peppers and mushrooms.

Kalbee Jjim

juicy pieces of "jumbo kalbee" steamed in thick soy sauce based house sauce. vegetables include large potatoes, carrots, onions and mushrooms.

STIR FRY 12

Chap Chae

clear vermicelli noodles, sliced pork, and a selection of vegetables sauteed and seasoned with soy sauce, sesame oil, and sugar.

Chicken Bokum

white chicken breast, zucchini, carrots, mushrooms, onions, green onions, and vegetables stir-fried in a light spicy hot sauce.

Seafood Bokum

an assortment of jumbo shrimp, squid, scallops, mussels, and vegetables stir fried with your choice of spicy or mild sauce.

Hot And Spicy Calamari

extra spicy with a hint of sweetness. this dish consists of fresh calamari and vegetables stir fried to fulfill your mouthwatering appetite.

Hot And Spicy Octopus

savory cuts of octopus and fresh vegetables pan broiled in a hot and spicy sauce.

Sweet And Sour Pork

try sweet and sour like you've never had it before. korean style sweet and sour sauce drizzled over pork tenderloin, fresh vegetables and pineapples.

Sweet And Sour Chicken

korean style sweet and sour sauce drizzled over tender white chicken breast, fresh vegetables and pineapples.

Sweet And Sour Shrimp

korean style sweet and sour sauce drizzled over jumbo deep fried shrimp, fresh vegetables and pineapples.

Kimchee Bokum

the perfect ensemble of pork and kimchi stir fried with rice cake, onions, green onions and a side of fresh tofu.

Pork Bokum

a spicy pork stir-fry sensation! tender marinated pork thinly sliced with fresh onions, green onions, mushrooms, and peppers.

Kimchee Bokum Fried Rice

kimchee and pork tossed together to create a spicy korean style fried rice.

Hoban Fried Rice

your choice of meat with vegetables and rice stir fried together and topped with an egg. vegetables include zucchinis, carrots, onions, and green onions.

RICE BOWLS 5

Bi Bim Bap

a popular entree consisting of steamed white rice topped with an assortment of marinated vegetables and beef and fried egg. served with a traditional fiery hot sauce.

Yuk Hwe Bibimbap

a popular entree consisting of steamed white rice topped with an assortment of marinated vegetables, raw beef, and a raw yolk. served with a traditional fiery hot sauce.

Dolsot Bibimbap

sizzling rice topped with an assortment of vegetables and beef. comes with an egg and a side of fiery hot sauce.

Kimchee Dolsot Bap

sizzling rice topped with kimchee bokum and fried egg.

Seafood Dolsot Bap

sizzling rice topped with an assortment of vegetables and seafood. seafood includes chopped calamari, shrimp, scallops, and mussels. comes with a side of fiery hot sauce.

TEMPURA 2

Shrimp Tempura

eight jumbo shrimp deep fried to a golden brown crisp. this dish also includes deep fried onions, zucchini, and mushrooms. enjoy with a side of hoban's seasoned soy sauce for dipping sauce.

Fried Calamari

a large platter of deep fried calamari tempura. enjoy this dish with a side of our zesty soy sauce based dipping sauce.

POPULAR KOREAN DISHES 8

Pork Katsu

large breaded pork loin fried to a crisp and smothered with our legendary katsu sauce. side salad included.

Chicken Katsu

large chicken breast fried to a crisp and smothered with our legendary katsu sauce. side salad included.

Hwe Dob Bap

raw salmon, tuna, and vegetables mixed with rice and a sweet & sour hot sauce.

Hong Uh Hwe

raw slices of pickled scate fish spiced in a sweet hot sauce.

Yuk Hwe

korean style beef tartare. shredded raw beef flavored with sesame oil, soy sauce, and pine nuts. complementing liquor very well, you will feel the unique texture of beef melt in your mouth.

Daeji Bossam

thick slices of boiled side pork served with a side of salted cabbage, fresh oysters, peppers, sliced garlic, salty shrimp sauce, and crunchy radish strips marinated in hot sauce. wrap it up and enjoy!

Kimbap

kimbap is a traditional korean rice and seaweed roll filled with beef, egg, carrot, spinach, and crunchy yellow radish. each ingredient is marinated separately then combined. the combination creates a perfect arrangement of flavor and crunch. accompanied with house dipping sauce.

Monkfish

monkfish, fresh dropwort, bean sprouts, radish, and papper, slowly steamed in spicy sauce.

DESSERT 1

Fruit Bingsu

luscious strawberries, bananas, kiwi, sweet red bean, and other korean sweets loaded on top of a bed of shaved ice and ice cream to give you a mountain of irresistible taste.