

Yongsusan

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BIBIMBAP TABLE D' HOTE 8

Bibimbap

Rice mixed with vegetables

Soft creamy porridge

Kaesung style steamed pork

Mixed vegetable salad of bean sprouts, radish, and apricot

Special tofu dish

Thinly sliced mung bean jelly marinated in sesame oil

Seasonal assorted pan fried dish

Traditional Korean Punch

TEOKGUK TABLE D' HOTE 8

Teokguk

Sliced rice cake soup with sea laver

Soft creamy porridge

Kaesung style steamed pork

Mixed vegetable salad of bean sprouts, radish, and apricot

Special tofu dish

Thinly sliced mung bean jelly marinated in sesame oil

Seasonal assorted pan fried dish

Traditional Korean Punch

YUKGAEJANG TABLE D' HOTE 8

Yukgaejang

Spicy soup made with beef and vegetables

Soft creamy porridge

Kaesung style steamed pork

Mixed vegetable salad of bean sprouts, radish, and apricot

Special tofu dish

Thinly sliced mung bean jelly marinated in sesame oil

Seasonal assorted pan fried dish

Traditional Korean Punch

NAENGMYEON TABLE D' HOTE 8

Naengmyeon

Chilled noodles and vegetables

Soft creamy porridge

Kaesung style steamed pork

Mixed vegetable salad of bean sprouts, radish, and apricot

Special tofu dish

Thinly sliced mung bean jelly marinated in sesame oil

Seasonal assorted pan fried dish

Traditional Korean Punch

BULGOGI TABLE D' HOTE 10

Bulgogi or Dak Bulgogi

Tender beef barbecue or chicken barbecue

Soft creamy porridge

Seasonal assorted pan fried dish

Mixed vegetable salad of bean sprouts, radish, and apricot

Stir fried clear noodle

with mixed vegetables and mushroom

Thinly sliced mung bean jelly marinated in sesame oil

Kaesung style steamed pork

Special tofu dish

Chilled noodles and vegetables or scorched rice or stew

made with soybean paste, tofu, and vegetables

Traditional Korean Punch

GALBIJJIM TABLE D' HOTE 11

Galbijjim

Slow braised short ribs, radish, ginkgo and dates in traditional soy based marinade

Soft creamy porridge

Kaesung style wrapped cabbage Kimchi

stuffed with radish, pine nuts, dates and a pickled mix of seafood

Mixed vegetable salad of bean sprouts, radish, and apricot

Stir fried clear noodle

with mixed vegetables and mushroom

Thinly sliced mung bean jelly marinated in sesame oil

Kaesung style steamed pork

Chilled noodles and vegetables or scorched rice or stew

made with soybean paste, tofu, and vegetables

Special tofu dish

Seasonal assorted pan fried dish

Traditional Korean Punch

CHUNG TABLE D' HOTE 14

Soft creamy porridge

Mixed vegetable salad of bean sprouts, radish, and apricot

Thinly sliced mung bean jelly marinated in sesame oil

Special tofu dish

Kaesung style steamed pork

Thinly sliced jelly fish and cucumber

with a vinegared mustard sauce

Seasonal assorted pan fried dish

Sauteed thin beef slices

on a bed of shredded vegetables

Kaesung style wrapped cabbage Kimchi

stuffed with radish, pine nuts, dates and a pickled mix of seafood

Dragon fire pot of vegetable, fish, beef slice

cooked in soup

Skewered sea scallop

with mushroom sauteed in sesame oil

Slow braised short ribs, radish, gingko and dates

in traditional soy based marinade

Chilled noodles and vegetables or scorched rice or stew

made with soybean paste, tofu, and vegetables

Traditional Korean Punch

HYANG TABLE D' HOTE 16

Soft creamy porridge

Mixed vegetable salad of bean sprouts, radish, and apricot

Thinly sliced mung bean jelly marinated in sesame oil

Special tofu dish

Thinly sliced jelly fish and cucumber

with a vinegared mustard sauce

Skewered sea scallop

with mushroom sauteed in sesame oil

Seasonal assorted pan fried dish

Steamed black cod fillet

cooked in a ginger, garlic and soy sauce mixture

Kaesung style wrapped cabbage Kimchi

stuffed with radish, pine nuts, dates and a pickled mix of seafood

Beef, chicken, seafood mushrooms, bamboo shoots and gingko

served in a hot fire pot

Abalone a la Yongsusan

A colorful platter of the nine ingredients

beef, shrimp, mushroom, assorted vegetables to be wrapped with small thin crepes

Egg battered King Prawn

topped with sliced squash

Soy sauce marinated short beef rib barbecue or slow braised short ribs

radish, gingko and dates in traditional soy based marinade

Chilled noodles and vegetables or scorched rice or stew

made with soybean paste, tofu, and vegetables

Traditional Korean Punch

A LA CARTE 10

Gujeolpan

A colorful platter of the nine ingredients (beef, shrimp, mushroom, assorted vegetables) to be wrapped with small thin crepes

Sinseollo

Beef, seafood, mushrooms, bamboo shoots and ginkgo served in a hot fire pot

Japchae

Stir fried clear noodle with mixed vegetable

Bindaetteok

Pancake made with ground mung bean, pork, and vegetables

Modeumjeon

Assorted egg battered fish and vegetables

Haemul Pajeon

Seafood and green onion pancake

Paeju

Skewered sea scallop with mushroom sautéed in sesame oil

Endaegu Yori

Steamed black cod fillet cooked in a ginger, garlic and soy sauce mixture

Kaesung Jeyook

Kaesung style steamed pork

Kaesung Bossam Kimchi

Kaesung style wrapped cabbage Kimchi stuffed with radish, pine nuts, dates and a pickled mix of seafood

POPULAR KOREAN SPECIALTIES 10

Galbigui

Soy sauce marinated short beef rib barbecue

Bulgogi

Marinated tender beef barbecue

Dak Bulgogi

Marinated chicken barbecue

Galbijjim

Slow braised short ribs, radish, ginkgo and dates in traditional soy based marinade

Bulnak Dolsot Bibimbap

Beef octopus hot stone pot bibimbap

Bulgogi Dolsot Bibimbap

Beef hot stone pot bibimbap

Nakji Dolsot Bibimbap

Octopus hot stone pot bibimbap

Saengseon Gui

Pan fried seasonal fish

Saengseon Jorim

Steamed fish fillet cooked in a ginger garlic and soy sauce mixture or Steamed mackerel cooked in a ginger garlic and soy sauce mixture

Naengmyeon

Chilled noodles and vegetables
