

Dong Bang Grill

1616 Palisade Ave 07024-6928 · +12012424485 · Updated: Jan 14, 2026

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BARBECUE 6

Db Galbi **\$26.95**

beef short ribs in our own authentic db marinade

Bulgogi **\$22.95**

thin slices of rib-eye steak in db marinade topped with mushrooms

Jae Yook Gui **\$22.95**

spicy pork tender loin marinated in our chilly sauce

Db Chicken **\$19.95**

chicken in our won authentic db marinade

Db Shrimp **\$25.95**

shrimp in our own authentic db marinade

Mushroom Gui **\$20.95**

shiitake mushrooms in our own authentic db marinade

BARBECUE (NON - MARINADE) 4

Saeng Galbi **\$27.95**

no frills just all natural 100% black angus beef short ribs. (no marinade)

Ribeye Steak **\$28.95**

thick tender 100% black angus sirloin steak. (no marinade)

Cha Dol Baegi **\$22.95**

thin sliced sirloin steak. (no marinade)

Sam Guepsal **\$21.95**

pork belly. (no marinade)

CHEF'S SPECIALTIES 32

Roast Pyun Chae **\$26.95**

thinly sliced sirloin beef with sesame leaf and sliced onion served cold.

Jap Chae **\$16.95**

pan fried clear vermicilli noodles with vegetables

Jae Yook Bokeum	\$21.95
kimchee and tofu sauteed in spicy chilly sauce	
Tofu Kimchee Bokeum	\$19.95
kimchee and tofu sauteed in spicy chilly sauce	
Khan Poong Shrimp	\$23.95
sweet and tangy shrimp	
Hae Mool Chap Tang	\$23.95
mixed seafood in delicious white sauce	
Yook Hwe	\$25.95
korean style steak tar tar topped with egg yolk	
Eun Daegu Jorim	\$36.95
steamed cod with turnip & vegetables in spicy soy based sauce	
Ahgu Jim	\$30.95
monk fish with bean sprouts in thick spicy sauce	
Haemool Pajun	\$17.95
assortment of seafood in a korean pancake	
Modeum Jun	\$23.95
pan fried cod fish, shrimp, zucchini, stuffed mushroom & pepper filled with ground beef	
Nak Ji Bokeum	\$24.95
pan-fried octopus w/ vegetables mixed in spicy chilly sauce	
Hwe Mu Chim	\$25.95
assorted sashimi & vegetables in spicy sauce	
Sae Woo Twighim	\$22.95
fresh fried breaded jumbo shrimps	
Hwe Dup Bap	\$16.95
assortments of diced sashimi and fresh crisp vegetables served over steaming white rice with hot chilli sauce on the side	
Jirashi	\$21.95
assortments of sashimi served over a bed of white rice	
Galbi Tang	\$15.95
beef short ribs in broth with radish and vermicelli noodles	
Haemool Tokbaegi	\$15.95
combination of seafood in spicy stew served in a stone pot	
Yook Hwae Bibimbap	\$15.95
thinly sliced raw beef tenderloin lightly marinated in sesame oil served with vegetables over steamed white rice	
Bibimbap	\$12.95
steamed rice topped with assortments of fresh vegetables served with hot chilly sauce on the side	

Gopdol Bibimbap	\$14.95
steamed white rice topped with assorted vegetables and ground beef served in sizzling hot stoneware	
Saengtae Jigae	\$14.95
fresh pollack fish casserole with assortment of vegetables	
Al Jigae	\$11.95
finely shredded beef with scallions, mushrooms and clear noodle in spicy beef base soup	
Duk Mandoo Gook	\$13.95
traditional korean homemade beef dumplings and rice cakes in clear beef broth	
Bibim Nyeung Myun	\$12.95
cold buckwheat noodles served in spicy red pepper sauce	
Al Jigae	\$11.95
finely shredded beef with scallions, mushrooms and clear noodle in spicy beef base soup	
Soon Doobu Jigae	\$11.95
a casserole with soft bean curd, baby clams, shrimps and oysters in mildly spicy broth	
Son Mandoo Gook	\$13.95
traditional korean homemade beef dumpling in mildly spicy beef broth	
Duk Mandoo Gook	\$13.95
traditional korean homemade beef dumplings and rice cakes in clear beef broth	
Kimchee Jigae	\$11.95
a spicy casserole with kimchee, pork & tofu	
Mool Nyeung Myun	\$11.95
cold buckwheat noodles served in icy cold chicken/beef broth	
Bibim Nyeung Myun	\$12.95
cold buckwheat noodles served in spicy red pepper sauce	

HOT POTS ⁴

Shabu Shabu	\$46.95
thinly sliced sirloin beef & assortment of vegetables boiled in house special soup	
Gooksu Jeongol	\$42.95
thinly sliced beef & assortment of vegetables with homemade noodles in beef broth	
Mandoo Jeongol	\$42.95
handmade kimchee dumplings with assortment of vegetables in spicy beef broth	
Haemool Jeongol	\$42.95
spicy mixed seafood hot pot	

BROILED FISH ⁵

Yeonuh Gui	\$19.95
broiled fresh salmon cooked on a sizzling platter	
Jogi Gui	\$19.95
seasoned & broiled yellow croaker	
Janguh Gui	\$20.95
broiled glazed eel with house eel sauce	
Samchi Gui	\$20.95
seasoned & broiled mackerel pike	
Haemool Tokbaegi	\$15.95
combination of seafood in spicy stew served in a stone pot	

CUTLETS & TERIYAKI 5

Pork Cutlet	\$15.95
fried breaded pork served with vegetables and cutlet sauce	
Beef Teriyaki	\$19.95
broiled sirloin beef with vegetables in teriyaki sauce served on sizzling hot platter	
Chicken Teriyaki	\$17.95
broiled boneless chicken breast with vegetables in teriyaki sauce served on a sizzling hot platter	
Salmon Teriyaki	\$19.95
broiled salmon with vegetables in teriyaki sauce served on a sizzling hot platter	
Sae Woo Twikim Udong	\$13.95
noodle woup with shrimp tempura on top	

VEGETARIAN MENU 6

Mushrooms	\$20.95
(available for in restaurant grilling only)juicy oyster, shitake and portabella mushrooms lightly seasoned with salt, pepper and olive oil	
Vegetables	\$20.95
(available for in restaurant grilling only) delicious fresh zucchini, eggplant, and asparagus lightly seasoned with salt, pepper, and olive oil	
Veggie Pancake	\$17.95
korean style pancake with assortments of fresh vegetables	
Veggie Jap Chae	\$16.95
stir-fried vermicelli noodles with fresh vegetables	
San Chae Bibimbap	\$12.95
fresh crispy vegetables served over a steaming bed of white rice with spicy red pepper sauce on the side	
San Chae Gop Dol Bibimbap	\$14.95
fresh vegetables with a touch of olive oil over a bed of rice served in sizzling hot stoneware	

