



Macheko

SEASON TWO



Korean food isn't shy!

Appetizers 전채(前菜)류

- 1. Miso soup(미소쑤) \$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) \$7
Five pieces of fresh raw oyster comes with Korean spicy dipping sauce or Tabasco sauce
- 10. Seafood pancake(해물파전) \$8
Korean pancake that consists of egg, flour, green onion and seafood
- 11. Kimchi pancake(김치전) \$8
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) \$8
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. Gyochon chicken sample(교촌 샘플러) \$7
Macheko's signature chicken wing sample. Sweet or blazing is 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



Gyochon chicken sample



Collaboration of Ddeok Bokki & Kimmari



Takoyaki

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

- Beef -

- 16. **Bul go gi(불고기)** **\$21**
Most well-known Korean BBQ.
Thinly sliced tender beef loin cooked with vegetables, mushroom
- 17. **Galbi(갈비)** **\$24**
Very tender boneless beef rib marinated in traditional Korean bbq sauce
- 18. **Ju mul luk galbi(주물럭 갈비)** **\$25**
Very tender boneless beef rib marinated with garlic, black pepper & salt
- 19. **LA galbi(LA 갈비)** **\$24**
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)** **\$27**
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. **Ju mul luk Chadol(주물럭 차돌)** **\$22**
Very thinly sliced beef brisket marinated with garlic, black pepper & salt
- 23. **Beef Tongue(여밀구이)** **\$21**
Thinly sliced non marinated beef tongue



ANGUS Chadol



Ju Mul Luk Galbi

- Pork -

- 24. **888 Galbi(돼지갈비)** **\$21**
Most tender part of pork with bone marinated in Korean BBQ sauce
- 25. **Spicy Pork(매운돼지구이)** **\$19**
Boneless sliced pork marinated in Korean hot & spicy sauce
- 26. **Spicy pork w/baby octopus(쭈삼불고기)** **\$23**
Boneless sliced pork with baby octopus marinated in Korean hot & spicy sauce
- 27. **Pork Belly(삼겹살)** **\$20**
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



ANGUS Galbisal

- Seafood -

- 28. **Se Wu Gui/새우구이** **\$24**
Shrimp marinated in special BBQ sauce
- 29. **Seafood Combo(예물모듬 구이)** **\$34**
Assorted seafood such as scallop, shrimp, baby octopus, lobster, salmon marinated in BBQ sauce



Seafood Combo



Pork Belly

Bibimbap selections 비빔밥(拌饭)

- 30. Beef Bibimbap(소고기 비빔밥) **\$10**
Served as a bowl of rice topped with assorted vegetables, beef, fried egg stirred together with chili pepper paste
- 31. Chicken Bibimbap(치킨 비빔밥) **\$10**
- 32. Vegetable Bibimbap(야채비빔밥) **\$10**
- 33. Beef Dolsot Bibimbap(소고기 돌솥) **\$12**
Sizzling stone bowl bibimbap with beef
- 34. Chicken Dolsot Biimbap(치킨돌솥) **\$12**
Sizzling stone bowl bibimbap with chicken
- 35. Vegetable Dolsot Bibimbap(야채 돌솥) **\$12**
Sizzling stone bowl bibimbap with only vegetables
- 36. Spicy calamari Bibimbap(오징어돌솥) **\$14**
Sizzling stone bowl bibimbap topped with spicy calamari
- 37. Seafood dolsot Bibimbap(해물돌솥) **\$14**
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)

- 38. Seafood Soon du bu(해물 순두부) **\$12**
Soft tofu & assorted seafood soup cooked in spicy broth
- 39. Gop chang soon du bu(곱창순두부) **\$13**
Soft tofu & small beef intestine soup cooked in spicy broth
- 40. Kimchi soup(김치찌개) **\$10**
Spicy kimchi soup with pork
- 41. Chadol Denjang(차돌된장) **\$10**
Soy bean paste soup with beef brisket
- 42. Sur lung tang(설렁탕) **\$12**
Beef bone soup made from ox bones served with sliced beef & noodle
- 43. Do ga ni tang(도가니탕) **\$15**
Beef bone soup made from ox knees served with beef tendon & noodle
- 44. Gal bi tang(갈비탕) **\$14**
Beef short rib soup



Seafood Soon du bu 海味豆腐脑



Gop chang soon du bu 牛肠豆腐锅



Kimchi soup



Chadol Denjang 大酱汤



Sur lung tang 牛杂碎汤



Gal bi tang 牛排骨汤

Do ga ni tang
牛膝骨汤



Korean Hot Pots & soup 전골 및 탕(汤)

- 45. Gam ja tang(감자탕) \$14**
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) \$12**
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) \$14**
Spicy fresh codfish soup
- 50. Daegu JIRI(생대구지리) \$14**
Non spicy fresh codfish soup
- 51. Al tang(알탕) \$15**
Assorted fish roe soup cooked in spicy broth with vegetables



Yookgae jang



Soon dae guk 血肠汤饭



Ddeok man du guk



Daegu tang



Dae gu JIRI



Al tang



Gam Ja tang 脊骨土豆汤



Genghis Khan's cuisine!

Shabu Shabu 涮涮锅

Hot Pots 전골

- 52. Shabu Shabu for 2 persons(샤브샤브) \$46**
Parboil thinly sliced beef or Seafood in boiling broth. Comes with vegetables, mushroom & tofu
- 53. Gop chang hot pot(곱창전골) \$45**
Small beef intestine, beef, tripe, noodle & vegetables simmered in a hot & spicy broth
- 54. Bul go gi & small octopus hot pot (불낙전골) \$45**
Thin slices of beef, small octopus & vegetables cooked together in a big pot with hot & spicy sauce
- 55. Military hot pot(부대전골) \$39**
Boiled ham, sausage, ramen noodle, kimchi and assorted vegetables simmered in hot & spicy broth.
- 56. Seafood hot pot(해물전골) \$46**
Assorted seafood & vegetables cooked in a big pot with hot & spicy sauce



Gop chang hot pot 肥腸火鍋



Military hot pot 泡菜香肠火锅



Seafood hot pot

NOODLES

57. Jja jang myeon(짜장면) **\$12**
Wheat noodles topped with black soybean paste, diced pork & vegetables
58. Seafood Udon(해물볶음우동) **\$14**
Stir fried Japanese udon noodle with assorted seafood & vegetables
59. Seafood kal guk su(해물칼국수) **\$14**
Non-spicy noodle soup cooked with seafood, zucchini & carrot
60. Mul naeng myeon(물냉면) **\$13**
Chilled buckwheat noodle soup with sliced beef and vegetables
61. Bibim naeng myeon(비빔냉면) **\$13**
Sliced beef and vegetables over buckwheat noodle with spicy sauce
62. Hwe naeng myeon(회냉면) **\$15**
Sliced spicy skate fish and vegetables over buckwheat noodle with spicy sauce
63. Jap chae(해물, 소고기 or 야채)
Potato noodle stir fried in sesame oil with vegetables and seafood(\$12), beef(\$11) or vegetables(\$10) only



Jja jang myeon



Seafood Udon



Bibim naeng myeon 拌冷面



Mul naeng myeon 汤冷面



Hwe naeng myeon 拌冷面



Vegetable Jap chae 杂烩



Seafood kal guk su 海味刀切面



Seafood Jap chae 海味杂烩

- 64. Seafood pancake(해물파전)** **\$14**
Big size Korean pancake that consists of egg, flour, green onion and seafood
- 65. Kimchi pancake(김치전)** **\$14**
Korean pancake that consists of egg, flour, seafood & kimchi
- 66. Spicy Calamari(오징어볶음)** **\$16**
Pan-fried spicy calamari and vegetables
- 67. Spicy baby octopus(쭈구미볶음)** **\$18**
Pan-fried spicy baby octopus and vegetables
- 68. Spicy chicken & shrimp(매운 새우 닭볶음)** **\$17**
Pan-fried chicken & shrimp Korean spicy secrets
- 69. Do ga ni soo yuk(도가니수육)** **\$26**
Braised beef tendon and sliced beef comes with special dipping sauce
- 70. Chashu(일본식 보쌈육)** **\$19**
Sliced Japanese steamed pork served with sliced onion
- 71. Jok bal(족발)** **\$28**
Pig hocks comes with lettuce, sliced jalapeno, garlic & fish sauce
- 72. Soon dae & Gop chang(순대곱창볶음)** **\$24**
Stir-fried Korean spicy blood sausage and beef intestine meat with vegetables
- *73. Beef Sashimi(육회)** **\$19**
Shredded raw beef tartare seasoned with sesame oil and touch of garlic sauce
- 74. Cheese Ddeok Bokki(치즈떡볶이)** **\$19**
Bigger portion of stir-fried spicy rice cakes with fish cakes, vegetables, boiled egg comes with cheese on the outside track
- 75. Soon dae combo(순대 모듬)** **\$17**
Assorted Korean blood sausage with pork intestine meat



Seafood pancake



Spicy calamari 辣炒魷魚



Spicy baby octopus 辣炒墨斗魚



Kimchi pancake



Soon dae combo 血腸拼盤



Beef Sashimi 生拌牛肉



Spicy chicken & shrimp



Chashu



Do ga ni soo yuk 白切牛膝骨



Jok bal 豬腳



Cheese Ddeok Bokki



Soon dae & Gop chang 辣炒牛腸米腸

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76. 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.

77. Tang soo yook(탕수육) **\$17**

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

78. Kan pung ki(관풍기) **\$17**

Deep fried chicken in sweet and spicy sour sauce

79. Kan pung yook(관풍육) **\$17**

Deep fried pork in sweet and spicy sour sauce

80. Kan pung shrimp(관풍새우) **\$24**

Deep fried shrimp in sweet and spicy sour sauce

81. Ra jo gi(라조기) **\$17**

Deep fried chicken stir-fried with chilly sauce and vegetables

82. Spicy Cheese Galbijjim(매운치즈갈비찜) **\$24**

Braised spicy pork rib comes with melting cheese on the outside track

83. Cheese Bul go gi(치즈불고기) **\$24**

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

84. Gyochoon chicken(교촌 치킨) **\$15**

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

85. Brazing chicken(불닭) **\$15**

Fried chicken wing seasoned with Korean spicy secrets

86. Jo gae sul jjim(조개술찜) **\$21**

Braised baby clam flavored by Japanese Sake, Jalapeno & garlic

87. Grilled mackerel(고등어 구이) **\$14**

Grilled mackerel comes with lemon & green onion



Chuncheon Dak Galbi



Gyochoon chicken



Kan Pung Yook



Ra Jo Gi



Cheese Galbijjim



Tang soo yook



Jo gae sul jjim



Grilled Mackerel



Brazing Chicken



Cheese Bulgogi

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