

SMALL PLATES



Jjin Mandu 찰만두 (V) (GF)
House-made steamed dumplings with pork, beef, & kimchi (9)

Ddukbokki 떡볶이 (V) (GF)
Rice cakes & seasonal vegetables sautéed in a sweet & spicy chili sauce (8)

Pa Jeon 파전
Savory shrimp & scallion pancake (9)

Tong Dak 통닭
Spicy-sweet Korean-style fried chicken (9)

Gun Mandu 군만두 (V)
House-made pan fried dumplings with assorted vegetables & mushrooms (8)

Sangchu Geotjeori 상추 겉절이 (V) (GF)
Leafy greens and julienned scallion salad with sesame dressing (8)

Bossam 보쌈 (GF)
Slow roasted pork belly served with a scallion salad, soybean-paste dipping sauce, and leafy greens (12)

RICE



Bibimbap* 비빔밥 (GF)
Korean mixed rice with assorted seasonal veggies, bulgogi, fried egg, & gochujang sauce (13)
Vegetarian & Vegan Options Available Upon Request - Sub tofu

Dolsot Bibimbap* 돌솥 비빔밥 (GF)
Bibimbap served in a hot stone bowl (14)
Vegetarian & Vegan Options Available Upon Request - Sub tofu

Hwedup Bap* 회덮밥 (GF)
Assorted fresh raw fish and seasonal vegetables served with a sweet & spicy sauce over rice (17)

Mapo Dubu 마파 두부 (GF)
Soft bean curd & pork in a spicy-tangy sauce (13)

WOOD GRILL

All Grill Items Are Served With: Steamed Rice • Assorted Leafy Greens for Wrapping
Sesame Oil/Salt • Soybean/Chili Paste Dipping Sauces

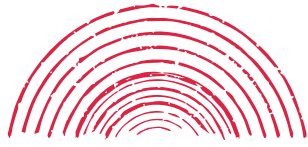
Bulgogi 불고기 (GF)
Thinly sliced marinated ribeye (21)

Kalbi 갈비구이 (GF)
Marinated Niman Ranch Beef Short Rib (28)

Beoseot 버섯 (V) (GF)
Marinated shiitake, cremini, & hen of the woods mushrooms (18)

Godeungeo Gui 고등어 구이 (GF)
Wild-caught whole mackerel with lemon & ginger (MP)

Ddak Gui 닭구이 (GF)
Thinly sliced sesame-marinated chicken thighs (18)



NOODLES



Jajangmyeon 짜장면
A famous Korean-Chinese dish of udon noodles sautéed in a roasted black bean sauce (jajang) with diced pork & seasonal vegetables (13)
Vegetarian & Vegan Options Available Upon Request

Japchae 잡채 (V) (GF)
Sweet potato clear noodles stir-fried with seasonal vegetables in soy, garlic, & sesame oil (13)

SOUP

Kimchi Jigae 김치찌개 (GF)
Comforting spicy kimchi stew with tofu, pork belly, & vegetables (13)

Soondubu Jigae* 순두부찌개 (GF)
Silken tofu soup with shrimp, clams, & pork in a savory seafood broth (15)

Kalbi Tang 갈비탕 (GF)
Rich but delicate clear soup with beef short ribs, glass noodles, korean radish, onion, garlic, & ginger (17)

Dduk Mandu Guk 떡만두국
Homemade dumpling and rice cake soup in a clear beef bone broth (13)
Gluten Free Option Available Upon Request

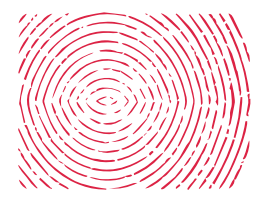
BEVERAGES



Water
Acqua Panna (750ml) (5)
 Rambler | Sparkling (2.75)
Big Swig | Sparkling grapefruit (2.5)

Iced Tea (3)
Korean Pear Juice | 8 oz can (3.5)
House-Made Mocktails (6)
Zhi Hot Tea | Assorted flavors (3.25)
Flat Track Drip Coffee (3.25)

SWEETS



Ice Cream
Seasonal Flavors (8)
Sorbet (V) (GF)
Seasonal Flavors (8)
Hodduk 호떡
Crispy Korean sweet pancake fried with brown sugar, Texas pecans, & cinnamon (10)
Gluten Free Option Available Upon Request

(V) - Vegetarian & Vegan (GF) - Gluten Free | Oseyo loves you! We DO NOT use any MSG in any of our ingredients and use a Gluten-Free Korean Soy Sauce in all of our dishes.

* Items may be served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.

BEER



BOTTLE/CAN

Hops & Grain | Mosaic (6)
Real Ale | Axis IPA (5)
Sierra Nevada | Hazy IPA (6)
Avery | Lilikoli Passion Belgium (8.5)
Hite | Pale Lager (5)
Shacksbury | Rose Cider (8)
Hitachino | White Ale (12)

DRAFT

Brazos Valley | Mama Tried IPA (6)
Live Oak Brewing | Hefeweizen (5.5)
Zilker | Parks & Rec Pale Ale (5.5)
Brooklyn | Sorachi Ace (6)



WINE

SPARKLING

Benvolio | Prosecco, Italy (11/45)
Lucien Albrecht | Rosé, France (13/52)
Domaine Glinavos | Orange, Greece (45)

ROSÉ

Chateau de Campuget | France (9/36)
Malene Wines | California (12.5/50)

WHITE

Domaine Delaporte | Sancerre, France (16/64)
Cune Monopole | Blanco Rioja, Spain (9/36)
Paco & Lola | Albariño, Spain (13.5/54)
Foris Vineyards | Dry Gewürztraminer, Oregon (9.5/38)
Grove Mill | Sauvignon Blanc, New Zealand (10/40)

RED

Feudo Zirtari | Nero d'Avola, Sicily (9.5/38)
Rosso Giome | Cabernet Sauvignon / Merlot, Italy (10/40)
Chateau Vignot, Saint Emilion | Merlot / Cabernet Franc, Bordeaux (15/60)
Famille Perrin | Cotes du Rhone (organic), France (11/44)
Tenuta di Arceno | Chianti Classico, Tuscany (12/48)
Patient Cottat | Pinot Noir, France (9/36)



SAKE

Nihon Sakari | Futushu Juice Box (180ml) (8)

Suigei Shuzo | Tokubetsu Junmai (300ml) (27)

Amabuki Shuzo | Ginno Kurenau Junmai (750ml) (65)

Kiku Masamune Shuzo | Kimoto Junmai (500ml) (9/23)

Kiku Masamune Shuzo | Taru Junmai (720ml) (14/45)

Kinushiro Junmai | Nigori White Silk (500ml) (10/28)

COCKTAILS

Yaupon Do It! (11)

Treaty Oak Old Yaupon Gin, Campari, Loquat Shrub, Lemon

Doenjang Daiquiri (12)

Plantation Dark Pineapple Rum, Clement Rhum Blanc Agricole, Clement Mahina Coconut Liqueur, Pine Nut Miso Orgeat, Lime

Toki Tea (12)

Suntory Toki Japanese Whiskey, Plum & Toasted Matcha Tea Syrup, Lemon

Mango-Jang (12)

Centario Plata Tequila, China-China, Mango & Gochujang Syrup, Lime

Oseyo Fashioned (11)

Old Forester Rye Whiskey, Sweet Potato Demerara Syrup, Walnut & Agnostura Bitters

*K-Pop (11)

Takara Kurokame Shochu, Pomegranate & Shiso Syrup, Egg White, Lemon

Seoul of Oaxaca (12)

Pink Peppercorn Infused Xicaru Mezcal, Cynar, Asian Pear & Pink Peppercorn Syrup, Seaweed Salt, Lime

Monkey See, Monkey Do (12)

Monkey Shoulder Scotch, Averna Amaro, Burnt Honey & Toasted Cardamom Syrup, Lemon

Korea Town (11)

West 32 Soju, Lapsang Tea Syrup, Applewood Smoked Sea Salt, Lemon

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HAPPY HOUR



SMALL PLATES

Jjin Mandu 찢만두

House-made steamed dumplings with pork, beef, & kimchi (7)

Ddukbokki 떡볶이

Rice cakes & seasonal vegetables sautéed in a sweet & spicy chili sauce (6)

Pa Jeon 파전

Savory shrimp & scallion pancake (7)

Tong Dak 통닭

Spicy-sweet Korean-style fried chicken (7)

Gun Mandu 군만두

House-made pan fried dumplings with assorted vegetables & mushrooms (6)

Sangchu Geotjeori 상추 겉절이

Leafy greens and julienned scallion salad with sesame dressing (6)

Bossam 보쌈

Slow roasted pork belly served with a scallion salad, soybean-paste dipping sauce, and perilla leaves (10)

SPECIALTY COCKTAILS

Korea Town

West 32 soju, lapsang tea syrup, applewood smoked sea salt, lemon (9)

Oseyo Fashioned

Old Forester rye whiskey, sweet potato demerara syrup, walnut & agnostura bitters (9)

WINE BY THE GLASS

Grove Mill | Sauvignon Blanc, New Zealand (7)

Patient Cottat | Pinot Noir, France (7)

SAKE

Nihon Sakari | Futushu Juice Box, 180ml (6)

BEER

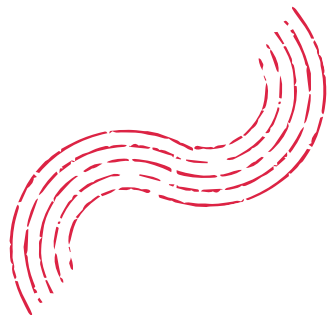
Brazos Valley | Mama Tried IPA (4)

Live Oak Brewing | Hefeweizen (4)

Zilker | Parks & Rec Pale Ale (4)

Brooklyn | Sorachi Ace (4)

Hite | Pale Lager (bottle) (3)





KIDS FAVORITES

Jjin Mandu 찰만두

House-made steamed dumplings with pork, beef, & kimchi (9)

Gun Mandu 군만두 (V)

House-made pan-fried dumplings with assorted mushrooms (8)

Bulgogi Bowl 불고기 (GF)

Thinly sliced marinated ribeye with rice (11)

Japchae 잡채 (V) (GF)

Sweet potato clear noodles stir-fried with seasonal vegetables in soy, garlic, & sesame oil (9)

Duk Mandu Guk 덕만두국

Homemade dumpling and rice cake soup in a clear beef bone broth (9)

Gluten Free Option

KIDS SPECIALTY DRINKS

Pomegranate (4)

Plum (4)



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