

W O O G A

K-Bar & Steak Lounge

@wooganyc

START HERE

WOOGA Salad 14

yuzu soy vinaigrette, broccoli rabe, radish, carrot and iceberg

Lettuce in Blue 14

iceberg, crouton, parmesan, bacon, blue cheese dressing

Thick Bacon Slab 12

thick bacon, brown sugar

Broccoli Rabe 12

sautéed with garlic, ginger and olive oil

Parmesan Truffle Fries 12

crispy fries tossed with white truffle oil and parmesan

Fried Spam (6pc) 12

crispy breaded fried spam sticks

Takoyaki (5pcs) 12

octopus balls, mayo and okonomiyaki sauce

Fried Dumplings 12 (4pcs)

fried handmade dumplings with pork and beef

Beef Japchae 18

stir fry glass noodle with vegetables and beef

Calamari in Black 18

fried calamari coated with squid ink

Gambas al Ajillo 21

fresh shrimp cooked with garlic, olive oil and baguette

WINGS

choose from |
soy garlic |
spicy soy garlic |
sweet & spicy |
5 pcs / 12 |
10 pcs / 20 |

BONELESS THIGH

crispy
sweet & spicy
10 pcs / 18
20 pcs / 35

SHARE IT

Yookhwe aka Beef Tartare 32

raw beef, raw egg yolk, korean pear, pine nuts

Cheese Dukkobokki 24

spicy rice cake and fish cake, fried dumpling, kim-mari

Kimchi Fried Rice 21

kimchi fried rice plus pork belly, fried egg

Kimchi Pancake 18

9" pan-fried pancake with kimchi

Seafood Pancake 20

9" pan-fried pancake with mussel, shrimp, squid, scallion

Bo-Ssam 32

braised pork belly, raw oysters, seasoned radish and white kimchi

Uni Bap 42

seasonal uni, fish roe and seasoned rice

Gal-Bi-Jjim 46

korean braised short rib with Chef's special marinade

Parties of 6 or more 20% gratuity will be added

MUST TRY!!

Tin of Ossetra Caviar 1 oz 50

Tray of Uni 60 gram 50

WOOGA STEAK LOUNGE

Accompanied with banchan (Korean side dishes)
& ssam (lettuce wraps)

USDA Prime Bone-in Tomahawk Steak for 2 165

USDA Prime Bone-in Dry-Aged 20 oz Ribeye 85

USDA Prime 12 oz Ribeye Steak 50

USDA Prime 12 oz Marinated Galbi 48

USDA Prime 12 oz Skirt Steak 47

USDA Prime 12 oz New York Strip 46

Lamb Chops (4pcs) 38

Marinated Pork Shoulder 32

Pork Belly 32

Spicy Pork Belly 32

Fish of the Day 32

Seasoned Tiger Shrimp (8pcs) 36

K-Hotpot

(serves 2-3 guests)

Clams & Mussels Hotpot 38

manila clams, black mussels and udon

Army Stew 42

spam, sausage, rice cake, pork belly, kimchi and ramyun

Spicy Seafood Hotpot 42

Crab, clams, mussels, shrimp and ramyun

Wang Galbi Hotpot 46

beef ribs, daikon radish and glass noodles

Please notify your server of any allergies or dietary restrictions

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness

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SIGNATURE COCKTAILS 14

- Wooga Highball**
jinro soju, korean plum extract, fever tree tonic
- Lychee Martini**
spring 44 vodka, lychee puree
- Bloody Margarita**
gracias a dios, blood orange, triple sec, sugar, taijin
- Yuzu Margarita**
el tequileno, yuzu, triple sec, sugar
- Red Eye Espresso Martini**
la colombe cold brew, spring 44, luxardo coffee
- Matcha Old Fashioned**
four roses bourbon, matcha, angostura, demerara

DRAFT BEER 8

- Montauk**
Easy Riser Belgium White NY
- EBBS**
Kolsch No 2 NY
- Cigar City**
Jai Alai IPA FL
- Asahi**
Rice Lager Japan
- Estrella Galicia**
Lager Spain
- Radeberger**
Pilsner Germany

BOTTLE BEER 9

- Terra**
Pale Lager Korea
- OB**
American Lager Korea
- Cass**
American Lager Korea
- Guinness Draught**
Stout Ireland
- Harpoon IPA**
English IPA Mass
- Lagunitas IPA**
American IPA Cali
- Stella Artois**
Pale Lager Belgium
- Asahi 00**
Non-Alcoholic Japan

CLASSIC COCKTAILS 14

- Old Fashioned**
rebel bourbon, angostura, demerara
- Manhattan**
rebel bourbon, gonzalez byass, angostura
- Daiquiri**
plantation dark rum, lime, sugar
- Dark & Stormy**
plantation dark rum, fever tree ginger beer, lime
- Margarita**
el tequileno tequila, lime, triple sec, sugar
- Moscow Mule**
spring 44 vodka, lime, fever tree ginger beer
- Mojito**
Plantation light rum, mint, lime, triple sec, sugar

SOJU 16

- Jinro is Back
Chamisul Fresh
Saero

WINES BY THE GLASS 14 / 56

SPARKLING

ROSE

WHITE

- Chardonnay
Sauvignon Blanc
Pinot Grigio
Riesling

RED

- Cabernet Sauvignon
Pinot Noir
Malbec
Chianti

NON-ALCOHOLIC

- | | |
|---------------------------------------|---|
| Saratoga Sparkling | 8 |
| Saratoga Still | 8 |
| Coke / Diet Coke / Sprite/ Ginger Ale | 3 |
| Apple, Cranberry, Grapefruit, Orange | 5 |