



**HOUSE**

Chef's Selection of  
Appetizers  
and Meats

75 PER PERSON

◆ **OMAKASE** ◆  
CHEF'S TASTING MENU

**BALLER**

Chef's Selection of  
Appetizers, Meats,  
Seafood, and Wagyu

125 PER PERSON

◆ **APPETIZERS** ◆

**STEAK TARTARE**

Caviar, Toasted Milk Bread, Chive  
25

**HAMACHI-BAP**

Marinated Hamachi, Crispy  
Sushi Rice, Egg, Furikake,  
Bonito Flake, Served Table Side  
18

**SEASONAL CHEF'S  
SELECTION**  
MP

**WAGYU SNOWFLAKE  
DUMPLINGS**

Chili Crunch Ponzu  
15

**KIMCHI PANCAKE**

Kimchi, Scallions, Sweet and  
Spicy Sauces  
12

**KIM'S FRIED CHICKEN**

Sweet and Spicy  
Gochujang Sauce  
12

◆ **BOWLS** ◆

**ARMY STEW**

Hot Dogs, Spam, Nueske Bacon,  
Beans, Kimchi, Spicy Ramen Dashi  
18

**KIMCHI FRIED RICE**

Prime Beef, Kimchi, Crispy Fried Egg  
15

**TTEOKBOKKI**

Baby Octopus, Rice Cakes,  
Gochujang Sauce  
18

◆ **MR. KIM'S TABLE GRILL** ◆

**BEEF**

Boneless Galbi Short Rib 15  
Bone-In Galbi Short Rib 17  
Prime Ribeye 25  
Prime Brisket 15  
Prime Strip 19  
Filet Mignon 26  
A5 Wagyu MP  
Grand Cattle Wagyu MP

**PORK**

Marinated Pork Belly 16  
Pork Bulgogi 17  
Spicy Pork Bulgogi 17  
Nueske's Bacon 10

**SEAFOOD**

Scallops 24  
Shrimp 17  
Hamachi Kama 18  
Miso Marinated Black Cod 21  
Spicy Baby Octopus 15

**VEGGIES**

Asparagus 15  
King Trumpet Mushroom 16  
Broccolini 10  
KBBQ Onion 11  
Shishito Peppers 10  
Baby Bok Choy 12  
Seasonal Vegetable MP

**VEGGIE BLOCK**

Trumpet Mushroom, Broccolini, 50  
Shishito, Asparagus, Bok Choy,  
BBQ Onions

**ALL PROTEIN ORDERS SERVED WITH:**

House Ssamjang - Lettuce & Shiso Mint for Wraps

Cabbage & Baby Greens Salad, Pear & Ginger Dressing - Selection of Banchan - Ice Cream

**Additional Accompaniments:** Truffle Sukiyaki +4 - Teriyaki +3 - Chili Crunch Ponzu +2



◆ **SIDES** ◆

**KIMCHI FRIED RICE** | 8  
Prime Beef, Kimchi

**EGG AND BUTTER RICE** | 6  
63 Degree Poached Egg

**JAPCHAE** | 10  
Sweet Potato Noodles, Sliced Prime  
Beef, Veggies

**STEAMED RICE**  
Available Upon Request

◆ **KIDS** ◆

**STEAK** | 12

**TERIYAKI CHICKEN** | 10

**STEAMED VEGETABLES** | 9

\*COMES WITH STEAMED RICE

◆ **DESSERT** ◆

**FANTASTIC COTTON CANDY** | 13

FOLLOW MR. KIM'S

@MRKIMSTULSA

FANTASTICMRKIMS.COM

\*Consuming Raw or Undercooked Meat  
May Pose a Health Risk.





## • COCKTAILS •

### LOST COZ | 12

Served Frozen, Tito's Vodka, Soon Hari Citron Soju, Triple Sec, Cranberry, Key Lime, Hibiscus Syrup

### RETURN OF MOGWAI | 14

Maker's Mark Bourbon, Cynar, Black Tea, Root Beer Demerara, Lemon, Cabernet Sauvignon

### BLACK WALNUT OLD FASHIONED | 14

Legent Bourbon, Chai Demerara, Black Walnut Bitters

### INKWELL | 12

Cazadores Tequila, Mugi Hokka Shochu, Coffee Liqueur, Coffee

### THE CLAIRVOYANT | 10

Coffee, Cranberry, Cherry Syrup, Lemon, N/A Bitters  
♦ Non-Alcoholic

### BARTENDER'S SPECIAL | 12

Ask Your Server About Our Current Cocktail Feature

### CARCOSA | 14

Cazadores Tequila, Alipus Mezcal, Turmeric Liqueur, Curry Spiced Agave, Pineapple, Lime, Orange Bitters, Spiced Salt Rim

### HAETAE | 13

Tito's Vodka, Aurora Manzanilla Sherry, Golden Ume Liqueur, Chai Demerara, Lime, Plum Bitters, Salted Plum Sugar, Soda Water

### NO ORDINARY SHRUB | 10

Rotating House-Made Fruit Shrub, Lime, Soda  
♦ Non-Alcoholic

### JJAN PUNCH | 45

Bombay London Dry Gin, Jinro Soju, Soon Hari Fruit Soju, Matcha Cold Brew, Simple Syrup, Lemon, Sparkling Wine, Serves 4-6

### SINGLE SERVING | 12

## • WINES •

### REDS BY GLASS OR BOTTLE

Forager Pinot Noir (Willamette Valley, OR)	13   46
Orlegi De Luberry (Rioja, Spain)	12   48
Martin Ray Cabernet Sauvignon (Napa Valley, CA)	14   56
Kokomo Cuvee Red Blend (Dry Creek, CA)	15   60
Myungjak Bokbunja Raspberry Wine (South Korea)	10   26

### REDS BY THE BOTTLE

EZY TGR Pinot Noir (Willamette Valley, OR)	60
Paul Hobbs Pinot Noir (Russian River Valley, CA)	100
Pride Merlot (Napa/Sonoma, CA)	140
Frog's Leap Zinfandel (Napa Valley, CA)	75
Raymond Reserve Cabernet Sauvignon (Napa Valley, CA)	100

### WHITES BY GLASS OR BOTTLE

Forge Riesling (Seneca Lake, NY)	13   46
Circa Pinot Grigio (Veneto, Italy)	11   44
Lange Chardonnay (Willamette Valley, OR)	15   60
I Tant Brut (Cava, Spain)	11   44
Glup Orange Wine (Itata Valley, Chile)	14   56

### WHITES & SPARKLING BY THE BOTTLE

Emmolo Sauvignon Blanc (Napa Valley, CA)	60
32 Winds Chardonnay (Sonoma County, CA)	85
St. Urbans-Hof Bockstein Spatlese Riesling (Mosel, Germany)	110
Carboniste Sparkling Albariño (Andrus Island, CA)	65
Iron Horse Cuvee (Russian River Valley, CA)	120

## • SAKE PAIRINGS •

### GWISIN | 30

Jozen Mizuno Sparkling, Suzaku Junmai Ginjo, Ozeki Taruzake

### DOKKAEBI | 45

Jinro Ilpoom Soju, Jozen Mizuno Sparkling, Suzaku Junmai Ginjo, Ozeki Taruzake, Cognac Park Mizunara

## • KOREAN DRINKS •

JINRO SOJU  
375 ml  
16

FRUIT SOJU  
375 ml  
14

JINRO MAKGEOLLI  
750 ml  
14

FRUIT MAKGEOLLI  
750 ml  
14

### ★ MR. KIM'S EXCLUSIVES

MR. KIM'S YUZU  
LAGER  
750 ml  
15  
★

SAISON DUPONT  
750 ml  
25

JESTER KING  
SERRATA  
750 ml  
35  
★

DOGFISH HEAD  
60 MINUTE IPA  
12 oz  
7

SAPPORO  
12 oz  
7

MR.  
KIM'S