



# Let's eat, drink & play

In Korean, *Barn Joo* means drinks accompanied with your meal. We want to create a warm and welcoming venue to eat, drink and enjoy what our Barn Joo family has to offer

## Cold

**Barn Joo Salad** 15

반주 샐러드

Mixed greens, quinoa, seasonal fruits, almond, corn, boiled egg, croutons, parmesan cheese

**Supplement +5 :**

- Bulgogi
- Chicken
- Crunchy Tofu
- Tri-color Hwe

**Choice of dressing :**

- Sweet soy vinaigrette
- Yuzu sesame
- Chojang

**Shrimp Ceviche** 15

새우장

Tiger shrimp, citrus soy sauce, uni, pico de gallo, nori rice balls

**Tuna mayo** 15

참치마요

Tuna, mayonnaise, cucumber, shallots, garlic butter bruschetta

## Rolls

**Fried Tiger Roll** 13

프라이 타이거 롤

Tuna, salmon, avocado, kani, chilli mayo, eel sauce

**Shrimp Tempura Roll** 13

쉬림프 템푸라 롤

Shrimp, avocado, kani, cucumber, quinoa, spicy mayo, and eel sauce

## Tapas

**Truffle Fries**  9

트러플 감자튀김

Hand-cut potato, truffle essence + Parmesan Cheese +1

**Fried Asparagus**  14

아스파라거스

Asparagus, sesame batter

**Corn & Cheese**  13

콘치즈

Corn, assorted seasonal vegetables, mayonnaise, melted mozzarella cheese

**Crunchy Tofu**   13

두부김치

Tofu, kimchi

**Dumpling** 10

만두

House-made dumplings  
*Three pieces*

**Steamed :**

- Vegetable 
- Pork
- Shrimp

**Fried :**

- Vegetable 
- Pork
- Shrimp

**Choice of :**

- Soy garlic
- Hot & Spicy

**Fried Chili Shrimp** 17

칠리새우

Shrimp, sweet & spicy chili sauce

**Calamari & Nuts** 17

오징어 땅콩

Panko batter, calamari, roasted peanuts

**Soft Shell Crab** 15

게 튀김

Panko batter, soft shell crab, tartare sauce and pico de gallo

**Wings (six pieces)** 15

치킨윙

Choice of : Soy garlic / Hot & spicy

**Spicy Charred Chicken**  17

치즈불닭

chicken., assorted vegetables, gochujang, mozzarella cheese on top

**Nacho Belly** 17

나초 삼겹살

Pork belly, tortilla chips, soybean paste, with scallion cabbage salad

## Share

**Bun (two piece)** 15

번

**Choice of :**

- Crispy Chicken
- Galbi
- Fish 

**Taco (two piece)** 14

타코

With guacamole, pico de gallo, and sour cream

**Choice of :**

- Bulgogi
- Spicy pork
- BBQ chicken
- Garlic shrimp

**Japchae**

잡채

Lightly cooked fresh vegetables, sweet potato glass noodles

**Choice of :**

- Veggie   20
- Beef 21
- Seafood  22

**Pancake/Jeon**

전

**Choice of :**

- Veggie  20
- Seafood 23

**Katsu** 21

까스

**Choice of :**

- Fish

Fried Basa cutlet breaded with panko and corn flake

- Chicken

Fried chicken cutlet breaded with panko and corn flakes

# Main

## Spicy Pork 29

Stir fried Berkshire pork belly, spicy chili sauce, grilled lemon, corn, potatoes, butter, shishito peppers, mushrooms, parmesan cheese

## BBQ Chicken 닭구이 29

Soy marinated chicken with truffle essence, grilled lemon, corn, potatoes, butter, shishito peppers, mushrooms, parmesan cheese

## Bulgogi 불고기 31

Soy marinated ribeye with truffle essence, grilled lemon, corn, potatoes, butter, shishito peppers, mushrooms, parmesan cheese

## Pork Jowl 항정살 31

Grilled pork jowl, grilled lemon, corn, potatoes, butter, shishito peppers, mushrooms, parmesan cheese

## NY Bites 갈비 스테이크 41

Marinated short rib, grilled lemon, corn, potatoes, butter, shishito peppers, mushrooms, parmesan cheese

## Galbi-Jjim 갈비찜 41

Braised short ribs, carrots dates, chestnuts, truffle essence with glass noodles, parmesan cheese

### Vegetable wrap set +3

Red leaf lettuce, perilla leaf, bell peppers, cucumber

### Side of Rice +2

# Rice

## Hotstone Bowl

Served in signature sizzling bowl with rice, sautéed vegetables, fried egg, topped with mixed pepper and vegetables


Choice of :

- Bulgogi 20
- Spicy Pork  20
- BBQ Chicken 20
- Tofu & Mushroom  20
- Spicy Seafood  21
- Galbi 21
- Assorted Fish Roe 21

## Bibimbap


Served cold with nori rice, fresh greens, fish roe

Choice of :

- Uni  25  
Raw sea urchin egg, raw egg yolk
- Hwe 24  
Sashimi(tuna, salmon, tilapia)
- Ebi 23  
Soy sauce cured langostino shrimp egg, raw egg yolk

# Hot Pot

## Seafood Ramen 짬뽕라면 29

Calamari, shrimp, clams, onion, red pepper, green pepper, bok choy, blue crab, spinach  
Choice of white or red 

## Seafood Kalguksu 해물칼국수 27

Hand cut noodles with seafood broth, shrimp, calamari, blue crab, mussels

## Fisherman's Stew 누룽지탕 29

Jumbo shrimp, mussels, blue crab, calamari, puffed rice in seafood broth  
Choice of white or red 

## Bulgogi Hot Pot 뚝배기 불고기 28

Bulgogi, glass noodles, vegetables in beef broth

## Korean Army Stew 부대찌개 33

Dashi broth, kimchi, ramen noodle, ham, beef meatballs, pork sausage, mixed vegetables, mushrooms



Gluten Free options available upon request. Please ask your server

 Vegetarian

Max 4 credit card per group

20% service charge for parties of 5 or more

Consuming raw or undercooked meat, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food borne illness



### SAKE

- One Cup Ozeki Junmai** 9  
Japan. 14% abv. 180 ml
- Shoin Junmai Ginjo** 37  
Shoin Sake Brewery in Yamaguchi, Japan.  
14.5% abv. 500 ml

### HOMEMADE SODAS 6

- Ginger Limeade
- Hibiscus Lemonade
- Sparkling Yuzu

### SODAS 3

- Coke / Diet Coke
- Sprite
- Ginger Ale
- Seltzer Water

### DRAFT BEER

- Sapporo** 8  
Lager, Japan 5% abv.
- Flower Power** 9  
IPA, Ithaca 7.5% abv

### BOTTLE BEER

- Terra (S)** 9  
Lager, Korea 4.6% abv.
- Stella** 8  
Lager, Belgium 5% abv.
- Fat Tire** 8  
Amber Ale, Fort Collins, Colorado 5.2% abv.
- Asahi Super Dry** 9  
Lager, Japan 5.2% abv.

## Korean Spirits

### SIGNATURE SOJU COCKTAIL

with signature candy rocks

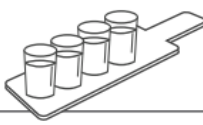
- 10 glass
- 38 bottle



### BARN JOO HARMONY

One of each of our Signature Soju Cocktails

29



**Midtown Forsythia**  
Soju, St. germain, lychee juice, orange juice

**Purple Rain**  
Soju, apple liqueur, grape juice, sour, St. germain

**Passionate Barn Joo**  
Soju, passion fruit juice, triple sec, coconut rum, grenadine

**Cucumber Cooler**  
Soju, sour, St. germain, muddles cucumber

**Soju (Chum Churum)** 15

- **Original** 17.5% abv
- **Peach** 14% abv
- **Yuzu** 14% abv
- **Apple** 12% abv

**Yuzu Makgeoli** 10  
Yuzu, Korean rice wine, sprite

**Makgeoli** 16  
Unfiltered rice wine, 6% abv

**Bok Bun Ja** 16  
Black raspberry wine 16% abv

### COCKTAILS

16

#### Seasonal Drinks Lychee to the TOP

Beefeaters Gin, fresh lychee juice, apple syrup, lime, triple sec

- Elder Fashioned**  
Evan Williams Bourbon, St. Germain, orange bitters
- Smoked Manhattan**  
Rittenhouse Rye whisky, sweet vermouth, scotch essence, angostura bitters
- Jalapeño Margarita**  
Jalapeño infused Tequila, fresh lime juice, organic agave syrup, citrus salt
- Barn Joo Maid**  
Choice of Vodka, tequila, or rum, cucumber, mint, fresh lime juice, simple syrup
- Cucumber Gintini**  
Beefeaters Gin, fresh lime juice, angostura bitters, muddled cucumbers

- Bee Line**  
42 Below Vodka, honey, fresh lemon juice, lavender bitters
- Seoul Mule**  
Soju, Domaine de Canton, fresh lime juice, ginger beer
- Mak Sour**  
Evan Williams Bourbon, Makgeoli, simple syrup, fresh lemon juice, Malbec
- Drunken Tiger**  
Suntory Toki Whiskey, turmeric syrup, lemon juice, ramazzotti, angostura bitters, orange bitters
- Mojito**  
Cruzan aged rum, fresh lime juice, mint leaves, club soda

### WINE

#### SPARKLING wine

**Prosecco** Stella Di Notte, Torresella, Italy 13/44

#### ROSE wine

**Sparkling** Rose Ruffino, Italy 13/44

**Rose** Prophecy, vin de France 14/48

#### WHITE wine

**Riesling** Relax, Qualitatswein Mosel, Germany 14/48

**Sauvignon Blanc** Prophecy, Marlborough, New Zealand 15/52

**Pinot Grigio** Gabbiano Promessa, Delle Venezie, Italy 14/48

**Chardonnay** Storypoint, Sonoma County CA 14/48

#### RED wine

**Pinot Noir** Bonterra, Mendocino County California 2016 14/48

**Cabernet Sauvignon** Chateau Souverain, California 2016 14/48

**Malbec** Mendoza Argentina 2017 15/52

### SPIRITS

### 2OZ POUR

- VODKA**
- Grey Goose 15
  - Ketel One 14
  - Tito's 15
  - 42 Below 13

- RUM**
- Bacardi 15
  - Captain Morgan 15
  - Cruzan 13

- TEQUILA**
- Patron Silver 19
  - Don Julio 19
  - Lunazul 13

- GIN**
- Hendrick's 15
  - Bombay Sapph 15
  - Beefeater 13

- SINGLE MALT SCOTCH**
- Macallan 12yr 24
  - Macallan 18yr 70
  - Oban 14yr 28
  - Glenlivet 12yr 22
  - Johnnie Walker Black 20
  - Johnnie Walker Blue 54

- JAPANESE**
- Yamazaki 12yr 29
  - Suntory Toki 19
  - Hibiki 24

- AMERICAN WHISKEY BOURBON/RYE**
- Basil Hayden 19
  - Woodford Reserve 15
  - Maker's Mark 15
  - Jack Daniel 15
  - Evan Williams 13
  - RittenHouse Rye 13

- IRISH**
- Jameson 15



Find us also in Union Square & Nomad !

**BARN JOO**  
(UNION SQUARE)

OYSTERS and TABLE GRILL KOREAN BBQ

35 Union Square W.  
New York, NY 10003

**BARN JOO**  
NOMAD

OPEN HAND ROLLS and VARIOUS A LA CARTE

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