



Let's eat, drink & play

Share & Tapas

Barn Joo Salad • 반주샐러드 22

mixed green, quinoa, black olives, seasonal fruits, almond, corn, boiled egg, croutons, parmesan cheese and yuzu ginger dressing

Supplement +5 : CHOICE OF: Crunchy Tofu / Galbi / Bulgogi / Spicy Pork / Chicken / Shrimp

Truffle Fries • 감자튀김 10

hand cut potatoes, granulated garlic, truffle essence

Potato Croquettes • 감자고로케 13

panko, mashed potatoes, green beans, topped with katsu sauce

Fried Asparagus • 아스파라거스튀김 14

asparagus, sesame seeds, spicy mayo

Fried Dumplings (3 pcs) • 튀김만두 14

Choice of soy garlic / hot & spicy

CHOICE OF: Vegetable / Beef / Shrimp

Chicken Wings (6 pcs) • 치킨윙 15

Choice of soy garlic / hot & spicy / citrus salt & pepper

Crunchy Tofu • 두부튀김 14

fried tofu with a spicy glaze and caramelized kimchi

Popcorn Chicken • 팝콘치킨 15

chicken thigh, black sesame seed, roasted peanuts, béchamel sauce

Calamari & Peanuts • 오징어땅콩 18

fried calamari, peanuts, paprika, tartar sauce

Mushrooms • 버섯볶음 15

garlic butter, mushrooms: oyster, cremini, shiitake

Tteok & Cheese • 떡 & 치즈 19

rice cake, sweet corn, quinoa, fontina, cheddar, parmesan cheese, truffle essence, crostini

Bulgogi Spicy Rice Cake • 떡볶이 21

rice cake, gochujang, kabocha squash, onions, peppers, almonds, sesame seed, scallion, carrots [add cheese +2]

Tuna Mayo Tartare • 참치마요 타르타르 20

{ cold } tuna, pickled radish, sesame oil, mayo, honey with crostini

Salmon Tartare • 연어 타르타르 22

{ cold } lemon, cucumber, pickle radish, mayo, guacamole, fish roe with crostini

Fried Tiger Roll (8 pcs) 20

tuna, salmon, avocado, pickled radish, kani, topped with eel sauce & spicy mayo

Shrimp Tempura Roll (8 pcs) 20

shrimp tempura, avocado, pickled radish, kani, sweet potato crunch, fish roe, topped with eel sauce & spicy mayo

Tacos (3 pcs) • 타코 18

served with lettuce, guacamole, pico de gallo, sour cream and limes

CHOICE OF: Bulgogi / Spicy Pork / Chicken / Crispy Fish / Shrimp

Steamed Buns (2 pcs) • 번 16

scallion coleslaw, pickled radish, cucumber, tartar sauce

CHOICE OF: Bulgogi / Spicy Pork / Crispy Chicken / Crispy Fish / Duck

Korean Pancake • 전 23

scallion, red onion, bell peppers

CHOICE OF: Scallion / Kimchi +1 / Seafood +2

Rice

Sizzling Stone Bowl Bibimbap 23

돌솥비빔밥 // five grain, purple rice with broccoli, carrots, radish, zucchini, mushrooms, bean sprouts, fried quinoa, sunny side up egg

CHOICE OF: Tofu & Mushroom / Galbi +3 / Bulgogi / Spicy Pork / Chicken / Duck +3 / Eel (no egg) +3

Uni Bibimbap • 우니비빔밥 28

{ cold } california sea urchin, kimchi, crispy quinoa, capelin roe, sunny side up egg [make it a paella +3]

Sashimi Bibimbap • 회덮밥 27

{ cold } salmon, tuna, white fish, fish roe, fried quinoa, caramelized kimchi, micro greens, pickled radish & pico de gallo

Kimchi Fried Rice • 김치 볶음밥 28

kimchi, pork, mixed veggies, fried quinoa, mozzarella cheese, sunny side up egg



Seafood Paella 65

serves 2-3

해물철판볶음밥 // shrimp, mussels, calamari, five grain, purple rice, fish roe, lemon aioli

Main

Chili Shrimp • 칠리 새우 32

shrimp, fresh corn, parmesan, sweet potato crunch, onion, zucchini, lemon aioli, sour cream

Braised Octopus • 문어 볶음 37

octopus, marble potatoes, black bean, shishito peppers, ginger, bean sprouts, gochujang chili sauce

Pork Belly • 삼겹살 37

pickled onion, white kimchi, pickled cabbage, chayote pickles, pico de gallo, ssamjang sauce, chicharron

NY Bites • 갈비 스테이크 42

marinated short rib, marble potatoes, sweet potato crunch, grilled lemon, kabocha squash, hemp seeds, butter sauteed mushrooms

Braised Short Ribs • 갈비찜 42

p. a. amish grass fed short ribs, pine-nuts, chesnuts, mushroom, peppers, sweet potato puree, kabocha squash

Korean Army Stew • 부대찌개 28

beef broth, kimchi, ramen noodle, ham, sausage, meatball, mixed vegetables, mixed mushroom, mozzarella cheese, spinach, sunny side up egg

Noodles

Japchae • 잡채 23

sweet potato glass noodles stir-fry

CHOICE OF: Vegetable / Bulgogi +1 / Seafood +2

Fisherman's Noodle Soup • 해물라면 27

beef broth, blue crab, mussels, shrimp, mix seafood, ramen noodles

Yuk-Gae-Jang Ramyun • 육계장라면 27

shredded beef, beef broth, bracken, bean sprout, egg, scallion, ramen noodles

Creamy Shrimp Udon • 크림 새우 우동 28

shrimp, kimchi, bechamel, mushroom heavy cream, baby octopus, clams, calamari, crab meat, sweet potato crunch, crostini, fish roe, udon



Oyster

S • P • E • C • I • A • L



Oyster Cocktail Shrimp

\$1.75/pcs

6 pcs min

AVAILABLE

EVERYDAY • 12 - 9 PM

LUNCH SPECIAL

12 - 4:30 PM

Served with truffle fries & homemade soda

\$26

Crispy Chicken Sandwich

pepper jack cheese, sweet & spicy sauce, lettuce, tomato, chayote pickles, mayonnaise

Crispy Fish Filet Sandwich

pepper jack cheese, tartar sauce, lettuce, tomato, chayote pickles, mayonnaise

Galbi Burger

pepper jack cheese, galbi sauce, lettuce, tomato, chayote pickles, mayonnaise

Bulgogi Burrito

carrot, guacamole, pickle daikon, lettuce, mayonnaise in a seaweed wrap

Tuna Burrito

capelin roe, crispy quinoa, guacamole, cucumber, pickled radish, spicy mayo in a seaweed wrap

Tacos (3 pcs)

served with lettuce, guacamole, pico de gallo, sour cream and limes

CHOICE OF: Bulgogi / Spicy Pork / Chicken / Crispy Fish / Shrimp

SIDES

Homemade Kimchi	5
Homemade Pickles	5
Multi Grain Rice	3
White Rice	3

Vegetarian / Gluten Free options available upon request. Please ask your server.

Max 4 credit cards per group

20% service charge for parties of 5 or more

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.



Have your next event at BARN JOO

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Barn Joo Korean BBQ

Monday – Saturday Open 5 PM • Sunday Open 12 PM

BBQ COMBOS

SMALL SERVES 2 • LARGE SERVES 3-4

BEEF

C • O • M • B • O



Short Rib
Skirt Steak
Ribeye
Marinated Short Rib

Small 135 • Large 155

PORK

C • O • M • B • O

Pork Jowl
Pork Belly
Pork Butt
Marinated Pork Rib

Small 115 • Large 135

UPGRADE +20

With any BEEF COMBO order, you will get to choose from:

COMBO #1 2 Angel's Envy Old Fashioned
2 Scoops of Vanilla Ice Cream

COMBO #2 1 Bottle of Soju
2 Scoops of Vanilla Ice Cream

each combo comes with

Sides

Corn Cheese
Egg Soufflé

Farmer's Basket

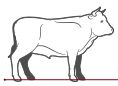
a basket full of lettuce

Ban-Chan

Kimchi
House Salad
Scallion Salad
Radish Pickle
Pickled Radish Wraps

Chef's Dipping Sauces

Salt
Soy Sauce **GFA**
Ssamjang



Beef



a la carte

Prime Short Rib 47
Prime Skirt Steak 45
Prime Ribeye 45
Prime Marinated Short Rib 47



Pork

a la carte

Thick Cut Pork Belly 40
Chef's Cut Pork Jowl 42
Thick Cut Pork Butt 40
Marinated Pork Short Ribs 40



Chicken

a la carte

Spicy Chicken 29
Marinated Chicken 29



Seafood

a la carte

Black Tiger Shrimp (12 pcs) 29

Vegetables Fresh Sweet Corn ... 8 / Mushroom ... 8 / Shishito Peppers ... 8 / Zucchini ... 8

Sides Multi Grain Rice ... 3 / White Rice ... 3

Wine

* HAPPY HOUR 4 – 6 PM

Glass / Bottle

Red

Casillero Del Diablo Cabernet * 10 / 15 / 55
Cono Sur Pinot Noir 16 / 60
Bodega Trivento, Malbec 17 / 65
Weather Sonoma Coast Pinot Noir 70
John Anthony Napa Valley Cabernet 110

White

EOS Pinot Grigio * 10 / 15 / 55
Dashwood Sauvignon Blanc 17 / 65
Butter Chardonnay 17 / 65
Matua Wines, Sauvignon Blanc 60
Weather Sonoma Coast Chardonnay 70

Rose / Sparkling

Prophecy Rose * 10 / 15 / 55
Toast Brut * 10 / 15 / 55
Torresella, Prosecco Brut Rose 15 / 55
Santa Margherita Brut Rose (375ml) 25
Duval Leroy Brut, Champagne 95
Moet & Chandon, Champagne 195

Cocktails

* HAPPY HOUR 4 – 6 PM

Smoky Angel's Fashioned 22
Angel's Envy Bourbon, Peach & Walnuts Bitters, Sugar Cane

Añejo Old Fashioned 20
Patron Añejo, Evan Williams Bourbon, Ancho Reyes & Chocolate Bitters

Drunken Tiger 20
Suntory Toki Whisky, Turmeric, Lemon Juice, Herbstura

Purple Rain 18
Connption Gin, Rum, Lavender Infused Vodka, Triple Sec, Lemon Juice, Touch of Spirit

Fancy Slushie 18
please ask your server for the current cocktail

Serrano Margarita * 12 / 16
Lunazul Serrano Infused Tequila, Lime & Agave

Beeline * 12 / 16
42 Below Lavender Infused Vodka, Honey, Lemon & Butterfly Pea Flowers

Charlie Collins * 12 / 16
Seol Joong-Mae/Soju, Lemon, Simple Syrup, Club Soda

Rose Queen 16
Lunar Yuzu Hard Seltzer, Lemon, Mint, Strawberry/Rosemary Syrup and a touch of Bourbon

Sangria 16
Red or White Wine, Orange Liqueur, Simple Syrup, Cinnamon, Citrus, Lime Soda

Army & Navy 16
Breckenridge Gin, Lemon, Orgeat, Angostura Bitters { it contains almond }

Adios Amigo 16
Illegal Mezcal, Chipotle Honey, Grenadine, Lime Juice, Angostura Bitters

Chandon Garden Spritz 16
Sweet in the Mouth it's an Infusion of Bitter, Orange and Herbs with Wine-Based Bubbly

Birthday Shot 10
Rumchata, House Infuse Rittenhouse Rye Whiskey. Serve Chilled

Beer

* HAPPY HOUR 4 – 6 PM

Draft Beer * 6 / 9
Sapporo Lager * / Sixpoint Pilsner * /
Captain Lawrence IPA * / UFO White Ale /
Kirin Ichiban / Lagunitas IPA

Bottle Beer 9
Terra Lager / Lunar Hard Seltzer /
Lychee Lunar Hard Seltzer / Breakfast Stout /
Ace Guava Cider / Seasonal Bottle Beer /
Delirium Tremens 12

Soft Drinks

Hibiscus Lemonade / Strawberry Lemonade /
Ginger Limeade / Ginger Beer /
Grapefruit Soda 5
Juice – Orange / Pineapple / Cranberry 5
Coke / Diet Coke / Sprite / Ginger Ale /
Dr. Pepper / Club Soda 3
Voss Sparkling & Still Water 8

Korean Spirits

Soju 18
Chum Churum Original / Apple +1 / Peach +1
Makgeoli 19
Original / Banana +1 / Peach +1
Seol Joong-Mae 18
Korean Plum Wine With Plum Fruits

Spirits

Scan the QR code to see the Spirits List



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