

## unch Specials

erved with a vegetable spring roll, white rice & side dishes.  
Monday – Friday, Except Holidays) substitute white rice with  
rown rice \$1.25, purple rice \$1.50

icken/Pork Katsu breaded meat, deep fried served with fruit  
uce & salad ~*gf* 9.50

icken Teriyaki marinated chicken breast, grilled & glazed with  
ange teriyaki sauce ~*gf* 9.50

umbo Tempura vegetables & 3 shrimp deep fried with light  
tter served with ginger dipping sauce ~*gf* 12.50

icken Tempura white meat deep fried with light batter served  
ith ginger dipping sauce ~*gf* 10.00

vegetable Tempura assorted vegetables deep fried with light  
tter served with ginger sauce ~*gf* 10.00

rk Bulgogi thin slices of pork marinated in ginger sauce &  
uteed with vegetables ~*gf* 9.50

icken Bulgogi chicken white meat marinated in rice wine sauce  
sauteed with vegetables ~*gf* 9.50

Bim Bahb eight different vegetables arranged on top of white  
ce topped with fried egg ~*gf* 11.00  
- chicken, beef or tofu -w/brown rice 12 -w/ purple rice 13

ef Bulgogi thinly sliced rib eye marinated in Korean BBQ sauce  
sauteed with vegetables ~*gf* 9.50

fu Bulgogi firm tofu slices sauteed with vegetables in garlic soy  
uce ~*gf* 9.00

rimp Bulgogi wild white shrimp sauteed with vegetables  
*gf* 12.50

## ushi Lunch Specials

ll Set A CA, salmon, 1/2 tuna, 1/2 cucumber roll\*\* 12

ll Set B California, tuna & cucumber rolls\*\* 11

ushi Set B Chef choice 5 nigiri Sushi & Ca roll\*\* 15

ushi Set A Chef choice 5 Sushi & cucumber roll\*\* 14

ll Set C Chef choice 3 Sushi, California,  
1/2 salmon & 1/2 tuna roll\*\* 15

shimi Bi Bim Bahb (Korean style sashimi salad) fresh fish  
unks, seaweed flakes, crispy vegetables on top of your choice  
rice ~*gf*\*\* 19

## Salads & Cold Appetizers

Cucumber Salad cucumber with sesame dressing ~*gf* 5.50

Seaweed Salad seaweed with sesame dressing ~*gf* 6

Avocado Salad avocado slices on top of spring mix drizzled  
with creamy wasabi dressing ~*gf* 7

White Tuna Tataki seared white tuna, cucumber with citrus  
soy sauce \*\* 15

Sashimi Sampler 8 slices of tuna, white tuna, salmon  
~*gf*\*\* 15

Sushi Roll Sampler 1/2 salmon roll, 1/2 tuna roll &  
California Roll\*\* 9

Naruto Rolls choice of fish & grated radish rolled with  
cucumber \*tuna, white tuna or salmon \*\* 9

Tako/Ebi Salad octopus or shrimp on top of cucumber and  
seaweed salad with sesame dressing ~*gf* 11

Ahi Tuna Salad seared Ahi tuna on top of spring mix,  
drizzled with sesame dressing ~*gf*\*\* 15

Seafood Salad octopus, shrimp and surf clam on top of  
cucumber & seaweed salad with sesame dressing  
~*gf*\*\* 15

Smoked Salmon Salad lightly grilled smoked salmon on top  
of arugula salad with wasabi dressing ~*gf*\*\* 14

Vegetarian Salad boston lettuce loaded with more  
vegetables drizzled with ginger dressing ~*gf* 9

## Hot Appetizers

Edamame boiled young soy bean pods ~*gf* 4.25

Chicken /Pork Katsu breaded chicken or pork, served with  
fruit sauce ~*gf* 5

Vegetable Spring Rolls vegetables & noodles rolled in rice  
paper & deep fried, served with sweet & sour sauce ~*gf* 5

Crabby Spring Rolls crab meat & cream cheese rolled in rice  
paper & deep fried served with sweet & sour sauce ~*gf* 6

Pork Mahn-Du fried pork & vegetable dumplings served  
with spicy soy sauce ~*gf* 4

Fried Chicken Drummies battered & fried chicken  
drummies served with ranch dressing ~*gf* 5

Shrimp Shumai fried shrimp and vegetable dumpling with  
ginger soy sauce ~*gf* 4.5

Vegetable /shrimp Tempura lightly battered & deep fried  
assorted vegetables or 5 shrimp ~*gf* 8/9

Spider Tempura deep fried soft shell crab ~*gf* 11

Appetizer Sampler I 3 crabby spring rolls, 5 chicken wings,  
3 chicken katsu & California roll ~*gf* 16

Appetizer Sampler II 2 Vegetable spring rolls, edamame, 3  
crabby spring rolls & spicy tuna roll ~*gf* 16

## Noodles

Yakisoba stir fried thin wheat noodles with choice of meat  
& vegetables ~*gf* 16  
- beef, chicken, pork, shrimp, squid, tofu or vegetables  
-additional shrimp \$3, more meat \$2/each

Jahb Chae stir fried sweet potato starch noodles with  
choice of meat & mixed vegetables ~*gf* 16  
- beef, chicken, pork, shrimp, squid, tofu or vegetables  
-additional shrimp \$3, more meat \$2/each

Spicy chicken noodle soup chicken, bean sprouts,  
vegetables in spicy broth with thick udon  
noodles ~*gf* 17

Cham Bhong spicy seafood & vegetable soup in spicy broth  
with wheat noodles ~*gf* 17

Seafood Udon seafood & vegetable egg drop soup with thick  
Udon noodles ~*gf* 17

## Tempura Dinners

Lightly battered & deep fried served with ginger soy sauce,  
rice, miso soup or salad  
- Additional - three shrimp, more vegetable or  
just more asparagus ~*gf* 5

Simply Vegetable 15 Wild Shrimp 17 Squid 15  
Chicken 15 Mahi Mahi & Asparagus Tempura 18  
Combination Tempura-vegetables & 3 wild shrimp 19  
Norwegian Salmon & Asparagus Tempura 18

## Teriyaki Dinners

Grilled then glazed with orange teriyaki sauce served with  
ginger & mustard dipping sauce, rice, miso soup or salad

Beef Tenderloin 17 Pork Chops 17  
Norwegian Salmon 17 Wild Shrimp 17  
Chicken 15 Mahi Mahi Teriyaki 18

## Katsu Dinners

Breaded meat, deep served with fruit sauce, rice & choice of  
miso soup or salad

Chicken 15 Beef Tenderloin 16  
Wild Shrimp 16 Pork loin 15

## Chef Specials

Rice Cakes & Chicken/Beef chicken or beef sauteed with  
chewy rice cakes and vegetables ~*gf(chicken)* 17

Kim Chi Jji Gae kimchi, tofu & pork stew ~*gf* 15

Fried Rice your choice of meat & diced vegetables stir fried  
with egg ~*gf* 11  
-beef, chicken, pork, shrimp, squid, vegetable, tofu,  
-additional shrimp 3, more meat 2/each

Five Eight Match shrimp, scallop, squid, king crab leg,  
lobster tail sauteed in thick garlic sauce  
with vegetables ~*gf* 28

Soft Tofu Jji Gae extra soft tofu, shrimp, mussel & vegetable  
stew ~*gf* 15

Sesame Shrimp & Scallop shrimp, scallop, vegetables stir  
fried with thick sesame sauce ~*gf* 26

Bi Bim Bahb / Purple Rice Bi Bim Bahb eight different  
vegetables, choice of meat, egg on top of rice 15/17  
- beef, chicken, tofu -Shrimp~*gf*

## Korean Barbecue

Beef Bulgogi thinly sliced ribeye marinated in Korean BBQ  
sauce sauteed with vegetables ~*gf* 16

Chicken Bulgogi white meat marinated in rice wine  
marinate sauce sautéed with vegetables ~*gf* 16

Pork Bulgogi thin slices of pork marinated in ginger soy  
sauteed with vegetables ~*gf* 16

Squid Bulgogi squid sauteed in garlic soy with vegetables  
~*gf* 16

Shrimp Bulgogi wild white shrimp with sauteed in garlic  
soy sauce with vegetables ~*gf* 18

Seafood Bulgogi shrimp, scallop, squid sauteed in garlic  
soy with vegetables ~*gf* 20

Tofu Bulgogi firm tofu slices sauteed in garlic soy with  
assorted vegetables ~*gf* 15

Short Beef Rib Galbi marinated short ribs grilled, served  
on sizzling skillet with onion ~*gf* mkt. price

Chicken Galbi marinated chicken white meat, grilled,  
served on sizzling skillet with onion ~*gf* 17

Pork Galbi 3 marinated pork chops, grilled served on  
sizzling skillet with onion ~*gf* 18

~*gf*: Items can be prepared gluten  
free. Please notify your server.

\*\* contains raw items.

## Shi a la carte

|                                    |                            |
|------------------------------------|----------------------------|
| Ama Ebi (sweet shrimp) ** 4        | Ebi (steamed shrimp) 2     |
| Hamachi (yellowtail) ** 2.75       | Hokkigai (surf clam) ** 2  |
| Ika (squid) ** 2                   | Wasabi Tobiko** 3.50       |
| Sake (salmon) ** 2.75              | Ikura(salmon roe) ** 3     |
| Saba (mackerel) **2.50             | Tai (red snapper) ** 2     |
| Unagi (fresh water eel) 2.75       | Tako (octopus) 2.50        |
| Kani (king crab) M/P               | Smoked Salmon** 2.75       |
| Inari (3 tofu pouches) 5           | Tobiko (flying fish roe) 3 |
| Escolar (white tuna) ** 2.75       | Tamago(layered egg)        |
| Maguro (red tuna) ** 2.75          | Uni (sea urchin) M/P       |
| Kabashira (spicy scallop) ** 3.50  |                            |
| Black Tobiko with quail egg** 3.50 |                            |

## Shi Chef's Specials

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|---|
| <u>Donburi</u> sashimi over sushi rice & seaweed salad with<br>-tuna ~gf** 22 -salmon ~gf** 22 -unagi 24                                      |
| <u>Chirashi</u> variety of sashimi over sushi rice & seaweed salad<br>served in a bowl ~gf** 22   |
| <u>Sushi Boat for Two</u> 12 sushi, 12 variety of sashimi slices and &<br>a choice of specialty roll ~gf** 62                                 |
| <u>Combination Sushi</u> combination of 8 style sushi ~gf** 18  |
| <u>Combination Sashimi</u> 12 slices of tuna, salmon, yellowtail,<br>white tuna & red snapper ~gf** 22  |
| <u>All Tuna / White Tuna / Salmon / Yellowtail Sashimi</u> ~gf** 13   |
| <u>Sashimi Bi Bim Bahb</u> (Korean style sashimi salad) fresh fish<br>chunks, seaweed flakes, vegetables<br>over your choice of rice ~gf** 23 |
| <u>Combination Sushi &amp; Sashimi</u> combination of 8 sushi & 12<br>slices of variety of sashimi ~gf** 38                                   |

## Classic Short Sushi Rolls – 6 pieces/roll

|   |
|---|
| <u>A.C</u> avocado, asparagus & cucumber~gf 5 <u>Asparagus</u> ~gf 3.50   |
| <u>Avocado</u> ~gf 3.50 <u>Alaskan</u> salmon & avocado ~gf** 5   |
| <u>California</u> crab meat, avocado & cucumber 5 <u>Cucumber</u> ~gf 3.50  |
| <u>Leesy Shrimp Tempura</u> shrimp tempura, cucumber, cream<br>cheese & tobiko** 7 <u>Hamachi</u> ~gf** 4.50 <u>Kimchi</u> with cuc 5 |
| <u>A.</u> california covered with tobiko 6 <u>Salmon</u> ~gf** 4.50   |
| <u>Ango Tuna</u> with avocado ~gf** 7 <u>Spicy Tuna</u> ~gf** 4.50  |
| <u>Ango Salmon</u> with avocado ~gf** 7 <u>Tuna</u> ~gf** 4.50  |
| <u>egi Hamachi or White Tuna</u> with green onion ~gf** 4.50  |
| <u>rimp Tempura</u> 5 <u>Philly</u> smoked salmon, cream cheese ~gf** 5   |
| <u>rimp &amp; Avocado</u> ~gf 5 <u>Shrimp &amp; Cucumber</u> ~gf 5  |
| <u>llowtail &amp; avocado Tempura</u> 6 <u>Shrimp &amp; Cream Chz.</u> ~gf 5  |
| <u>lmon &amp; avocado Tempura</u> 6 <u>Spicy Salmon</u> ~gf** 4.50  |
| <u>ina &amp; avocado Tempura</u> 6  |
| <u>lmon Skin</u> salmon skin, cucumber & tobiko** 4.50  |
| <u>ider</u> soft shell crab, cucumber & tobiko** 6.50   |
| <u>akyu</u> fresh water eel & cucumber 6  |

## Koreana Specialty Rolls – 8 pieces/roll

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|--|
| <u>Cheese Katsu</u> chicken katsu roll baked with mozzarella<br>cheese on top finished with cabbage, onion tobiko,<br>parmesan cheese, green onion, mayo & katsu sauce** 15          |
| <u>Sweet Heart</u> unagi, shrimp, avocado roll, grilled salmon with<br>spicy mayo, topped with tobiko, green onion, tempura<br>crunch then drizzled with sweet sauce ** 19           |
| <u>White Christmas</u> crab meat, shrimp, avocado roll baked with<br>red snapper on top finished with three different tobiko,<br>green onion then drizzled with white sauce ~gf** 14 |
| <u>Mango Potato</u> Sweet potato tempura, avocado roll covered with<br>mango & sesame seeds 9  |
| <u>Under Control</u> spicy tuna, shrimp tempura with tobiko** 12   |
| <u>Vegas</u> CA topped with spicy tuna tartar & tobiko ~gf** 13  |
| <u>Arizona</u> cheesy California roll covered with unagi, salmon &<br>tobiko ** 15   |
| <u>Rainbow</u> california roll covered with tuna, salmon, yellowtail,<br>shrimp & red snapper ~gf** 14   |
| <u>Dragon</u> california roll covered with avocado, fresh water eel &<br>sesame seeds ** 13  |
| <u>Kiss Me</u> shrimp tempura, cucumber, avocado roll covered with<br>shrimp, sweet chili & wasabi sauce 15  |
| <u>Packers</u> shrimp tempura & asparagus covered with sweet<br>potato, avocado & white sauce 10   |
| <u>Fashion</u> california roll covered with avocado, tuna ~gf** 13   |
| <u>Cherry Blossom</u> cheesy california roll topped with tuna, salmon,<br>avocado & tobiko** 16  |
| <u>Ruby</u> white tuna, sesame seeds, avocado, wasabi roll, covered<br>with tuna, green onion with special sauce ~gf** 15  |
| <u>TNT</u> shrimp tempura, tempura crunch, cucumber roll drizzled<br>with TNT sauce, wasabi tobiko, jalapeño** 10  |
| <u>Caterpillar</u> unagi, cuc roll covered with avo & sesame 9   |
| <u>Love Love</u> smoked salmon, avocado, cream cheese, covered<br>with fresh salmon, lemon with special sauce ~gf** 15   |
| <u>Eskimo</u> cheesy CA, topped with smoked salmon, tobiko, green<br>onion, parmesan, caper with yogurt sauce ** 13  |
| <u>Machu Picchu</u> salmon, mango roll topped with tuna, avocado,<br>tobiko with special sauce ~gf** 14  |
| <u>Miami</u> shrimp tempura, avocado roll topped with unagi 13   |

Beverly Hills tuna, avocado, cream cheese roll covered with  
unagi, avo, tobiko, gr. onion, sweet & spicy sauce \*\* 15

My Valentine salmon tempura & asparagus roll covered with  
fresh salmon, avocado, red onion, tobiko with  
cheesy mayo sauce\*\* 15

Tsunami Sunset unagi, cucumber, crab meat roll covered with  
hamachi, avocado, tempura crunch, green onion,  
tobiko then drizzled with unagi sauce \*\* 15

Jersey Shore soft shell crab, cucumber roll topped with unagi,  
avocado, tempura crunch, tobiko & eel sauce \*\* 16

Volcano california topped with spicy scallop, tobiko, tempura  
crunch with sweet & spicy sauce \*\* 13

Happy Birthday salmon, avocado, cream cheese roll covered  
with a with red tuna, white tuna & tobiko ~gf\*\* 15

Green Field avocado, asparagus, mango roll covered with kiwi  
slices, drizzled with special sauce 9

## Jumbo Sushi Rolls – 10 pieces/roll

Big Philly smoked salmon, cream cheese, avocado, tobiko  
rolled then lightly battered & deep fried \*\* 14

KimBahb cucumber, egg, carrot, spinach, radish, crab  
meat 10

Magic Crunch tuna, salmon, cucumber, tobiko, pickled radish,  
tempura crunch with spicy & brown glaze \*\* 16

East unagi, cream cheese, avocado, tobiko rolled then lightly  
battered & deep fried \*\* 14

Fancy tuna, salmon, shrimp tempura, yellowtail, avocado,  
cucumber, tobiko \*\* 19

Big Spider deep fried soft shell crab, avocado, cucumber,  
rolled covered with tobiko ~gf\*\* 15

Mexican shrimp, cream cheese, avocado, tobiko rolled then  
lightly battered & deep fried\*\* 14

Chicken Tempura chicken, shrimp, cream cheese, avocado,  
tobiko rolled the lightly battered & deep fried\*\* 15

Millennium smoked salmon, yellowtail, unagi, avo, cuc, gr.  
onion, tobiko with sweet brown glaze \*\* 16

Half Futo egg, crab meat, pickled radish, cuc, kampyo 6

Half Vegetable Tempura acorn squash, yam, zucchini, carrot  
tempura 8

\* Prices subject to change without prior notice.

# Koreana

Korean Cuisine & Sushi Bar

## Business Hours

Lunch 11am – 2pm (Mon – Sat)  
Dinner 4:30pm – Close (Mon – Sat)  
4:30pm – Close \*(Sunday)  
\*SEASONAL

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