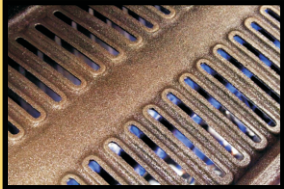


BE YOUR OWN CHEF

STEP 1: Make sure the grill is hot.



STEP 2: Cook only a few pieces at a time. Meats taste best right off the grill.

NOTE: Let our staff provide you a grill change before it gets burnt!



CAUTION: All the equipment can get very hot! Please also use the tongs provided for cooking!

Cooking instructions for main BBQ items

Cooking time may vary depending on grill temperature



Thin Sliced Meat: 30~50 Seconds on each side, center of grill depending how you like your steaks done!
ex) Bulgogi, Brisket Beef



Medium Sliced Meat: 30~50 Seconds on each side, center of grill depending how you like your steaks done!
ex) Oz Galbi, Royal Galbi



Thick Sliced Meat: 60~90 Seconds on each side, center of grill depending how you like your steaks done!
ex) Rancho Galbi, Flank Steak, Pork Toro



Chicken: 3 ~ 4 minutes on each side, outer rim of the grill
ex) BBQ Chicken



Seafood in Foil: 5 ~ 6 minutes on each side, outer rim of the grill
ex) Sides to Grill item(Shrimp)



Mushroom & veggies in Foil: 3 ~ 4 minutes on each side, outer rim of the grill
ex) Sides to Grill item(Vegetables & Mushroom)