

NARI

SPRING DINNER & WEEKEND 2026



STARTERS

SPECIAL MENU

GANJANG GEJANG & BRISKET TOFU STEW COMBO 90
(FOR TWO)
간장게장 & 차돌순두부 Premium soy-marinated raw blue crab with sweet, tender crab meat and rich umami flavor. Served with 4 crabs, 6 shrimp, brisket silken tofu stew, rice, seaweed and house banchan.

RAW

- 우니 이쿠라 샷 **UNI & IKURA SHOT** 18
Fresh sea urchin with house-marinated ikura
- 방어회 **YELLOWTAIL SASHIMI** 35/65
Make it a platter - Sushi rice, nori, white kimchi, ssam +8
- 킹살몬 사시미 **KING SALMON SASHIMI** 35/65
Make it a platter - Sushi rice, nori, white kimchi, ssam +8
- 육회 **BEEF TARTARE** 25
Apple, grana padano, egg yolk, pistachio (add uni +15)
- 매운 회무침 **SPICY SASHIMI SALAD** 26
Seasonal fish, champagne vinegar, gochujang



SMALL PLATES

- 나리 샐러드 **NARI SALAD** 18
Fresh seasonal vegetables, lemon vinaigrette
- 해물파전 **KOREAN SEAFOOD PANCAKE** 25
Shrimp, squid, scallions, vegetables
- 옥수수 김치전 **CORN KIMCHI PANCAKE** 20
Corn, aged kimchi
- 프라이드 치킨 **KOREAN FRIED CHICKEN (KFC)** 18
Korean fried boneless chicken
- 돈까스 **PORK KATSU LOIN** 19
Deep-fried pork cutlet with coleslaw
- 유린만두 **SWEET & SOUR FRIED DUMPLING** 16
Pork dumplings with spicy soy vinaigrette.
- 레몬 크림소스 바삭새우 **CRISPY SHRIMP & LEMON CREAM** 25
Fried jumbo shrimp, coconut cream, lemon

MAINS



SOTBAP & BIBIMBAP

- 돌솥 비빔밥 **HOT STONE BIBIMBAP** 28
Vegetables, topped with fried egg, pickled radish (Add Bulgogi, Spicy Pork, Spicy Chicken, or Tofu +4)
- 트러플 솥밥 **TRUFFLE MUSHROOM SOTBAP** 46
Truffle puree, porcini, assorted mushrooms, fresh winter truffle
- 우니 이쿠라 비빔밥 **HOKKAIDO UNI & IKURA BIBIMBAP** 38
Seasonal vegetables, masago, kimchi, seaweed puree, ikura, pickled radish
- 육회 비빔밥 **BEEF TARTARE BIBIMBAP** 34
Seasonal vegetables, prime beef, egg yolk, pickled radish
- 회덮밥 **SPICY SASHIMI BIBIMBAP** 32
Seasonal vegetables, chef's selection fish
- 킹살몬 덮밥 **KING SALMON RICE BOWL** 32
Soy-marinated king salmon sashimi
- 갈비솥밥 **GALBI SOTBAP** 48
Marinated short ribs
- 방어회 덮밥 **YELLOWTAIL RICE BOWL** 31
Yellowtail sashimi, seasonal vegetable, sushi rice

SOUPS & STEWS

- 갈비탕 **TENDER BEEF SHORT RIB SOUP** 34
Simmered in a broth with herbs and vegetables, served with rice
- 차돌박이 순두부 전골 **BRISKET SILKEN TOFU HOTPOT** 35
Brisket, silken tofu hotpot, served with rice
- 삼겹살 김치찌개 **KIMCHI STEW W/ PORK BELLY** 35
Fermented kimchi, tofu, pork, and vegetables simmered in a rich broth



GRILLED & STIR-FRIED

- 양념갈비 **MARINATED GALBI** 49
Marinated short rib, grilled vegetables, served with ssam
- 벌집 삼겹살 구이 **DIAMOND CUT PORK BELLY** 37
Perfectly grilled, juicy morsels of tender pork belly, served with ssam
- 철판 불고기 **SIZZLING BULGOGI** 36
Thinly sliced marinated beef, served with ssam
- 철판 제육볶음 **SIZZLING SPICY PORK** 35
Spicy stir-fried pork, served with ssam
- 철판 오징어 볶음 **SIZZLING SPICY SQUID** 35
Spicy stir-fried squid, served with ssam
- 철판 오삼볶음 **SIZZLING SPICY SQUID & PORK** 36
Spicy stir-fried squid and pork, served with ssam

STEAM & BRAISED

- 갈비찜 **BRAISED SHORT RIB** 47
Ginseng, slow-braised short ribs, carrot, radish, served with rice
- 매운 갈비찜 **SPICY BRAISED SHORT RIB** 49
Spicy level 1/2/3: slow-braised short ribs, carrot, radish, ginseng, rice cake, served with rice
- 은대구 조림 **SPICY BLACK COD** 48
Alaskan black cod, radish, bracken fern, served with rice
- 보쌈 **BOSSAM** 36
Slow-cooked pork belly, radish kimchi, salted napa cabbage

NOODLES

- 트러플 잡채 **TRUFFLE JAPCHAE** 33
Glass noodles, summer black perigord truffle
- 불고기 들깨 크림 우동 **BULGOGI CREAM PERILLA UDON** 29
Beef, perilla cream, sesame leaf