



ONGGI
KOREAN CUISINE

2026 SUMMER RESTAURANT WEEK

A modern Korean table—rooted in tradition, designed for sharing

LUNCH

\$25 | 3 course

BIBIMBAP

Small pajeon, cucumber cold soup

Bibimbap (*beef or vegan*)

Rice gangjeong, Sujeonggwa or Sikhye

\$35 | 3 course

***BULGOGI**

Small pajeon & cucumber cold soup

Bulgogi (*beef or vegan*),
dried pollack soup(vegan-radish soup), & rice

Rice gangjeong, Sujeonggwa or Sikhye

\$35 | 3 course

***JEYUK (SPICY PORK)**

Small pajeon & cucumber cold soup

Jeyuk (*spicy pork*), dried pollack soup, & rice.

Rice gangjeong, Sujeonggwa or Sikhye.

**All items are gluten-free except those with an asterisk;
gluten-free option available upon request. Mandu & ramyeon are not gluten-free.*



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DINNER

\$40 | 3 course

GRILLED MACKEREL

Tarakjuk & small pajeon
Grilled mackerel, dried pollack soup,
japchae, 3 banchan, & rice
Strawberry rice cake

\$55 | 3 course

***JEYUK (SPICY PORK)**

Tarakjuk & small pajeon
Jeyuk (spicy pork), dried pollack soup,
japchae, 3 banchan & rice
Strawberry rice cake

\$65 | 3 course

***BULGOGI**

Tarakjuk & small pajeon (*seafood or mushroom*)
Bulgogi (*beef or vegan*), dried pollack soup (*vegan-radish soup*),
japchae, 3 banchan, & rice
Strawberry rice cake

**All items are gluten-free except those with an asterisk;
gluten-free option available upon request. Mandu & ramyeon are not gluten-free.*