

SEOUL PRIME

KOREAN STEAKHOUSE

106 Founders Ave Falls Church, VA 20120

703-563-1168

Restaurant Week Prix Fixe

65/person

APPETIZER

choose one

Seoul Prime Beef Tartare

Raw Prime NY strip served with sesame, Korean pear, egg yolk, pickled fresno, and shallots

Heirloom Tomato & Burrata

A mix of heirloom tomatoes and burrata, kimchi vinaigrette, perilla, basil, and pickled pepper drops

Raw Oyster (3 pcs)

Local oysters by the gochujang cocktail sauce and yuzu mignonette

Fried Beef Dumpling (3 pcs)

USDA Prime ground beef, chives, tofu, house galbi marinade

MAIN COURSE

choose one Tour

Accompanied with Banchan and Scallion Salad

We kindly ask everyone to participate in same tour per table

Seoul Steak Tour

USDA Prime

- New York Strip*
- Hanging Tender*
- Prime Short Rib*
- Marinated Rib Finger*

Prime Steak Tour

+20/person

USDA Prime

- Dry Aged Ribeye*
- Dry Aged Ribeye Cap*
- Prime Short Rib*
- Marinated Prime Galbi*

Wagyu Steak Tour

+40/person

- Ribeye*

American Wagyu

- Tenderloin*

American Wagyu

- Zabuton*

American Wagyu

- Marinated Prime Galbi*

USDA Prime

SPECIAL SIDE

choose one

Kimchi Pork Stew

Spicy beef broth, aged kimchi, tofu, peppers and braised pork belly

Soybean Brisket Stew

Beef brisket, Soybean paste, onion, zucchini, tofu

Volcano Egg Souffle

Korean traditional egg souffle with cheddar cheese

Roasted Wild Mushrooms

Mixed wild mushrooms roasted with whiskey barrel-aged soy and sesame seed

Fried Brussels Sprouts

Glazed with sweet and spicy soy, topped with pickled Fresno pepper

Grilled Shishito Peppers

Charred shishito peppers with gochujang sea salt and a drizzle of sesame oil

Garlic Lemon Asparagus

Roasted Asparagus, garlic, butter, gochujang crumble, lemon zest

Triple Cheese Corn

Corn grilled with mayo mozzarella, parmesan, cheddar, and tajin

DESSERT

choose one

Ho-Tteok Croffle

Korean ho-tteok caramel in a pressed croissant served with scoop of vanilla ice cream and mixed grain powder

Seasonal Homemade Sorbet

Refreshing strawberry sorbet made with ripe, seasonal fruit

Crème Brûlée Cheesecake

Berry glaze, fresh berries, powdered sugar, whipped cream

