dokebi.



BAR & GRILL

199 GRAND ST BROOKLYN, NY 718 782 1424

Our goal is to serve our dishes with the best ingredients available to us. Great care has gone into using the healthiest, organic ingredients wherever possible and avoiding the use of preservatives or additives. All of our meats are naturally raised. All of our dishes, kimchees, sides, sauces, and dressings are made from scratch in our own kitchen.

We are available for private parties and events.

APPETIZERS

TtuckPpokki traditional Korean ricecakes simmered in a hot chili sauce *spicy* 8
with or without fishcakes
Gyoza homemade pork or vegetable dumplings, served steamed or fried 7
Fried Tofu silken tofu fried in a potato batter drizzled with dijonnaise dressing 7
Pajeon scallion pancake 8
with kimchee, or with seafood 9
Romaine & Watercress Salad served with a citrus-ginger dressing 6
Spinach Salad with red bell peppers served in a sesame dressing 8
Seaweed Salad Japanese-style chukka salad 8
Tuna Sashimi & Avocado Salad topped off with watercress served in our citrus-ginger dressing 11
Edamame steamed baby soybeans sprinkled with sea salt 7

Miso soup 5
Spinach Miso soup 7
Seaweed soup 7
Cold Korean Kirby Gazpacho julienned kirby cucumber, hot Korean peppers, cilantro, 6
spring onions, and chili flakes in a refreshingly cold tangy soup *spicy*

ENTREES

BiBimBap ("mixed rice") is a traditional Korean rice bowl with lightly seasoned and sauteed vegetables and a fried egg, served with a sweet and spicy chili pepper paste. Mix throughly before eating!
Choose from: mushroom, tofu, beef, chicken, or pork -14 *spicy* seafood -15 tuna sashimi -16
(recommended Dolsut style served in a sizzling stone bowl, add -2)
JahpChae cellophane sweet potato noodles sautéed with vegetables 14
Choose from: mushroom, tofu, beef, chicken, or pork (add -2 for shrimp)
Kimchee Bokum Rice stir-fried kimchee, vegetables and rice 14
with pork 16
Nakji Bokum octopus, vegetables & udon noodles on a sizzling plate in a sweet chili sauce *spicy* 19
Shrimp Bokum shrimp, vegetables & udon noodles on a sizzling plate in a sweet chili sauce *spicy* 20
Braised Short Rib off the bone with chestnuts, vegetables and rice 24

TRADITIONAL KOREAN BBQ (COOKED AT TABLE GRILLS OR IN KITCHEN) SINGLE / DOUBLE

Veggie-shrooms assorted organic mushrooms and vegetables served with a tangy dipping sauce 25 / 46

Steak Cubes choice-angus ribeye in extra virgin olive oil served with dokebi's fresh wasabi sauce 30 / 56

Kalbi choice-angus short rib off the bone in our own BBQ marinade* 28 / 52

Bulgohki choice-angus ribeye, thinly sliced in our own BBQ marinade* 26 / 48

Pork pork shoulder, thinly sliced in our own BBQ marinade* 26 / 48

Chicken organic chicken breast, thinly sliced in our own BBQ marinade* 26 / 48

Tuna sushi grade tuna served with dokebi's fresh wasabi sauce* 27 / 50

Shrimp jumbo shrimp served with dokebi's fresh wasabi sauce* 28 / 52

* can be made spicy

(A side of rice and a romaine and watercress salad served per single order)

SHABU-SHABU (A JAPANESE-STYLE HOT-POT, COOKED AT THE TABLE ONLY)

Shabu-Shabu thinly sliced, grass-fed Black Angus ribeye, noodles, organic mushrooms, vegetables and tofu served with two dipping sauces 46

Veggie-Shabu noodles, organic mushrooms, vegetables and tofu served with two sauces 36

(2 sides of rice and 2 romaine and watercress salads included)

STEWS

SoonDubu Stew silken natural tofu and seafood stew *spicy* 14

KimChee Stew with lean pork *spicy* (can be prepared without pork) 14

YookGaeJang beef brisket stew *spicy* 16

KalbiTang beef short rib stew *regular or spicy* 17

DenJang Stew bean-paste stew with tofu and vegetables, with or without beef *spicy & pungent* 14

(The stews listed above are served with a side of rice)

TtuckMandoo pork and vegetable dumplings, ricecakes and cellophane noodle soup 15

Udon thick noodles and vegetables in a fish and vegetable broth 12

w. shrimp tempura 16

TABLES OF 6+ INCLUDE 20% GRATUITY

KOREAN BBQ TACOS

TACO / BURRITO

Pork Belly braised Berkshire pork belly set over sesame leaf on a corn tortilla 5 / 9

Short Rib grass-fed Black Angus short rib sautéed in our Korean BBQ sauce on corn tortillas 5 / 9

Fish lightly battered whiting on corn tortillas 5 / 9

Spicy Mushroom organic giant oyster and button mushrooms sautéed in our Korean BBQ sauce on corn tortillas 5 / 9

Spicy Pork Berkshire pork shoulder sautéed in our spicy Korean BBQ sauce on corn tortillas 5 / 9

Spicy Chicken organic chicken breast sautéed in our spicy Korean BBQ sauce on corn tortillas 5 / 9

Spicy Tofu all natural tofu sautéed in our spicy Korean BBQ sauce on corn tortillas 5 / 9

2 Sides for $1 pickled jalapenos, pickled onions, kirby kimchee, radish kimchee

COLD SUMMER NOODLES (SEASONAL FROM JUNE-SEPT)

Mul Neng Myun glassy buckwheat vermicelli noodles served in an ice cold broth, topped off with sliced beef brisket, vegetables, and a slice of hard-boiled egg 14

Bibim Neng Myun glassy buckwheat vermicelli noodles, sliced beef brisket, vegetables, and a slice of hard-boiled egg served cold with a spicy, tangy chili sauce 14

Soba Noodles buckwheat noodles served cold with sliced vegetables and shredded seaweed in a soy ponzu dressing 11

KFC (KOREAN FRIED CHICKEN)

8 PIECES / 16 PIECES

Soy Ginger the original dressing, full of fresh ginger and sweet soy flavor 11 / 20

Spicy this will tingle the spice lover's tongue, the perfect balance of sweet and spicy 11 / 20

Extra Dokebi Spicy be brave and try our hottest wings, let it burn! 11 / 20

*Add Rice, Toasted Seaweed & Traditional Korean Sides for $7

