



## LUNCH MENU 점심 메뉴

- L1. 만 두 국 MAN DOO GUK Home made dumplings in seasoned broth 9
- L2. 떡 만두국 DUK MANDOO GUK Home made dumplings and rice cake in seasoned broth 9
- L3. 육 계 장 YOOK GEJANG Spicy beef stew with shredded beef, egg, and assorted vegetables 9
- L4. 해물된장찌개 DWENJANG CHIGAE Korean soy bean paste casserole with tofu and assorted seafood 9
- L5. 해물 순두부 찌개 SOON DUBU CHIGAE Soft tofu casserole with assorted seafood in spicy broth 9
- L6. 김치찌개 KIMCHI CHIGAE Kimchi(Spicy Napa cabbage) casserole with pork and tofu 10
- L7. 대구 매운탕 DAE GU MAE OON TANG Cod fish casserole with tofu and assorted vegetables in spicy broth 11
- L8. 대구 지리 DAE GU JI RI Cod fish casserole in mild broth 11
- L9. 알 찌 개 AL CHIGAE Cod fish caviar casserole with tofu and assorted vegetables in spicy broth 11
- L10. 우거지 탕 WOOGUHJEE TANG Turnip green and beef tripe in mild bean paste broth 11
- L11. 옥돌 비빔밥 OK DOL BIBIMBAP Pan fried ground beef & vegetables, egg over rice in hot stone bowl 9
- L12. 전주 비빔밥 JUN JOO BIBIMBAP Pan fried ground beef & vegetables, fried egg over rice 9
- L13. 오징어 돌솥 덮밥 OJINGUH DUPBAP Spicy sautéed squid over rice served in hot stone bowl 9
- L14. 돼지 불고기 덮밥 DWEJI BULGOGI DUPBAP Spicy sautéed pork over rice served in hot stone bowl 9
- L15. 회 덮 밥 HWAE DUBBAP Assorted sashimi, and mixed vegetables over rice with red pepper paste 13
- L16. 알 밥 AL BAP Assorted fresh fish caviars over rice with special chef sauce 13
- L17. 물 냉 면 MUL NENGMYUN Buckwheat noodle in cold beef broth 9
- L18. 비빔 냉면 BI BIM NENGMYUN Buckwheat noodle mixed in spicy paste 9
- L19. 회 냉 면 HWAE NENGMYUN Buckwheat noodle mixed in spicy paste, topped with marinated raw skate 11

## LUNCH COMBINATION

- C1. 갈비&냉면 GALBI & NENGMYUN Grilled beef short rib and buckwheat noodle 15
- C2. 불고기&냉면 BUL GO GI & NENGMYUN Marinated thin sliced rib eye and buckwheat noodle 14
- C3. 조기&된장찌개 JO GI & DWENJANG CHIGAE Broiled yellow croaker and bean paste casserole 15
- C4. 삼치&된장찌개 SAM CHI & DWENJANG CHIGAE Broiled king mackerel and bean paste casserole 13
- C5. 사시미&우동 SASHIMI & UDON 6pcs. Chef choice sashimi and Japanese flour noodle in broth 15
- C6. 스시&우동 SUSHI & UDON 6pcs. Chef choice sushi and Japanese flour noodle in broth 15
- C7. 캘리포니아 롤&우동 CALIFORNIA ROLL & UDON California roll and Japanese flour noodle in broth 13
- C8. 스파이시 투나 롤&우동 SPICY TUNA ROLL & UDON Spicy tuna roll and Japanese flour noodle in broth 13
- C9. 돈까스&후또마끼 TONKATSU & FUTOMAKI Deep fried breaded pork served with salad and maki 14
- C10. 치킨까스&후또마끼 CHICKEN KATSU & FUTOMAKI Deep fried breaded chicken served with salad 14



## LUNCH BOX 점심 박스

Served with miso soup, salad on the side, California roll(6pcs), shumai(2pcs) & gyoza(3pcs)

B1. 사시미 박스 SASHIMI BOX	13
B2. 스 시 박스 SUSHI BOX	13
B3. 갈 비 박스 GAL BI BOX	13
B4. 불고기 박스 BULGOGI BOX	12
B5. 새우 튀김 박스 SHRIMP TEMPURA BOX	12
B6. 연어 테리야끼 박스 SALMON TERIYAKI BOX	12
B7. 치킨 테리야끼 박스 CHICKEN TERIYAKI BOX	12
B8. 새우 테리야끼 박스 SHRIMP TERIYAKI BOX	13
B9. 비프 테리야끼 박스 BEEF TERIYAKI BOX	13
B10. 롤 박스 THREE ROLL BOX(California Roll, Eel Roll, Spicy Tuna Roll)	13



*Korean meals are noted for the number of side dishes (ban chan) that accompany the ubiquitous steam-cooked short grain rice, soup, and kimchi (fermented, spicy vegetable banchan, most commonly cabbage, radish or cucumber). Every meal is accompanied by numerous "banchan".*



*At **GAYA**, meats are cooked at the center of the table over a charcoal grill, surrounded by various banchan and individual rice bowls. The cooked meat is then cut into small pieces and wrapped with fresh lettuce leaves, with rice, thin sliced of garlic, ssam jang(mixture of gochujang and dwenjang), and other seasonings.*