



Welcome to Shilla Restaurant!

SHARED DISHES

ahi poke tuna, cucumber, spicy sesame sauce	9
salmon mango ceviche	9
yellowtail sashimi with jalapeño	12
sashimi appetizer tuna, salmon, yellowtail, albacore tuna	12
edamame boiled soybean with sea salt	4
banchan sampler 4 kinds of side dishes, daily changed	5
namul sampler 4 kinds of sautéed and seasoned vegetables	5
haemul pajeon 해물파전 pancake (jeon) made from a batter of seafood (haemul), egg, wheat flour, rice flour, scallion (pa) and vegetables	15
japchae 잡채 (choice of beef, chicken, pork, shrimp (\$ 1 extra) or vegetable) sweet potato noodle, choice of meat and vegetables stir fried with sesame oil	9
spicy calamari bokum 오징어볶음 sautéed (bokum) calamari and vegetables with spicy sauce	13
spicy octopus bokum 낙지볶음 sautéed octopus and vegetables with spicy sauce	15
spicy pork bokum 돼지고기볶음 sautéed pork and vegetables with spicy sauce	15
tofu kimchi 두부김치 sautéed kimchi and pork served with tofu	11
snow crab salad* crab salad, flying fish roe, cucumber, tomato, lettuce, house ginger dressing, citrus mayo	12
agedashi tofu lightly battered tofu, bonito flake with tempura sauce	6
chicken tatsuta age marinated fried boneless chicken	7
gyoza pan fried pork and vegetable dumpling	8
roasted garlic calamari garlic ponzu sauce	9
tempura appetizer lightly battered shrimp and assorted vegetables	7
vegetable tempura appetizer lightly battered assorted vegetables	6

*KOREAN BBQ

cook on table (2 or more meat orders)

served with 4 kinds of side dish and sanchu lettuce wrap

BEEF

bulgogi 불고기 (choice of dipping sauce aside or marinated), 8oz	21
kalbi 갈비 (choice of dipping sauce aside or marinated) 8oz, boneless short ribs	23
gyutan 혀밀구이 sliced tongue with dipping sauce	21
beef sampler combination of bulgogi, short ribs and gyutan	38

PORK AND CHICKEN

spicy pork bulgogi 돼지불고기 marinated with spicy garlic sauce	19
pork belly 삼겹살 served with dipping sauce	19
chicken 치킨 marinated boneless chicken thigh	19

SEAFOOD

shrimp	19
spicy garlic calamari	17
scallop	21
seafood sampler	38

VEGETABLE

onion	3.5
enoki mushroom	3.5
garlic mushroom	3.5
corn w/ butter	3.5
broccoli	3.5
spinach garlic	3.5
zucchini	3.5
assorted vegetable	7

Friendly Reminders to enjoy Korean BBQ Safely

1. Our grills and stone pots are very hot. Please do not touch and keep away from kids.
2. Only grill with a tong, not chopsticks to prevent from cross contamination.
3. Grill BBQ items immediately. Poultry and pork must be fully cooked.

MAKI/ROLL SUSHI

signature roll

caterpillar roll* broiled eel, flying fish roe, cucumber, avocado	11
copy roll* salmon, flying fish roe, crab salad, scallop, mayo, sliced lemon	13
crunchy roll* shrimp tempura, spicy tuna, flying fish roe, avocado, crunchy tempura bits	10
dragon roll* broiled eel, shrimp tempura, flying fish roe, cucumber, avocado	12
fairview roll* scallop, seared crab, shrimp tempura, flying fish roe, avocado	13
garden roll cucumber, lettuce, avocado, wasabi mayo	9
golden tofu roll battered; inari tofu, cream cheese, avocado	8
hairy salmon roll* spicy tuna, salmon, avocado, ponzu bonito flakes, wasabi flying fish roe	11
jalaback roll* shrimp tempura, yellowtail, avocado, jalapeño, ginger salsa sauce	12.5
lake union roll* shrimp tempura, crab salad, avocado, ginger salsa, albacore tuna	12
marin roll* seared salmon, crab salad, flying fish roe, avocado, cream cheese, scallion, cucumber, wasabi aioli	13
paradise roll* salmon, tuna, yellowtail, flying fish roe, avocado, spicy sauce	9
rainbow roll* assorted fishes, crab salad, flying fish roe, mayo, avocado	12
red caterpillar roll* ahi tuna, eel tempura, asparagus, cream cheese, spicy mayo	13
rock n roll* chopped yellowtail, flying fish roe, cucumber, scallion	7
rosanna roll* chopped scallop and crab, flying fish roe, avocado, mayo	8
spicy mango roll* shrimp tempura, salmon, shrimp, mango, cashew, avocado, sweet & spicy sauce	12
super spider roll* lightly battered soft shell crab, spicy tuna, asparagus, avocado, spicy mayo, cucumber, flying fish roe, crunchy tempura bits	13.5
sushi tempura roll* lightly battered sushi roll, salmon, crab salad, avocado	10
veggie roll assorted japanese pickles, cucumber, radish sprouts	5

classic roll

california roll*	7
cucumber roll	3
ebi tempura roll* shrimp tempura, flying fish roe, avocado, cucumber, mayo	7
negihama roll* chopped yellowtail, scallion	6
pickled roll oshinko maki	3
salmon roll*	4
seattle roll* salmon, avocado, flying fish roe, cucumber	7
spicy salmon roll*	7
spicy tuna roll*	7
spider roll* lightly battered soft shell crab, flying fish roe, avocado, mayo, cucumber	9
tuna roll*	4

BENTO

premium bento	19.99
tuna and salmon sashimi, beef short ribs, veggie japchae, shrimp and veggie tempura, house salad, rice, miso soup	
bento special	14.50
served with half california roll, vegetable japchae, house salad, rice, miso soup choice of 2 items below; no substitutions please	

california roll	ebi tempura roll
seattle roll	spicy tuna roll
vegetable roll	agedashi tofu
chicken katsu	chicken teriyaki
gyoza pork and vegetable	pork katsu
vegetable tempura	

additional \$ 1 for each items below;

beef bulgogi	saba shioyaki
spicy calamari bokum	salmon shioyaki
spicy pork bulgogi	salmon teriyaki

additional \$ 1.50 for each item below;

sashimi salmon, albacore tuna	beef short ribs
shrimp & veggie tempura	

veggie bento	12.99
edamame, veggie tempura, veggie japchae, house salad and rice	

KOREAN ENTREES

served with 4 kinds of side dish, rice

soft tofu stew* 순두부 (mild, medium or hot) 11

please choose 1 item below

pork, seafood, assorted meats, dumpling, kimchi,
mushroom, vegetable

soft tofu stew combo* 순두부 세트 15

please choose 1 item below

california roll*, bibimbap, beef bulgogi, chicken teriyaki,
beef short ribs (\$ 1 extra), **spicy pork**, sashimi (\$ 1 extra),
shrimp and veggie tempura

bibimbap* 비빔밥 10

a bowl of mixed (bibim) rice (bap) topped with namul (sautéed and
seasoned vegetables), egg and chili pepper paste, served with
miso soup

please choose 1 topping below

tuna sashimi* (\$ 2 extra), salmon sashimi* (\$ 2 extra)
beef bulgogi, chicken, **spicy calamari** (\$ 2 extra), **tofu**

dolsot bibimbap* 돌솥비빔밥 12

bibimbap in hot stone bowl, served with miso soup

please choose 1 topping below

tuna sashimi* (\$ 2 extra), salmon sashimi* (\$ 2 extra)
beef bulgogi, chicken, **spicy calamari** (\$ 2 extra), **tofu**

doenjang jjigae 된장찌게 10

korean stew made with korean soybean paste (doenjang), beef,
tofu, vegetables

kimchi jjigae 김치찌게 10

korean stew (jjigae) made with kimchi, pork, tofu, vegetables

tofu jjigae 고추장찌게 10

korean stew made with beef, tofu, vegetables

kalbitang 갈비탕 13

variety of korean soup(tang) made with beef short ribs (kalbi),
vegetables

yukgaejang 육개장 10

(choice of flank beef or chicken)

spicy soup (jang) with choice of meat (yuk), vegetables and egg

haemul jeongol 해물전골 S(17) M(34) L(50)

cook on table for medium and large

korean casserole (jeongol) with assorted seafood (haemul),
vegetables

oxtail stew 꼬리곰탕 11

tteokmandu guk 떡만두국 11

variety of korean soup(guk) made with korean rice cake (tteok),
dumpling (mandu), vegetables in beef broth

PAN ASIAN ENTREES

served with house salad, miso soup and rice

sashimi albacore tuna, yellowtail, salmon, white fish, scallop, tuna, octopus	24
chicken teriyaki broiled chicken with teriyaki sauce	15
chicken katsu boneless chicken cutlet	15
pork katsu center cut pork loin cutlet	16
tempura lightly battered shrimp and assorted vegetables	16
saba shioyaki broiled mackerel with salt	18
salmon teriyaki broiled salmon with teriyaki sauce	19
salmon shioyaki broiled salmon with salt	19
kimchi fried rice with kimchi & pork or kimchi only	11

NOODLES

served with kimchi

mul naeng myun 물냉면 korean buckwheat noodles (myun) in tangy iced (naeng) broth (mul)	11
bibim naeng myun 비빔냉면 mixed (bibim) korean buckwheat noodles and vegetables with spicy sauce	11
naengmyun combo 냉면세트 w/ mul naengmyun or bibim naeng myun (combo with beef bulgogi, beef short ribs (\$ 1 extra) or spicy pork)	15
nabeyaki udon udon noodle, shrimp tempura, egg, vegetable	12

SIDE DISH

kimchi	2.5
house salad	2.75
miso soup	1.5
steamed rice	2

We do not use artificial fry oil. We use 100% pure vegetable oil and donate it to a recycler.
Prices and menu are subject to change without notice.
18% of gratuity may be added to parties of 6 or more and to unsigned credit card slip.

green letters for vegetarian

red letters for spicy

*Consuming undercooked food may increase the risk of food borne illness.