

## Barn Joo Open Rolls

Trio Set • 20

- **Crab Meat** ..... 7.9  
crab meat mix, cucumber, daikon, sweet potato crunch, microgreens, tobiko
- **Galbi** ..... 7.9  
beef short rib, galbi sauce, cucumber, asian pear, sweet potato crunch, microgreen, chojang
- **Salmon** **GFA** ..... 6.9  
tartar sauce, tobiko, microgreen, sweet potato crunch
- **Spicy Salmon** ..... 6.9  
spicy mayo mix, cucumber, daikon, sweet potato crunch, microgreen, tobiko
- **Uni** **GFA** ..... 10  
sea urchin, cucumber, tobiko, lemon aioli, eel sauce, microgreen, sweet potato crunch
- **Eel** ..... 6.9  
cucumber, asian pear, lemon aioli, eel sauce, microgreen, sweet potato crunch, tobiko
- **Shrimp Tempura** ..... 6.9  
fried shrimp, lemon aioli, tobiko, pico de gallo, microgreen, eel sauce
- **Crispy Fish** ..... 6.9  
fried white fish, cucumber, tobiko, pico de gallo, microgreen, sweet potato crunch, tartar, chojang
- **Spicy Tuna** ..... 6.9  
soy sauce, chojang, pear, cucumber, perilla leaf
- **Mushroom** **V** ..... 6.9  
black truffle and shiitake mushrooms, soy sauce, sweet potato crunch, microgreens, galbi sauce
- **Yellowtail** ..... 6.9  
cucumber, sweet potato crunch, pico de gallo, microgreen, chojang



## Raw Bar

### \$1 Oyster Special

EVERYDAY • 4 - 7 PM

Available from 4 pm to last call daily  
Minimum 6 pcs per each item to order



Oysters • 1.75

Cocktail Shrimp • 1.75

### Sashimi Trio

Salmon, Yellow tail, Tuna • 22

Served on Chef's home-made soy sauce

## Rolls

- Tiger Roll** ..... 15  
lightly fried, salmon, tuna, white fish, kani, jack cheese, cucumber, radish
- Shrimp Tempura Roll** ..... 15  
shrimp, kani, cucumber, quinoa, spicy may and eel sauce

## Cold

- Barn Joo Salad** **V GFA VG** ..... 21  
mixed greens, seasonal fruits and vegetables, boiled egg, olives, parmesan, multigrain powder  
choice of dressing: Yuzu Sesame or Pomegranate Vinaigrette
- Silky Tofu** **V GFA VG** ..... 15  
seaweed puree, perilla leaves, pico de gallo, sweet potato, chipped kimchi and yuzu dressing

## Tapas


- Truffle Fries** **V GFA VG** ..... 9  
Idaho potato, granulated garlic, truffle essence
- Homemade Steamed Dumplings** ..... 12  
{ 3 pcs } Pork
- Korean Chicken Wings** ..... 15  
{ 5 pcs } choice of:  
Hot & Spicy, Soy Garlic or Citron
- Steamed Buns** ..... 16  
{ 2 pcs } choice of:  
Short Rib, Chicken **V** or Crispy Fish  
cucumber, chayote, mix greens, tomato, tar-tar, sweet chili sauce
- Popcorn Chicken** ..... 16  
chicken thighs, hempseeds, almonds, parmesan cheese, pico de gallo
- Crunchy Tofu** **V** **V** ..... 15  
lightly fried cubed tofu, glazed with mild chili sauce
- Calamari + Nuts** ..... 18  
calamari, peanuts, beer-batter
- Soft Shell Crab** ..... 19  
deep-fried soft-shell crab, wrapped in lightly fried sweet potato strings
- Chili Shrimp** **V** ..... 15  
{ 3 pcs } shrimp, chili sauce, crispy rice batter
- Shishito Peppers + Mushrooms** **GFA** ..... 17  
seasonal peppers, mushrooms, parmesan, sweet potato crunch
- Fried Asparagus** **V** ..... 15  
asparagus, sesame batter
- Tteok + Cheese** **GFA** ..... 18  
rice cake, sweet corn, quinoa, focaccia, mozzarella, fontina, cheddar, parmesan, gouda, olives and truffle essence
- Potato Croquette** **V VG** ..... 9  
{ 2 pcs } homemade lightly fried mash potato

## Cast Iron Bites

Served over flame with sauteed vegetables on a cast iron pan


CHOICE OF	• Galbi	26
	• Braised Pork Belly	25
	• Braised Octopus	26
	• Garlic Butter Shrimp <b>GFA</b>	24
	• Chicken	24

## Noodle

**Pasta Nomad Noir**  28  
squid-ink pasta, chili oil, crab, shrimp, mussel, calamari, tobiko, five cheese bechamel, shiitake, onion, bell pepper

**Creamy Kimchi Udon** 26  
shrimp, kimchi, shiitake, parmesan, tobiko

## Stone Pot Soups

**Yuk Gae Jang**  26  
beef broth, shredded beef, bracken, bean sprout, egg, scallion

**Fisherman's Soup** 26  
{ Spicy or Regular } crab, shrimp, mussel, calamari, shiitake, onion, bell pepper, egg

**Korean Army Soup**  26  
beef broth, kimchi, ham, sausage, meatball, vegetables, udon noodles

## rice

### Hot Stone Bowl

Served in signature sizzling bowl with rice, sauteed vegetables, lemon aioli, pico de gallo, sweet potato crunch, nori and your choice of protein.

CHOICE OF	• Uni	26
	• Galbi	26
	• Seafood	26
	• Chicken 	25
	• Tofu & Mushrooms <b>GFA</b>	24

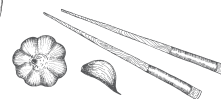
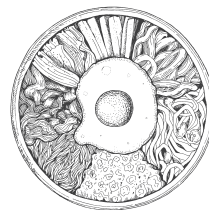
### Bibimbap

Served with rice, kimchi, radish, cucumber, chayote squash, tobiko, quinoa, sweet potato crunch, seaweed puree.

CHOICE OF	• Uni <b>GFA</b>	26
	• Sashimi <b>GFA</b> salmon, tuna, white fish	26

### SIDES

Kimchi 5 / Rice 3 / Focaccia Bread 4



**BARN JOO**

NOMAD



 Vegetarian / **GFA** Gluten Free / **VG** Vegan options available upon request. Please ask your server.

Max 4 credit cards per group • 20% gratuity will be added for parties 5-9 and 25% for parties 10+

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, EGGS OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.