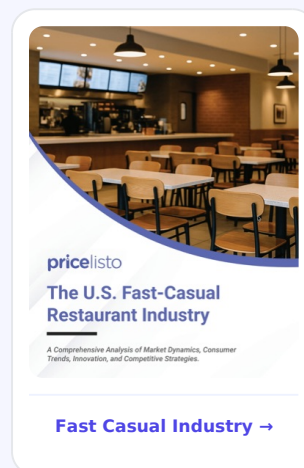




Genwa Korean BBQ

Menu Prices — August 23, 2026

Restaurant & Food Industry Reports



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ITEM	PRICE
Steamed Multigrain Rice Japgokbap.	\$2.50
Steamed Egg	\$2.50
Chadolbagi 16 ounces. Thinly sliced beef brisket Australian wagyu.	\$56.00
Bibim Naengmyeon Noodle for Tasting Cold buckwheat noodles in sweet chili paste thin slices of beef, hardboiled egg, Asian pear, and vegetables.	\$20.00
Diet Coke Bottle Diet Coke	\$4.00

Appetizers

ITEM	PRICE
Edamame Steamed green young soy beans.	\$12.00
Seasonal Vegetables Stir fried. Served on a sizzling iron skillet.	\$29.00
Seasonal Vegetables (Appetizers) Stir fried. Served on a sizzling iron skillet.	\$29.00
Japchae Stir fried glass noodles, assorted vegetables, and beef in sweet soy sauce.	\$27.00
Assortment of Mushrooms Served on a sizzling iron skillet.	\$31.00

Korean Dumplings

ITEM	PRICE
Vegetable Mandu	\$20.00
Mandu Platter An assortment of beef,pork,shrimp,kimchi, and vegetable dumplings	\$24.00
Kimchi Mandu	\$20.00
Beef Mandu	\$20.00
Pork Mandu	\$20.00

Rice Dolsot Bibimbap

ITEM	PRICE
Vegetable Bibim Bap Assorted vegetables, egg yolk, and gochujang sauce.	\$32.00
Chicken Bibim Bap Chicken, assorted vegetables, egg yolk, and gochujang sauce.	\$33.00
Octopus Nakji Bibim Bap Octopus, assorted vegetables, and gochujang sauce.	\$39.00

ITEM	PRICE
Beef Bibim Bap Beef, assorted vegetables, egg yolk, and gochujang sauce.	\$33.00
Kimchi and Beef Bibim Bap Kimchi, beef, egg yolk, and gochujang sauce.	\$35.00
Soups	
Kimchi Jjigae Soup Spicy kimchi stew with tofu, pork, and vegetables.	\$28.00
Yukgaejang Soup Shredded beef, bean sprouts, fiddlehead fern, egg, and glass noodle in spicy broth.	\$31.00
Sundubu Jjigae Soup Spicy silky tofu stew with egg yolk.	\$28.00
Sulung Tang Soup 48 hours braised beef bone broth with sliced beef and glass noodle.	\$31.00
Samgye Tang Soup Simmered whole cornish hen stuffed with sweet rice and herbs.	\$43.00
Doenjang Jjigae Soup Pork broth, Korean doenjang based stew with tofu, beef, and vegetables.	\$28.00
Gochujang Jjigae Soup Gochujang based stew with tofu, beef, and vegetables.	\$31.00
Maeun Tang Soup Assorted seafood in spicy broth.	\$40.00
Galbi Tang Soup USDA prime beef short rib soup with glass noodle.	\$47.00
Noodles	
Mul Naengmyeon Noodle Buckwheat noodles in cold beef broth. Topped with thin slices of beef, hardboiled egg, Asian pear, and vegetables.	\$25.00
Udon Noodle Fish cake, chrysanthemum leaf, and shredded laver.	\$23.00
Bibim Naengmyeon Noodle for Tasting (Noodles) Cold buckwheat noodles in sweet chili paste thin slices of beef, hardboiled egg, Asian pear, and vegetables.	\$20.00
Bibim Naengmyeon Noodle Cold buckwheat noodles in sweet chili paste thin slices of beef, hardboiled egg, Asian pear, and vegetables.	\$25.00
Mul Naengmyeon Noodle for Tasting Buckwheat noodles in cold beef broth. Topped with thin slices of beef, hardboiled egg, Asian pear, and vegetables.	\$20.00
Courses	
Course A Salad, japchae and galbi	\$109.00
Course C Salad, kot sal, jumuluk, galbi, and bulgogi. Serves four.	\$240.00

ITEM	PRICE
Course E Salad, japchae, shrimp, scallop, wagyu deungshim, prime kot sal, galbi, and bulgogi. Serves five.	\$367.00
Course B Salad, chadolbagi, jumuluk, and galbi. Serves three.	\$180.00
Course D Salad, japchae, shrimp, scallop, wagyu kot sal, and saeng galbi galbi. Serves four.	\$300.00
Traditional	
ITEM	PRICE
Octopus, Somen Noodle, and Nakji Somyeon Stir fried with vegetables in sweet and spicy sauce, and thin white noodles.	\$49.00
Tteok Bokki Soft rice cake, vegetables in sweet, and spicy sauce.	\$25.00
Galbi Jjim USDA prime beef short ribs braised with vegetables in sweet special sauce.	\$73.00
Korean Pancake and Pajeon	\$40.00
Vegetarian	
ITEM	PRICE
Edamame (Vegetarian) Steamed green young soybeans.	\$12.00
Assortment of Mushrooms (Vegetarian) Served on a sizzling iron skillet.	\$31.00
Vegetable Japchae Stir fried glass noodles and assorted vegetables in sweet soy sauce.	\$27.00
Vegetable Japchae (Vegetarian) Stir fried glass noodles and assorted vegetables in sweet soy sauce.	\$27.00
Vegetable Bibim Naeng Myeon Cold buckwheat noodles in sweet chili paste. Asian pear and vegetables.	\$25.00
Vegetable Dolsot Bibimbap Cooked on a sizzling stone pot.	\$32.00
Mushroom Bulgogi Assortment of mushrooms marinated with bulgogi sauce.	\$36.00
Vegetable Mandu (Vegetarian)	\$20.00
Seasonal Vegetables (Vegetarian) Stir fried. Served on a sizzling iron skillet.	\$29.00
Tteok Bokki (Vegetarian) Soft rice cake and vegetables in sweet and spicy sauce.	\$25.00
Sundubu Jjigae Spicy, silken tofu, and vegetable stew.	\$28.00
Vegetable Udon Chrysanthemum leaf and shredded laver.	\$23.00
Dubu Dolsot Bibimbap Cooked on a sizzling stone pot. Steamed rice topped with pan seared tofu and assorted vegetables. Gochujang.	\$35.00

Beef

ITEM	PRICE
Bulgogi 16 ounces. USDA prime chuck top blade, thinly sliced, and marinated in special sauce.	\$59.00
Saeng Galbi 10 ounces. USDA prime short ribs not marinated.	\$79.00
Chadolbagi (Beef) 16 ounces. Thinly sliced beef brisket Australian wagyu.	\$56.00
Jumuluk 16 ounces. Usda prime flap meat thinly sliced and marinated in special sauce.	\$59.00
Kot Sal USDA Prime Ten ounces.	\$79.00
Galbi 16 ounces. USDA prime short ribs marinated in special sauce.	\$76.00
Galbi (Beef) 16 ounces. USDA prime short ribs marinated in special sauce.	\$76.00
Woosul Twelve ounces. Thinly sliced beef tongue American wagyu.	\$59.00
Yuksu Bulgogi USDA prime chuck top blade thinly sliced and marinated in special sauce. served with assortment of vegetables and glass...	\$103.00
Deungshim 16 ounces. Highly marbled rib eye steak and Australian wagyu.	\$109.00
Kotsal American Wagyu Ten ounces. USDA prime.	\$132.00

Pork

ITEM	PRICE
Samgyeopsal Pork 12 ounces. Pork belly and not marinated Canadian premium pork.	\$49.00
Spicy Pork Bulgogi 16 ounces. Thinly sliced pork belly and shoulder, stir fried in sweet, and spicy gochujang sauce. Canadian premium pork.	\$47.00

Chicken

ITEM	PRICE
Chicken Bulgogi 16 ounces. Stir fried with special sauce.	\$43.00
Chicken Bulgogi (Chicken) 16 ounces. Stir fried with special sauce.	\$43.00
Spicy Chicken Bulgogi 16 ounces. Stir fried with spicy special sauce.	\$43.00
Spicy Chicken Bulgogi (Chicken) 16 ounces. Stir fried with spicy special sauce.	\$43.00

Seafood

ITEM	PRICE
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Lobster, Scallop, and Shrimp Sweet soy marinated spiny lobster, black tiger shrimp, and sea scallop.	\$63.00
Squid and Ojingeo Bokkeum Stir fried with vegetables in sweet and spicy gochujang.	\$37.00
Mackerel Simply broiled with sea salt.	\$29.00
Salmon Broiled with teriyaki sauce.	\$40.00
Black Cod and Daegu Jorim Stewed with tofu and vegetables in mild spicy sauce.	\$68.00

Sides

ITEM	PRICE
Steamed White Rice	\$2.50
Steamed Egg (Sides)	\$2.50
Julienne Scallion and Pa Muchim Shredded green onion with sweet soy vinaigrette.	\$7.00
Steamed Multigrain Rice (Sides) Japgokbap.	\$2.50
Sangchu Ssam Red leaf lettuce, napa cabbage, perilla leaves, long green peppers, carrot, and cucumber.	\$9.00

Cold Beverages

ITEM	PRICE
Saratoga Bottled Water Still 28 ounces glass bottle.	\$7.00
Iced Green Tea	\$7.00
Korean Rice Punch	\$7.00
Apple Juice	\$6.00
Saratoga Bottled Water Sparkling 750ml glass bottle.	\$7.00
Korean Cinnamon Ginger Punch	\$7.00
Orange Juice	\$6.00
Ramune Strawberry.	\$5.00
Coke Mexican coke.	\$4.50
Diet Coke (Cold Beverages) Bottle Diet Coke	\$4.00
Sprite Mexican Sprite	\$4.50

Beef (lunch)

ITEM	PRICE
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Bulgogi (Lunch)	\$28.00
USDA Prime Chuck Top blade. Thinly Sliced and marinated in house special sauce. served with a side of rice and salad	
Bulgogi (Lunch) (Beef (lunch))	\$28.00
USDA Prime Chuck Top blade. Thinly Sliced and marinated in house special sauce. served with a side of rice and salad	
Jumulluk (Lunch)	\$28.00
Premium Black Angus. Short plate lightly marinated in house special sauce. served with a side of rice and salad.	
Galbi (Lunch)	\$37.00
Premium Black Angus. Short Rib marinated in house special sauce. Served with a side of rice and salad.	

Chicken & Pork (lunch)

ITEM	PRICE
Chicken Bulgogi (Lunch)	\$25.00
Stir fried with house special sauce. Served with a side of rice and salad.	
Spicy Chicken Bulgogi (Lunch)	\$25.00
stir fried with house special sauc. Served with a side of rice and salad.	
Spicy Chicken Bulgogi (Lunch) (Chicken & Pork (lunch))	\$25.00
stir fried with house special sauc. Served with a side of rice and salad.	
Spicy Pork Bulgogi (Lunch)	\$27.00
Thinly sliced pork belly and shoulder, stir fried in sweet and spicy gochujang. Served with a side of rice and salad.	

Seafood (lunch)

ITEM	PRICE
Squid, "Ojinguh Bokum" (Lunch)	\$28.00
stir fried with vegetables in sweet and spicy gochujang. Served with a side of rice.	
Yellow Corvina (Lunch)	\$27.00
Broiled Corvina with sea salt. Served with a side of rice.	
Yellow Corvina (Lunch) (Seafood (lunch))	\$27.00
Broiled Corvina with sea salt. Served with a side of rice.	
Mackerel (Lunch)	\$27.00
Broiled mackerel with sea salt. Served with a side of rice.	
Atka Mackerel	\$27.00
Simply broiled with sea salt. Served with a side of rice.	
Salmon Teriyaki (Lunch)	\$27.00
broiled with teriyaki sauce	
Shrimp and Scallop (Lunch)	\$29.00
sweet soy marinated black tiger shrimp and sea scallop.Served with a side of rice.	

Combos (lunch)

ITEM	PRICE
Naeng Myun Combo (Lunch)	\$43.00
Buckwheat noodles in cold beef broth with a choice of meat.	
Ssambap Combo	\$43.00
Lettuce wraps, Doenjang jjigae, rice, and a choice of meat.	

Rice, "Dolsot Bibimbap" (lunch)

ITEM	PRICE
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Vegetalbe Dolsot Bibimbap (Lunch)	\$27.00
assorted vegetables, egg yolk, gochujang sauce.	
Beef Dolsot Bibimbap (Lunch)	\$28.00
Beef, assorted vegetables, egg yolk, gochujang sauce.	
Chicken Dolsot Bibimbap (Lunch)	\$28.00
Chicken, assorted vegetables, egg yolk, gochujang sauce.	
Kimchi and Beef Dolsot Bibimbap (Lunch)	\$29.00
Kimchi, Beef, assorted vegetables, egg yolk, gochujang sauce.	
Octopus Dolsot Bibimbap (Lunch)	\$31.00
Octopus, assorted vegetables, egg yolk, gochujang sauce.	

Soup (lunch)

ITEM	PRICE
Kimchi Jjigae (Lunch)	\$24.00
spicy kimchi stew with tofu, pork, and vegetables. served with a side of rice	
Doenjang Jjigae (Lunch)	\$24.00
pork broth and Korean doenjang based stew with tofu,beef, and vegetables. served with a side of rice	
Sundubu Jjigae (Lunch)	\$24.00
Silky tofu stew with egg yolk. Served with a side of rice	
Yukgaejang (Lunch)	\$27.00
shredded beef, bean sprouts, fiddlehead fern, egg, and glass noodles in spicy broth. Served with a side of rice	
Yukgaejang (Lunch) (Soup (lunch))	\$27.00
shredded beef, bean sprouts, fiddlehead fern, egg, and glass noodles in spicy broth. Served with a side of rice	
Gochujang Jjigae (Lunch)	\$27.00
Korean chili based stew with tofu, beef, and vegetables. served with a side of rice	
Ahl Jjigae (Lunch)	\$33.00
spicy fish roe stew. Served with a side of rice	
Maeun Tang (Lunch)	\$33.00
assorted seafood stew in spicy broth. Served with a side of rice	
Ddukbaegi bulgogi (Lunch)	\$29.00
bulgogi and vegetables served in beef broth.	
Tteok Mandu Guk (Lunch)	\$25.00
rice cake soup with beef dumplings in beef broth.	
Tteok Mandu Guk (Lunch) (Soup (lunch))	\$25.00
rice cake soup with beef dumplings in beef broth.	
Sulung Tang (Lunch)	\$27.00
48 hour braised beef bone broth with sliced beef and glass noodle. Served with a side of rice	
Galbi Tang (Lunch)	\$35.00
Premium Black Angus beef short rib soup with glass noodle. Served with a side of rice	
Samgye Tang (Lunch)	\$32.00
simmered whole cornish hen stuffed with sweet rice and herbs.	

Noodle (lunch)

ITEM	PRICE
Mulnaeng Myun (Lunch)	\$23.00
buckwheat noodles in cold beef broth, thin slices of beef, hardboiled egg, asian pear, pickled radish, and cucumber.	

ITEM	PRICE
Bibim Naeng Myun cold buckwheat noodles in gochujang sauce, thin slices of beef, hardboiled egg, asian pear, pickled radish, and cucumber...	\$23.00
Udon (Lunch) fish cake, chrysanthemum leaf, and shredded laver.	\$23.00