



Let's eat, drink & play

## Share & Tapas

- Barn Joo Salad** ✓ • 반주 샐러드 23  
mixed green, quinoa, black olives, seasonal fruits, almond, corn, boiled egg, croutons, parmesan cheese. ( choice of yuzu ginger or yogurt dressing )  
**Supplement +5**: CHOICE OF: Crunchy Tofu ✓ GFA / Galbi / Bulgogi / Spicy Pork 🌶️ / Chicken / Shrimp
- Truffle Fries** ✓ GFA • 감자 튀김 10  
hand cut potatoes, granulated garlic, truffle essence
- Potato Croquettes** ✓ • 감자 고로케 13  
panko, mashed potatoes, green beans, topped with katsu sauce
- Fried Asparagus** ✓ • 아스파라거스튀김 14  
asparagus, sesame seeds, spicy mayo
- Fried Dumplings** (3 pcs) • 만두 튀김 14  
Choice of glaze soy garlic / hot & spicy  
CHOICE OF: Vegetable ✓ / Beef
- Chicken Wings** (6 pcs) • 치킨윙 16  
Choice of soy garlic / hot & spicy / citrus salt & pepper
- Crunchy Tofu** ✓ 🌶️ GFA • 두부 튀김 14  
fried tofu with a spicy glaze and caramelized kimchi
- Popcorn Chicken** 🌶️ • 팝콘 치킨 16  
chicken thigh, black sesame seed, roasted peanuts, béchamel sauce
- Shrimp Tempura** • 새우 튀김 19  
panko, lemon aioli, tartar sauce, pico de gallo
- Calamari & Peanuts** • 오징어 땅콩 19  
fried calamari, peanuts, paprika, tartar sauce
- Mushrooms** ✓ GFA • 버섯 볶음 16  
garlic butter, mushrooms: oyster, cremini, shiitake
- Tteok & Cheese** • 떡 & 치즈 21  
rice cake, sweet corn, quinoa, fontina, cheddar, parmesan cheese, truffle essence, crostini
- Bulgogi Spicy Rice Cake** 🌶️ • 떡볶이 23  
rice cake, gochujang, kabocha squash, onions, peppers, almonds, sesame seed, scallion, carrots [ add cheese +2 ]
- Tuna Mayo Tartare** GFA • 참치마요 타르타르 21  
{ cold } tuna, pickled radish, sesame oil, mayo, honey with crostini
- Salmon Tartare** GFA • 연어 타르타르 23  
{ cold } salmon, cucumber, pickle radish, mayo, guacamole, fish roe with crostini
- Fried Tiger Roll** (8 pcs) GFA • 회 김밥 튀김 21  
tuna, salmon, avocado, pickled radish, kani, topped with eel sauce & spicy mayo
- Shrimp Tempura Roll** (8 pcs) • 새우 튀김 롤 21  
shrimp tempura, avocado, cucumber, pickled radish, kani, sweet potato crunch, fish roe, topped with eel sauce & spicy mayo
- Tacos** (3 pcs) • 타코 18  
served with lettuce, guacamole, pico de gallo, sour cream and limes  
CHOICE OF: Bulgogi / Spicy Pork 🌶️ / Chicken / Crispy Fish / Shrimp GFA
- Steamed Buns** (2 pcs) • 열린 찜빵 16  
scallion coleslaw, pickled radish, cucumber, tartar sauce  
CHOICE OF: Bulgogi / Spicy Pork 🌶️ / Crispy Chicken / Crispy Fish 🌶️ / Duck
- Korean Pancake** • 전 23  
scallion, red onion, bell peppers  
CHOICE OF: Scallion ✓ / Kimchi +2 / Seafood +3

## Rice

- Sizzling Stone Bowl Bibimbap** 돌솥비빔밥 24  
five grain, purple rice with broccoli, carrots, radish, zucchini, mushrooms, bean sprouts, fried quinoa, sunny side up egg  
CHOICE OF: Tofu & Mushroom ✓ GFA / Galbi +5 / Bulgogi / Spicy Pork 🌶️ / Chicken / Duck +5 / Eel (no egg) +5
- Uni Bibimbap** GFA • 우니 비빔밥 29  
{ cold } california sea urchin, kimchi, crispy quinoa, capelin roe, sunny side up egg  
[ make it a paella +3 ]
- Sashimi Bibimbap** GFA • 회 밥 28  
{ cold } salmon, tuna, white fish, fish roe, fried quinoa, caramelized kimchi, micro greens, pickled radish & pico de gallo
- Kimchi Fried Rice** 🌶️ • 김치 볶음밥 26  
kimchi, mixed veggies, fried quinoa, mozzarella cheese, sunny side up egg  
ADD: Beef +5 / Spicy pork+5



**Seafood Paella** 65  
serves 2-3  
해물칠관볶음밥 // shrimp, mussels, calamari, five grain, purple rice, fish roe, lemon aioli

## Main

- Chili Shrimp** 🌶️ GFA • 칠리 새우 34  
shrimp, fresh corn, parmesan, sweet potato crunch, onion, zucchini, lemon aioli, sour cream
- Braised Octopus** 🌶️ • 문어 요리 39  
octopus, marble potatoes, black bean, shishito peppers, ginger, bean sprouts, gochujang chili sauce
- Pork Belly** • 삼겹살 38  
pickled onion, white kimchi, pickled cabbage, chayote pickles, pico de gallo, ssamjang sauce, chicharron
- NY Bites** • 갈비 스테이크 45  
marinated short rib, marble potatoes, sweet potato crunch, grilled lemon, kabocha squash, hemp seeds, butter sauteed mushrooms
- Braised Short Ribs** • 갈비찜 46  
p. a. amish grass fed short ribs, pine-nuts, chesnuts, mushroom, peppers, sweet potato puree, kabocha squash
- Sundubu Soup** 🌶️ • 순두부 찜개 29  
scallion, beef broth, bean sprouts, soft tofu, bracken, mushrooms  
ADD: Beef +5 / Seafood+5

## Noodles

- Japchae** • 잡채 24  
sweet potato glass noodles stir-fry  
CHOICE OF: Vegetable ✓ GFA / Bulgogi +5 / Seafood 🌶️ GFA +5
- Fisherman's Soup** 🌶️ • 해물 짬뽕 29  
hand-cut thin noodle, beef broth, blue crab, mussels, shrimp, mix seafood
- Yuk-Gae-Jang** 🌶️ • 육개장 28  
hand-cut thin noodle, shredded beef, beef broth, bracken, bean sprout, egg, scallion, ramen noodles
- Kimchi Creamy Shrimp** 🌶️ • 김치 크림 새우 29  
udon, shrimp, kimchi, bechamel, mushroom heavy cream, baby octopus, clams, calamari, crab meat, sweet potato crunch, crostini, fish roe
- Korean Army Stew** 🌶️ • 부대 찜개 28  
beef broth, kimchi, hand-cut thin noodle, ham, sausage, meatball, mixed vegetables, mixed mushroom, mozzarella cheese, spinach, sunny side up egg



## Oyster

S • P • E • C • I • A • L



### Oyster Cocktail Shrimp

\$1.75/pcs

6 pcs min

AVAILABLE

EVERYDAY • 12 - 9 PM

## LUNCH SPECIAL

12 - 4:30 PM

Served with truffle fries & homemade soda

\$27

### Crispy Chicken Sandwich

pepper jack cheese, sweet & spicy sauce, lettuce, tomato, chayote pickles, mayonnaise

### Crispy Fish Filet Sandwich

pepper jack cheese, tartar sauce, lettuce, tomato, chayote pickles, mayonnaise

### Galbi Burger

pepper jack cheese, galbi sauce, lettuce, tomato, chayote pickles, mayonnaise

### Bulgogi Burrito

carrot, guacamole, pickle daikon, lettuce, mayonnaise in a seaweed wrap

### Tuna Burrito GFA

capelin roe, crispy quinoa, guacamole, cucumber, pickled radish, spicy mayo in a seaweed wrap

### Tacos (3 pcs)

served with lettuce, guacamole, pico de gallo, sour cream and limes

CHOICE OF: Bulgogi / Spicy Pork 🌶️ / Chicken / Crispy Fish / Shrimp GFA

## SIDES

- Homemade Kimchi 5
- Homemade Pickles 5
- Multi Grain Rice 3
- White Rice 3

✓ Vegetarian / GFA Gluten Free options available upon request. Please ask your server.

Max 4 credit cards per group  
20% service charge for parties of 5 or more

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



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# Barn Joo Korean BBQ

Monday – Sunday Open 12 PM

## BBQ COMBOS

SMALL SERVES 2 • LARGE SERVES 3-4

### BEEF

C • O • M • B • O



Short Rib  
Skirt Steak  
Ribeye  
Marinated Short Rib

Small 145 • Large 165

### PORK

C • O • M • B • O

Pork Jowl  
Pork Belly  
Pork Butt  
Marinated Pork Rib

Small 125 • Large 145

### UPGRADE +25

With any BEEF COMBO order,  
you will get to choose from:

COMBO #1 2 Angel's Envy Old Fashioned  
2 Scoops of Vanilla Ice Cream

COMBO #2 1 Bottle of Soju  
2 Scoops of Vanilla Ice Cream

each combo comes with

#### Sides

Corn Cheese  
Egg Soufflé

#### Farmer's Basket

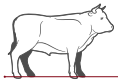
a basket full of  
lettuce

#### Ban-Chan

Kimchi  
House Salad  
Scallion Salad  
Radish Pickle  
Pickled Radish Wraps

#### Chef's Dipping Sauces

Salt  
Soy Sauce **GFA**  
Ssamjang



### Beef



a la carte

Prime Short Rib ..... 49  
Prime Skirt Steak ..... 47  
Prime Ribeye ..... 47  
Prime Marinated Short Rib ..... 49



### Pork

a la carte

Thick Cut Pork Belly ..... 42  
Chef's Cut Pork Jowl ..... 44  
Thick Cut Pork Butt ..... 42  
Marinated Pork Short Ribs ..... 42



### Chicken

a la carte

Spicy Chicken ..... 30  
Marinated Chicken ..... 30



### Seafood

a la carte

Black Tiger Shrimp (12 pcs) ..... 31

**Vegetables** Fresh Sweet Corn ... 9 / Mushroom ... 9 / Shishito Peppers ... 9 / Zucchini ... 9

**Sides** Multi Grain Rice ... 3 / White Rice ... 3

## Wine

\* HAPPY HOUR 3 – 6 PM

Glass / Bottle

### Red

Gnarly Head Cabernet \* 10 / 16 / 60  
Gnarly Head Pinot Noir 17 / 63  
Camila Nieto Senetiner Malbec 18 / 68  
Weather Sonoma Coast Pinot Noir 73  
John Anthony Napa Valley Cabernet 115

### White

Noble Vines 152 Pinot Grigio \* 10 / 16 / 60  
Dashwood Sauvignon Blanc 18 / 70  
Butter Chardonnay 18 / 70  
Weather Sonoma Coast Chardonnay 75

### Rose / Sparkling

Noble Vines 515 Rose \* 10 / 16 / 58  
Francis Ford Coppola Diamond  
Collection Prosecco \* 10 / 16 / 58  
Ruffino Prosecco Rose 17 / 60  
Duval Leroy Brut, Champagne 95  
Moet & Chandon, Champagne 195

## Cocktails

\* HAPPY HOUR 3 – 6 PM

**Smoky Angel's Fashioned** 23  
Angel's Envy Bourbon, Peach & Walnuts Bitters,  
Sugar Cane

**Añejo Old Fashioned** 21  
Patron Añejo, Evan Williams Bourbon, Ancho Reyes  
& Chocolate Bitters

**Drunken Tiger** 21  
Suntory Toki Whisky, Turmeric, Lemon Juice, Herbstura

**Purple Rain** 20  
Connption Gin, Rum, Lavender Infused Vodka,  
Triple Sec, Lemon Juice, Touch of Spirit

**Don Oee** 20  
Calirosa blanco tequila, cucumber, lime, ancho reyes  
bitters, tajin rim

**Fancy Slushie** 19  
please ask your server for the current cocktail

**Off K-town** 18  
K-town Yuzu elderflower soju, Natterjack whiskey,  
Lemon

**Jirisan** 18  
Sipsmith strawberry Gin, aperol, honey, lemon

**Serrano Margarita** \* 12 / 18  
Lunazul Serrano Infused Tequila, Lime & Agave

**Beeline** \* 12 / 18  
42 Below Lavender Infused Vodka, Honey, Lemon &  
Butterfly Pea Flowers

**Charlie Collins** \* 12 / 18  
Seol Joong-Mae/Soju, Lemon, Simple Syrup, Club Soda

**Chandon Garden Spritz** \* 12 / 18  
Sweet in the Mouth it's an Infusion of Bitter, Orange  
and Herbs with Wine-Based Bubbly

**Rose Queen** 18  
Lunar Yuzu Hard Seltzer, Lemon, Mint, Strawberry/  
Rosemary Syrup and a touch of Bourbon

**Sangria** 18  
Red or White Wine, Orange Liqueur, Simple Syrup,  
Cinnamon, Citrus, Lime Soda

**Adios Amigo** 18  
Illegal Mezcal, Chipotle Honey, Grenadine,  
Lime Juice, Angostura Bitters

**Birthday Shot** 11  
Rumchata, House Infuse Rittenhouse Rye Whiskey

## Beer

\* HAPPY HOUR 3 – 6 PM

**Draft Beer** ..... \* 6 / 9

Sapporo Lager \* / Sixpoint Pilsner \* /  
Captain Lawrence IPA \* / UFO White Ale /  
Kirin Ichiban / Lagunitas IPA

**Bottle Beer** ..... 9

Terra Lager / Lunar Hard Seltzer /  
Lychee Lunar Hard Seltzer / Talk House  
Blood Orange Hard Seltzer \* / Breakfast  
Stout / Ace Cider Guava or Pineapple  
Delirium Tremens ..... 14

## Soft Drinks

Hibiscus Lemonade / Strawberry Lemonade /  
Ginger Limeade / Ginger Beer /  
Grapefruit Soda ..... 6  
Juice – Orange / Pineapple / Cranberry ..... 5  
Coke / Diet Coke / Sprite / Ginger Ale /  
Dr. Pepper / Club Soda ..... 3  
San Benedetto Sparkling & Still Water ..... 8

## Korean Spirits

**Soju** ..... 18  
Chum Churum Original / Apple +1 / Peach +1  
**Homemade infused Soju** ..... 20  
K-Pear / Apple & K-Pear  
**Makku** ..... 11  
Mango / Passion Fruit  
**Makgeoli** ..... 19  
Original / Banana +1 / Peach +1  
**Seol Joong-Mae** ..... 18

## Spirits

Scan the QR code to see the Spirits List



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