

Tomukun

KOREAN BARBEQUE

STARTERS

All starters are generously portioned and meant for sharing.

해물파전

HAEMUL PAJEON / SEAFOOD PANCAKE \$15

Crispy savory pancake with shrimp, octopus, squid, mussels, onions and green onions.

김치해물파전

KIMCHI PAJEON / KIMCHI PANCAKE \$15

Crispy kimchi pancake with shrimp, octopus, squid, mussels, and green onions.

계란찜

GEHRAN JJIM / STEAMED EGG \$6 **GF**

Bowl of fluffy steamed egg souffle with scallions.

잡채

JOPCHAE / SWEET POTATO NOODLES \$14 **V**

Sweet potato starch noodles stirfried in sesame oil and a sweet soy sauce with beef, bell peppers, carrots, onion, scallions, cabbage, and mushrooms.

떡볶이

DDUK BOKI / SPICY RICE CAKES \$14 **V**

Chewy rice cakes with onions, carrots, cabbage, fish cakes and scallions tossed a sweet and spicy gochujang sauce.

만두

MANDOO / FRIED DUMPLINGS \$8

6 Pork dumplings served with a soy, garlic vinaigrette dipping sauce.

콘치즈

CORN CHEESE w/ BACON \$8

Sweet corn, bacon, mozzarella cheese, bell peppers, scallions, and garlic

김말이 튀김

GIM MARHEE TWIGIM / FRIED MINI SEAWEED ROLLS \$12 **V**

6 Mini seaweed rolls filled with sauteed vegetables and noodles, battered and fried.

닭튀김

DAHK TWIGIM / CHICKEN WINGS \$14

6 pcs of double fried jumbo chicken wings served with a side of pickled radish.

Choice of Plain, Soy Garlic, or Sweet and Spicy. Allow 15 minutes

BBQ MEAT

All meats come in 16 oz serving sizes (serves 1 - 2 people)

Our Beef is premium USDA Choice and Prime

생갈비

SENG GALBI / SHORT RIBS \$42 **GF**

Fresh non-marinated beef short ribs

양념갈비

YANGNYUM GALBI / MARINATED SHORT RIBS \$42

Sweet garlic and soy marinated beef short ribs

엘에이 갈비

LA GALBI / CROSS CUT MARINATED SHORT RIBS \$38

Bone-in short ribs marinated in sweet garlic and soy

생등심

SENG DEUNG SHIM / RIBEYE \$42 **GF**

Fresh non-marinated beef ribeye steak

주물럭

JOOMOOLUK / BONELESS RIB \$42 **GF**

Boneless short ribs marinated with sesame oil and roasted sea salt

불고기

BULGOGI / MARINATED RIBEYE \$38

Thinly sliced ribeye marinated with sweet soy and garlic marinade

차돌배기

CHADULBAEGI / BEEF BRISKET \$35 **GF**

Thinly sliced Certified Angus Beef brisket

삼겹살

SAMGYUPSAL / PORK BELLY \$35 **GF**

Thick slices of premium Dutch pork belly meat

대패삼겹살

DAE PAE SAMGYUPSAL / PORK BELLY \$35 **GF**

Thinly sliced fresh premium pork belly

돼지불고기

DWEJI BULGOGI / SPICY PORK \$32

Pork marinated with a sweet and spicy red pepper gochujang sauce

닭불고기

DAHK BULGOGI / MARINATED CHICKEN \$32

Your choice of chicken marinated with a sweet and spicy red pepper gochujang sauce or with sweet soy, garlic marinade

BBQ COMBO PLATTERS

All BBQ platters are 8-12 oz of each meat. No Substitutions Please

COMBO 1

Pick 2 - \$60

Pick 3 - \$90

Pick 4 - \$120

차돌배기 **CHADULBAEGI / BEEF BRISKET**

불고기 **BULGOGI / MARINATED RIBEYE**

돼지불고기 **DWEJI BULGOGI / SPICY PORK**

닭불고기 **DAHK BULGOGI / MARINATED CHICKEN**

양념갈비 **YANGNYUM GALBI / MARINATED SHORT RIBS**

엘에이 갈비 **LA GALBI / CROSS CUT MARINATED SHORT RIBS**

COMBO 2

SERVES 5 - 7 PEOPLE \$150

INCLUDES ALL MEATS BELOW

차돌배기 **CHADULBAEGI / BEEF BRISKET**

삼겹살 **SAMGYUPSAL / PORK BELLY**

주물럭 **JOOMOOLUK / BONELESS RIB**

돼지불고기 **DWEJI BULGOGI / SPICY PORK**

닭불고기 **DAHK BULGOGI / MARINATED CHICKEN**

양념갈비 **YANGNYUM GALBI / MARINATED SHORT RIBS**

COMBO 3

SERVES 7 - 9 PEOPLE \$175

INCLUDES ALL MEATS BELOW

생갈비 **SENG GALBI / SHORT RIBS**

생등심 **SENG DEUNG SHIM / RIBEYE**

불고기 **BULGOGI / MARINATED RIBEYE**

주물럭 **JOOMOOLUK / BONELESS RIB**

차돌배기 **CHADULBAEGI / BEEF BRISKET**

삼겹살 **SAMGYUPSAL / PORK BELLY**

돼지불고기 **DWEJI BULGOGI / SPICY PORK**

양념갈비 **YANGNYUM GALBI / MARINATED SHORT RIBS**

GF - Gluten-free upon request

V - Vegetarian upon request

We recommend grilling all beef medium to well done and all chicken and pork well done.

Please notice an 18% gratuity service charge may be added to your final bill. Thank you!

RICE BOWLS

돌솥비빔밥 DOLSOT BIBIMBOP \$15 **V**

Sizzling stone bowl with rice, carrots, spinach, zucchini, korean radish, mushrooms, bean sprouts, fiddle head, and an easy fried egg. Served with sweet and spicy gochujang sauce on the side.
Choice of **Vegetable, Tofu, Kimchi, Beef, Chicken, or Seafood (+\$2)**

돌솥뽕밥 DOLSOT DUPBOP \$15

Sizzling stone bowl with rice, kimchi, pork belly, and egg.
Please mix carefully before eating for a fried-rice-like experience.

SOUPS AND STEWS

떡국 DDUK GUK / RICE CAKE SOUP \$13

Beef broth with chewy rice cake, scallions, onions, egg, shredded beef brisket and dry roasted seaweed.

떡만두국 DDUK MANDOO GUK / DUMPLING & RICE CAKE SOUP \$15

Rice cake soup with pork dumplings.

갈비탕 GALBI TANG / SHORT RIB SOUP \$20

Tender beef short ribs with radish, scallions, and onions in a soothing, beef broth.

설렁탕 SULLUNG TANG / OX BONE SOUP \$16

Mild, milky white unseasoned ox bone broth with beef brisket.
Chopped spring onions, sea salt, and red pepper seasoning served on the side.

육개장 YOOKAE JANG / SPICY BEEF BRISKET STEW \$18

Shredded beef brisket with scallions, bean sprouts, fiddle head, sliced onions, egg, and noodles in a spicy, beef broth.

된장찌개 DWENJANG JIGAE / SOYBEAN SOUP \$15

A rich broth from fermented soybeans with tofu, mushrooms, onions, zucchini and beef.

김치찌개 KIMCHI JIGAE / KIMCHI STEW \$15

Rich and spicy kimchi broth with rice cake, tofu, scallions, onions and pork.

부대찌개 BOODAE JIGAE / ARMY STEW \$15

Spicy beef broth, ramen noodles, ham, sausage, spam, beans, cheese, rice cake, green onions, and red chili flakes.

순두부찌개 SOONDUBU / TOFU STEW \$15

A hot and spicy stew made with silken tofu and scallions. A raw egg is cracked in before serving.
Choice of **Mushroom / Pork / Beef / Seafood**

BOKUM / STIRFRY

All stirfry dishes are made hot and spicy. Can be made mild upon request.

오징어볶음 OJINGUH BOKUM / SPICY SQUID STIRFRY \$18

Stirfried with mushrooms, green onions, carrots, cabbage, and bell peppers.

제육김치볶음 JAEYOOK KIMCHI BOKUM / KIMCHI & PORK BELLY STIRFRY \$18

Kimchi and pork belly stirfry with rice cakes, onions, scallions, and raw tofu.

오삼불고기 OH SAHM BOKUM / SPICY SQUID & PORK BELLY STIRFRY \$18

Spicy squid and pork belly stirfry with sweet potato noodles, mushrooms, green onions, carrots, cabbage, and bell peppers.

불쭈꾸미 BOOL JOO KOO MI / SUPER SPICY BABY OCTOPUS STIRFRY \$18

Baby octopus stirfry with rice cakes, green onions, carrots, cabbage, and bell peppers made extra spicy!

MYUN / NOODLES

Our nengmyun noodles are specially homemade and cooked to order.

물냉면 MOOL NENGMYUN / COLD BUCKWHEAT NOODLE SOUP \$15

Cold beef broth with buckwheat noodles, beef brisket, egg, pickled radish, and cucumbers.
Topped with scallions and sesame seeds. Spicy mustard & vinegar on the side.

비빔냉면 BIBIM NENGMYUN / SPICY BUCKWHEAT NOODLES \$15

Cold buckwheat noodles tossed in a spicy red pepper sauce, topped with cucumbers, beef brisket, pickled daikon, and a hard-boiled egg.

짜장면 JAJANGMYUN / NOODLES & BLACK BEAN SAUCE \$14

Warm chewy wheat noodles with stir fried black bean sauce, pork, zucchini & onions.
Topped with fresh cucumber and sesame seeds.

짬뽕 JJAMPONG / SPICY SEAFOOD NOODLE SOUP \$16

Spicy seafood soup with vegetables and chewy wheat noodles
Seafood consists of shrimp, mussels, squid, and clams

짬뽕 + 짜장면 \$16 JJAMPONG + JAJANGMYUN

Half portion each of our Jjampong and Jajangmyun

ADDITIONAL ENTREES

Our entrees are generously portioned and good for sharing.

탕수육 TANGSOOYOOK / FRIED, SWEET & SOUR \$16 **V**

Korean sweet and sour sauce drizzled over crispy fried (pork, chicken, beef, or tofu), bell peppers and carrots.

간풍기 KAMPOONKI / FRIED, SWEET & SPICY \$16 **V**

Fried (chicken, pork, beef, or tofu) stir fried with vegetables and tossed in a sweet and spicy sauce.
Sub shrimp +\$3

고등어 GOH DEUNG UH / BROILED MACKEREL \$16

Broiled bone-in mackerel filet served with ponzu sauce and rice.

매운갈비찜 MAE-UN GALBI JJIM / SPICY GALBI JJIM \$26

Tender braised short ribs in a sweet and spicy gochujang marinade with rice cakes, carrots, scallions, and onions. Made **HOT**, but can be mild upon request.

치즈불닭 BUL DAHK / SPICY CHEESY CHICKEN \$16

Sauteed spicy chicken, green onions, and rice cakes topped with melted cheese

JONGOL / HOT POT

Our Hot Pots are generously portioned (serves 3-4 people)
Simmered tabletop

부대전골 BOODAE JONGOL / ARMY STEW \$50

Spicy beef broth, ramen noodles, ham, sausage, spam, raw tofu, dumplings, beans, cheese, rice cake, green onions, and red chili peppers.

감자탕전골 GAMJATANG JONGOL / PORK & POTATO HOTPOT \$60

Spicy hot pot with chunks of pork ribs and spine, potatoes, green onions, and cabbage greens.

곱창전골 GOPCHANG JONGOL / BEEF TRIPE & INTESTINE HOTPOT \$60

Spicy hot pot with beef, intestines, tripe, cabbage greens, radish, and udon noodles.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodbourne illness

Please notice an 18% gratuity service charge may be added to your final bill. Thank you!

TOMUKUN

DRINK & COCKTAIL MENU

COCKTAILS

SEOUL MULE \$11

Soju, Domaine de Canton, Lemon Juice,
Ginger, Simple Syrup, Ginger Ale

JALEPEN0 MARGARITA \$12

Tequila, Sour Mix, OJ, Jalapeno

LYCHEE MARTINI \$14

Vodka, Lychee Syrup, Lemon Juice

DAEGU BLUE \$12

Soju, Pineapple Juice, Blue Curacao

BOURBON GINGER LEMONADE \$12

Bourbon Whiskey, Domaine de Canton,
Lemon Juice, Simple Syrup, Mint

OLD MAN \$14

Rye Whiskey, Maraschino Cherry,
Orange Bitters, Vermouth

KIMCHI BLOODY MARY \$11

Vodka, Bloody Mix, Worcestershire, Kimchi Puree

SOJU SUNRISE \$10

Soju, OJ, Passion Fruit Syrup, Raspberry Liquor

SANGRIA \$9

Red Wine, Brandy, Fresh Fruit

WHITE SOJU SPRITZER \$10

Soju, Sangria, Peach Syrup, Triple Sec, Soda

DRAFT BEER

KIRIN ICHIBAN

Pint \$6 • Pitcher \$17

SAPPORO

Pint \$6 • Pitcher \$17

FOUNDER'S IPA

Pint \$6 • Pitcher \$17

BELL'S SEASONAL

Pint \$6 • Pitcher \$17

ROTATING MICHIGAN CRAFT

Pint \$6 • Pitcher \$17

COORS LIGHT

Pint \$5 • Pitcher \$12

BOTTLED BEER

ASAHI 12 oz \$6 • 22 oz \$9.50

SAPPORO LIGHT 12 oz \$6

BELL'S TWO HEARTED 12 oz \$6

HEINEKEN 12 oz \$6

CORONA 12 oz \$6

BLUE MOON 12 oz \$6

BUD LIGHT 12 oz \$6

TSING TAO 12 oz \$6

TOMUKUN

DRINK & COCKTAIL MENU

RED WINE

MALBEC

\$12 glass • \$45 bottle
Valentin Bianchi • Argentina

CABERNET SAUVIGNON

\$10 glass • \$38 bottle
Leese-Fitch • California

MERLOT

\$12 glass • \$45 bottle
Wente Vineyards • California

PINOT NOIR

\$10 glass • \$38 bottle
Pinot Project • California

Prosecco

\$10 glass • \$38 bottle • Adriano Adami • Italy

Rosé

\$10 glass • \$38 bottle
Pinot Noir • Villa Wolf • Germany

WHITE WINE

RIESLING

\$10 glass • \$38 bottle
Selbach • Germany

PINOT GRIGIO

\$10 glass • \$38 bottle
Ornella Molon • Italy

CHARDONNAY

\$10 glass • \$38 bottle
Sean Minor • Napa

SAUVIGNON BLANC

\$12 glass • \$45 bottle
Silenti • Marlborough

— • SOJU • —

CHAMISUL / JINRO IS BACK

375 ml • \$14

CHUMCHURUM

375 ml • \$14

CHUMCHURUM FRUIT FLAVOR

375 ml • \$14

FLAVORED SOJU COCKTAILS

500 ml \$9 • 1000 ml \$16

Ask your server about
our flavors of the day!

SAKE

OZEKI ONE CUP 180 ml \$7

OZEKI DRY 180 ML \$7 • 375 ml \$12

OZEKI NIGORI 375 ml \$15

OZEKI KARATAMBA 300 ml \$18

OZEKI YAMADANISHIKI 300 ml \$18

HOT SAKE 120 ml \$6 / 240 ml \$10

Tomakun

KOREAN BARBEQUE

LUNCH SPECIALS

Lunch Specials are only available
Monday - Friday from 11:30 AM to 3 PM

돌솥비빔밥 STONE BOWL BIBIMBOP **V** \$12

Sizzling stone bowl with rice, carrots, spinach, zucchini, korean radish, mushrooms, bean sprouts, fiddle head, and an easy fried egg. Served with sweet and spicy gochujang sauce and miso soup on the side.

Choice of **Vegetable, Kimchi, Beef, Chicken, or Seafood (+\$2)**

덮밥 BBQ LUNCH PLATE \$12

Choice of Marinated Ribeye or Spicy Pork
Served with rice and salad with creamy ginger dressing

제육김치 덮밥 JAEYOOK KIMCHI DUPBOP / KIMCHI & PORK BELLY STIRFRY \$12

Kimchi and pork belly stirfry with rice cakes, onions, scallions, and raw tofu.

짜장면 JAJANGMYUN / NOODLES & BLACK BEAN SAUCE \$12

Warm chewy wheat noodles with stir fried black bean sauce, pork, zucchini & onions.
Topped with fresh cucumber and sesame seeds.

LUNCH COMBOS

All meats in the Lunch Combos are stirfried with vegetables
cooked in the kitchen and are single serving portions.

순두부찌개 + 냉면 SOONDUBU + NENGMYUN \$18

Your choice of Soondubu (seafood, pork, beef, or mushroom)
with your choice of Nengmyun.

불고기 + 냉면 BULGOGI + NENGMYUN \$18

Soy Marinated Ribeye or Spicy Pork with your choice of Nengmyun

불고기 + 순두부찌개 BULGOGI + SOONDUBU \$18

Soy marinated Ribeye or Spicy Pork with your choice of
Soondubu (seafood, pork, beef, or mushroom)

순두부찌개 + 비빔밥 SOONDUBU + BIBIMBOP \$18

Your choice of Soondubu (seafood, pork, beef, or mushroom)
with your choice of Bibimbop.

짬뽕 + 짜장면 \$15 JJAMPONG + JAJANGMYUN

Half portion each of our Jjampong and Jajangmyun

GF - Gluten-free upon request **V** - Vegetarian upon request

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