



## Main Dishes

☆ <b>Gal-Bi-Bob</b>	18.5	☆ <b>Teriyaki Chicken</b>	13.5
<i>barbecued beef short ribs with steamed rice, seasoned vegetable rice, or I-Ho's noodles; choice of kim-chi or cucumber salad</i>		<i>grilled teriyaki-marinated chicken with steamed rice, seasoned vegetable rice, or I-Ho's noodles; choice of kim-chi or cucumber salad</i>	
☉☆ <b>Sizzling Bi-Bim-Bob</b>	11.5	☉ <b>Noodles of Korea</b>	12
<i>warm rice in a hot ceramic bowl with seasoned vegetables and bean paste, and fried egg; comes with a cup of mini-miso soup</i>		<i>Yakisoba noodles stir-fried with vegetables</i>	
Options add		Options add	
dakgogi or dweji 2	bulgogi 2.5	tofu or extra egg 1.5	
☆ <b>Bul-Go-Gi-Bob</b>	15	☉☆ <b>Jab-Chai-Bob</b>	11.5
<i>stir-fried beef and vegetables; with rice, lettuce, and fermented soy bean paste</i>		<i>stir-fried sweet potato noodles, vegetables; served with rice</i>	
☆ <b>Dak-Go-Gi-Bob</b>	13	Options add	
<i>stir-fried chicken and vegetables; with rice, lettuce, and fermented soy bean paste</i>		dakgogi or dweji 2	bulgogi 2.5
☆ <b>Dweji-Bul-Go-Gi-Bob</b>	13	tofu, fried egg, or kim-chi 1.5	
<i>stir-fried pork and vegetables; with rice, lettuce, and fermented soy bean paste</i>		☆ <b>Dak-Gal-Bi</b>	13
☉ <b>Dduk-Bok-Gi</b>	12	<i>chicken, potatoes, rice cakes, and vegetables in a hot ceramic bowl; served with a side of rice</i>	
<i>rice cakes, ramen noodles, and vegetables in a special sauce</i>		☉☆ <b>Tofu Jorim</b>	11.5
Options add		<i>tofu stir-fried with vegetables; with rice</i>	
dakgogi or dweji 2	bulgogi 2.5	dakgogi or dweji 2	bulgogi 2.5
tofu or fried egg 1.5		tofu, fried egg, or kim-chi 1.5	
		☆ <b>Kim-Chi Fried Rice</b>	11.5
		<i>Kim-Chi stir fried with rice, and vegetables</i>	
		Options add	
		dakgogi or dweji 2	bulgogi 2.5
		tofu or fried egg 1.5	

## Soups

☆ <b>Kim-Chi-Che-Gae</b>	12	☉☆ <b>Den-Jang-Che-Gae</b>	12
<i>kim-chi, tofu, sweet potato noodles and vegetables in a hot ceramic bowl; served with a side of rice</i>		<i>Korean miso soup soybean paste with tofu, sweet potato noodles, potatoes and vegetables in a hot ceramic bowl; served with a side of rice</i>	
Options add		☆ <b>Uk-Gae-Chang</b>	
dakgogi or dweji 2	bulgogi 2.5	extra tofu or egg 1.5	14
☆ <b>Cham-Bong</b>	15	<i>beef, sweet potato noodles, and vegetables; served with a side of rice</i>	
<i>chicken, shrimp, squid, mussels, vegetables, and Udon noodles; served with a side of rice</i>		☆ <b>Seafood Soup</b>	15
☆ <b>Hae Mul Soon Du Boo</b>	15	<i>shrimp, squid, mussels, and sweet potato noodles, tofu, and vegetables; served with a side of rice</i>	
<i>shrimp, squid, mussels, pork, vegetables and soft tofu in a hot ceramic bowl; topped with an egg and served with a side of rice</i>		☉ <b>Ra-men</b>	7
☆ <b>Man-Du-Guk</b>	13	<i>Ra-men noodles, vegetables, and egg</i>	
<i>chicken dumplings, sweet potato noodles, rice cakes, egg, and vegetables; served with a side of rice</i>		Options add	
		dakgogi or dweji 2	bulgogi 2.5
		tofu, extra egg, or kim-chi 1.5	
		☉ <b>Spicy Korean Ra-men</b>	8
		<i>made with spicy Korean Ra-men noodles, vegetables and egg</i>	
		Options add	
		dakgogi or dweji 2	bulgogi 2.5
		tofu, extra egg, or kim-chi 1.5	

☉ **Vegetarian** (or vegetarian option) ☆ **Gluten-free** (we also use gluten-free soy sauce)

*Korean Food is all about your digestive health!*

## Combinations

### Combo Plates: Choose One from Each Category

BASE	ENTREE	SIDE
I-Ho's noodles w/ vegetables  Seasoned rice w/ vegetables	Dakgogi ( <i>chicken w/ vegetables</i> ): add 2 Dweji ( <i>pork w/ vegetables</i> ): add 2 Bulgogi ( <i>beef w/ vegetables</i> ): add 2.5 Tofu w/ vegetables : add 1.5 Korean chicken wings(5): add 2	Cucumber salad  Kim-chi  Korean chicken wings
<b>11</b>		

## A la Carte

<p>☉☆ <b>I-Ho's Noodles with Vegetables</b> 7.5 <i>seasoned Yakisoba noodles with broccoli, carrots, and cabbage</i></p> <p>☉☆ <b>Seasoned Rice with Vegetables</b> 6 <i>seasoned brown and white rice mixed with corn, peas, and carrots</i></p> <p>☆ <b>Korean Chicken Wings</b> 12 <i>ten wings cooked in Iho's sauce; with rice</i></p> <p><b>Yaki-Mandu</b> 7 <i>six chicken dumplings; served with cucumber salad</i></p> <p>☉☆ <b>Mini-Miso Soup</b> 2.5 <i>cup of soybean soup with kelp, tofu, and green onions</i></p> <p>☉☆ <b>Seaweed Salad</b> 6.5 <i>seaweed served on a bed of cabbage and carrots</i></p> <p>☉☆ <b>Ban Chan</b> 6 <i>traditional Korean vegetable side dishes served with kim-chi</i></p>	<p>☉☆ <b>Bin-Dae-Duk Pancakes</b> 9 <i>two mung bean pancakes cooked with vegetables; served with cucumber salad</i></p> <p><b>Tofu Kim-Chi pancakes</b> 10 <i>two pancakes cooked with kim-chi and vegetables; served with cucumber salad</i></p> <p>☉☆ <b>Kim-Bob (California roll)</b> 8 <i>seaweed-wrapped roll with pickled radish, spinach, cucumber, carrots and seasoned rice</i></p> <p><b>Seafood Pancakes</b> 13 <i>two pancakes with shrimp, squid, mussels, and vegetables; served with cucumber salad</i></p> <p>☆ <b>Kim-chi</b> 4 <i>Iho's famous Kim-chi</i></p> <p>☉☆ <b>Steamed Rice</b> 2.5</p> <p><b>Cucumber Salad</b> 3 <i>cucumber, onion, cabbage, and carrots in a sweet, tangy sauce</i></p>
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## Drinks

<b>I-Ho's Brown Rice Tea</b>	2
<i>Hot or Iced</i>	
<b>Korean Coffee</b>	2

### Soft Drinks 2

*Pepsi, Diet Pepsi, 7-up, Mountain Dew, Root Beer, Dr. Pepper, Lemonade*



## Dessert

**Carrot Cake** *homemade with walnuts, raisins, pineapple, and cream cheese icing* 5

We sell I-Ho's Kim-chi!

*Eat Healthy - Be Happy*