

Menu



\$ 9.99

Dumpling

(Fried or Steamed / Pork or Kimchi)

delicate, bite-sized treats of different fillings like meats and vegetables wrapped in a thin layer of dough

Menbosh - Fried Shrimp Toast

a shrimp toast with minced shrimp sandwiched between two soft white breads that is deep fried for a crispy outside and soft chewy inside.

Gimbob

(Vegie, Tuna, or Veggie Bulgogi)

bite-sized rice rolls made with vegetables, meat or seafood, and dried seaweed

Fried Tofu

Deep fried fresh tofu

Soft Tofu Roll with the Special Sauce

Warm Rolled Soft Tofu with Special Soy Sauce

Fried Noodle with Peanut

Mixed deep fried ramen noodle and peanut with sweet and spicy

Corn Cheese

(Original or Pizza)

Oven-Baked Sweet Corn with Special Mayonnaise Sauce and Mozzarella Cheese

Creamy Steamed egg pot

A soft and fluffy Korean-style steamed egg

Fried Seaweed Roll

Crispy deep-fried seaweed rolls filled with glass noodles

Tater Tot

with the Special Cheese Powder

Korean Chicken Wing 4pcs

(Plain, Sweet & Spicy, Soy & Garlic, or Honey & Cheese)

Korean Chicken Tender 3Pcs

(Plain, Sweet & Spicy, Soy & Garlic, or Honey & Cheese)

Deep fried rice cake w/ sweet & spicy sauce

Cheese Ball



Drink

Soju \$ 11.99

Beer \$ 5.99

Soda \$ 2.99

Menu



\$ 15.99

Soft Tofu Soup

(Vegetable, Sea Food +\$2, Sausage +\$2, Beef +\$1, Pork +\$1, or Chicken +\$1)

A spicy and savory Korean stew made with silky soft tofu, vegetables, seafood or meat, and a flavorful broth, typically served bubbling hot.

Bibimbob

(Vegetable, Chicken +\$1, Beef +\$1, or Pork +\$1)

A traditional Korean dish consisting of rice topped with a variety of sautéed vegetables (cucumber, soybean sprout, mung bean sprout, zucchini, and carrot) a fried egg, and meats, all mixed together with spicy gochujang

Korean Pancake

(Seafood or Kimchi)

A savory Korean pancake made with a crispy batter and plenty of green onions, Seafood, and(or) Kimchi often enjoyed as a snack or appetizer.

Doenjang Jjigae (Soybean Paste Stew)

A hearty Korean stew made with fermented soybean paste, tender beef, tofu, and vegetables. Rich, savory, and full of umami, it's served hot with rice for a comforting, satisfying meal.

Kimchi Jjigae (Kimchi Stew with Pork)

A bold and flavorful Korean stew made with aged kimchi, tender pork belly, tofu, and vegetables. Simmered until rich and deeply savory, it's a spicy, comforting dish best enjoyed hot with a bowl of rice.

Korean Cold Noodle

A refreshing Korean noodle dish served in an icy, tangy broth. Chewy buckwheat noodles are topped with pickled radish, cucumber, and a boiled egg. Light, cold, and slightly sour, it's the perfect dish to cool down with on a hot day.

Choose Cold Soup Noodle (Mool) or Spicy Sauce mixed noodle without Soup (Bibim)

Spicy Chewy Noodle (jjolmyeon)

A popular Korean cold noodle dish known for its super chewy wheat noodles and bold, spicy-sweet gochujang-based sauce. Tossed with fresh vegetables like cabbage, and topped with a boiled egg, jjolmyeon is refreshing, tangy, and packed with texture—perfect as a light yet flavorful meal.

Ttokbokki - Simmered Rice Cake

(Spicy, Cream +\$2, or Rose +\$2)

A popular Korean street food dish made with chewy rice cakes simmered in a sweet, spicy, and savory gochujang-based sauce, served with fish cakes.

Korean Special Ramen

Choose Spicy Seafood Ramen or Beef Broth Ramen

Mussel Fishcake Hotpot

A comforting Korean soup made with mussels, fish cakes (odeng), and vegetables, simmered in a light, savory broth.

To the Moon Fried Rice with Egg

(Original or Kimchi)

Stir-Fried Rice with Carrots, Green Onions, Onions, Zucchini, and(or) Kimchi cooked in To The Moon's unique special sauce.

Menu



\$ 20.99

Grilled Mackerel Rice Bowl

A savory Korean rice bowl topped with grilled salted mackerel. The mackerel is crisp on the outside, tender on the inside, and full of rich, smoky flavor. Served over warm rice with simple side vegetables.

Pork Bulgogi Rice Bowl

A flavorful Korean rice bowl topped with stir-fried spicy marinated pork and chewy glass noodles. The pork is tender and savory with a hint of sweetness and spice, served over warm rice with vegetables for a bold and satisfying meal.

Beef Bulgogi Rice Bowl

A classic Korean rice bowl topped with tender slices of marinated beef bulgogi and chewy glass noodles. Cooked with a savory-sweet soy-based sauce and paired with vegetables over warm rice, this dish is rich in flavor and comforting in every bite.

Chicken Bulgogi Rice Bowl

A bold and flavorful Korean rice bowl topped with spicy marinated chicken and chewy glass noodles. The chicken is stir-fried in a rich gochujang-based sauce that's both savory and slightly sweet, served over warm rice with vegetables for a hearty and satisfying meal.

Chicken Katsū Bowl

A Japanese-inspired dish featuring crispy, breaded, and deep-fried chicken cutlets served over a bed of rice, accompanied by a savory sauce and lettuces on hotpot.

Beef Short Rib Soup (Galbitang)

A clear and comforting Korean soup made by simmering beef short ribs for hours to create a rich, clean broth. The soup includes tender beef, glass noodles, radish, and green onions, and is lightly seasoned with garlic, salt, and pepper. It's a hearty yet light dish, perfect for warming up or recovering energy.

Dumpling Hotpot

A Korean hot pot dish featuring dumplings cooked in a savory broth, along with vegetables and tofu, offering a rich and comforting flavor.

Seafood Noodle Soup

A Korean dish featuring wheat noodles served in a flavorful broth with a mix of fresh mussels, clams, and shrimp, along with vegetables.

Spicy Beef Soup (yukgaejang)

A Korean dish that combines the spicy, rich flavors of yukgaejang. It features tender beef, vegetables, and a flavorful, spicy broth.
Choose Noodle or Rice

Hot stone Bibimbob

(Vegetable, Chicken +\$1, Beef +\$1, or Pork +\$1)

Similar to traditional bibimbap but served in a hotpot with a larger portion size. Since it's served in a hotpot, you can also enjoy the crispy, browned rice at the bottom of the pot, adding an extra layer of flavor and texture to the dish.

Mushroom Bulgogi Hotpot

Marinated beef bulgogi simmered in a rich, savory-sweet broth with vegetables and glass noodles, served bubbling hot in a traditional stone pot.

Spicy Pork Soup (Eolkeun Dxaeji Gukbap)

A hearty Korean pork soup made with rich beef bone broth, tender slices of boiled pork belly, and nutty perilla seed powder. Served steaming hot, this dish has a deep, savory flavor with a spicy kick that warms you from the inside out.

Menu



\$ 29.99

Cheese Buldak

(Simmered Spicy Chicken)

A Korean dish featuring spicy grilled chicken cooked in a fiery gochujang-based sauce, with a bed of melted cheese to balance the heat and add creaminess.

Soy Sauce Simmered Chicken

A Korean dish made with braised chicken, potatoes, carrots, and glass noodles, cooked in a savory and slightly sweet soy-based sauce, served hot stone pot.

Budae Jjigae (Army Base Stew)

A hearty Korean hot pot stew made with a flavorful spicy broth, filled with an assortment of ingredients like sausage, spam, tofu, and instant noodles. Born from post-war creativity, this dish blends Korean spice with American-style meats for a bold, comforting, and uniquely delicious experience.

Pan Fried Pork Belly with Green Onion Salad

Pan fried pork belly served with a side of tangy and flavorful scallion salad, combining spicy, sweet, and sour elements. It is served in a hot pot.

Kimchi Stir Fry Pork with Tofu

A classic Korean dish featuring boiled tofu served alongside stir-fried kimchi and pork. The tofu is mild and soft, balancing the bold, spicy, and savory flavors of the kimchi. This dish is a comforting yet flavorful favorite in Korean cuisine.

Bossam on the Soup

A Korean dish made with boiled pork belly, served submerged in beef broth, accompanied by kimchi sauced shredded radish, adding extra depth of flavor to the dish.

Beef Intestine Soup

A Korean hot pot dish made with beef intestines and vegetables, cooked in a flavorful broth enriched with ground perilla seeds, offering a nutty and savory taste.

Spicy Beef Intestine

A Korean dish made with beef intestines that are marinated in a spicy sauce and then grilled to a crispy, flavorful texture, served with vegetables.

Spicy Stir Fried Pork

A bold and flavorful Korean dish made with thinly sliced pork marinated in a spicy gochujang-based sauce, stir-fried with vegetables for a savory and slightly sweet taste.

Spicy Marinated Steamed Pork

A Korean dish featuring tender pork belly braised in a rich, savory, and slightly sweet sauce with vegetables like carrots and potatoes. Flavored with garlic, soy sauce, and spices, this dish has a bold kick of heat from Korean red pepper flakes.

Stir Fried Beef Bulgogi

Korea's famous marinated beef dish made with thinly sliced beef, soy sauce, garlic, and a touch of sweetness. It's tender, savory, and slightly sweet, often served with vegetables for a flavorful balance.

To The Moon Special Menu

Braised Beef Short Ribs (Galbi Jjim) \$59.99

A rich and savory Korean dish made with tender beef short ribs slowly braised in a sweet and savory soy-based sauce with garlic, onions, carrots, and radish. The ribs are fall-off-the-bone soft, and the sauce is deep in flavor.