

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

Menboshia - 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.

Kimbob

(Veggie, 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)

Cheese Ball



Drink

Soju \$9.99

Beer \$5.99

Soda \$2.99

Menu



\$ 14.99

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.

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.

Miso Rice Bowl

A hearty Korean dish where warm rice is soaked in rich, savory doenjang jjigae (soybean paste stew), creating a comforting and flavorful meal.

Spicy Stir Fried Pork

(+\$5 with Kimchi Sauce & Tofu)

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.

Ttokbokki - Simmered Rice Cake

(Spicy, Cream, or Rose)

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.

Bulgogi Stuffed Mushrooms with Cheese

Mushroom caps are filled with bulgogi and cheese, then baked until tender and flavorful.

Korean Special Ramen

(Black Bean Paste, Sweet & Sour, or Cheese Buldak)

Popular Korean instant ramen with special toppings and sauce. Black Bean noodle with sunny side egg and cheddar cheese. Sweet & sour noodle with lettuces and bulgogi. Buldak noodle with spicy chicken and mozzarella cheese.

Mussel Fishcake Hotpot

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

Korean Stir Fry Sausage

A quick and savory dish made with sliced sausages and a variety of vegetables, stir-fried together in a flavorful sauce.

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.

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

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\$ 19.99

Chicken Katsu 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.

Steamed Marinated Pork

A Korean dish made with tender pork belly braised in a rich, savory, and slightly sweet sauce, with vegetables like carrots and potatoes, and flavored with garlic, soy sauce, and spices.

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.

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.

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.

Simmered Chicken Hotpot

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.

Spicy Stir Fry Seafood

A dish featuring mussels, clams, shrimp, and squid stir-fried with vegetables in a special sauce made from a tomato base combined with gochujang and hot sauce for a bold, spicy flavor.

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.

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.

Marinated Beef Pancake

A Korean dish made with thinly sliced beef that is lightly battered, pan-fried until golden and crispy.

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 Noodle Soup

A Korean dish that combines the spicy, rich flavors of yukgaejang with wheat noodles. It features tender beef, vegetables, and a flavorful, spicy broth with thick noodles.

Hotpot 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.