Barn Joo Open Rolls

Trio Set • 23

- **Crab Meat** 8.5
  crab meat mix, cucumber, daikon, sweet potato crunch, microgreens, tobiko
- **Galbi** 8.5
  beef short rib, galbi sauce, cucumber, asian pear, sweet potato crunch, microgreen, chojang
- **Salmon** GFA 7.9
  tartar sauce, tobiko, microgreen, sweet potato crunch
- **Spicy Salmon** 7.9
  spicy mayo mix, cucumber, daikon, sweet potato crunch, microgreen, tobiko
- **Uni** GFA (Individual Only) 12
  sea urchin, cucumber, tobiko, lemon aioli, eel sauce, microgreen, sweet potato crunch
- **Eel** 7.9
  cucumber, asian pear, lemon aioli, eel sauce, microgreen, sweet potato crunch, tobiko
- **Shrimp Tempura** 7.9
  fried shrimp, lemon aioli, tobiko, pico de gallo, microgreen, eel sauce
- **Crispy Fish** 7.9
  fried white fish, cucumber, tobiko, pico de gallo, microgreen, sweet potato crunch, tartar, chojang
- **Spicy Tuna** 7.9
  soy sauce, chojang, pear, cucumber, perilla leaf
- **Mushroom** 7.9
  black truffle and shiitake mushrooms, soy sauce, sweet potato crunch, microgreens, galbi sauce
- **Yellowtail** 7.9
  cucumber, sweet potato crunch, pico de gallo, microgreen, chojang

BARN JOO
KOREAN GASTROPUB
NOMAD

Raw Bar

$1 Oyster Special

Everyday 4-6pm
Available from 4 pm to last call daily
Minimum 6 pcs per each item to order



Oysters • 2
Cocktail Shrimp • 2

Sashimi Trio

Salmon, Yellow tail, Tuna • 25
Served on Chef's home-made soy sauce

Rolls

Tiger Roll 17
lightly fried, salmon, tuna, white fish, kani, jack cheese, cucumber, radish

Shrimp Tempura Roll 16.5
shrimp, kani, cucumber, quinoa, spicy may and eel sauce

Cold

Barn Joo Salad GFA VG 22
mixed greens, seasonal fruits and vegetables, boiled egg, olives, parmesan, multigrain powder
choice of dressing: Yuzu Sesame or Pomegranate Vinaigrette

Silky Tofu GFA VG 17
seaweed puree, perilla leaves, pico de gallo, sweet potato, chipped kimchi and yuzu dressing

Tapas

Truffle Fries GFA VG 11
Idaho potato, granulated garlic, truffle essence

Homemade Steamed Dumplings 14
{ 3 pcs } Pork

Korean Chicken Wings 16
{ 5 pcs } choice of:
Hot & Spicy, Soy Garlic or Citron

Steamed Buns 17
{ 2 pcs } choice of:
Short Rib, Chicken or Crispy Fish
cucumber, chayote, mix greens, tomato, tar-tar, sweet chili sauce

Popcorn Chicken 17
chicken thighs, hempseeds, almonds, parmesan cheese, pico de gallo

Crunchy Tofu 16
lightly fried cubed tofu, glazed with mild chili sauce

Calamari + Nuts 19
calamari, peanuts, beer-batter

Soft Shell Crab 21
deep-fried soft-shell crab, wrapped in lightly fried sweet potato strings

Chili Shrimp 18
{ 3 pcs } shrimp, chili sauce, crispy rice batter

Shishito Peppers + Mushrooms GFA 18
seasonal peppers, mushrooms, parmesan, sweet potato crunch

Fried Asparagus 17
asparagus, sesame batter

Tteok + Cheese GFA 19
rice cake, sweet corn, quinoa, focaccia, mozzarella, fontina, cheddar, parmesan, gouda, olives and truffle essence

Potato Croquette VG 10
{ 2 pcs } homemade lightly fried mash potato

Cast Iron Bites

Served over flame with sauteed vegetables on a cast iron pan

CHOICE OF

- Galbi 28
- Braised Pork Belly 27
- Braised Octopus 28
- Garlic Butter Shrimp GFA 25
- Chicken 25

Noodle

Pasta Nomad Noir 30
squid-ink pasta, chili oil, crab, shrimp, mussel, calamari, tobiko, five cheese bechamel, shiitake, onion, bell pepper

Creamy Kimchi Udon 28
shrimp, kimchi, shiitake, parmesan, tobiko

Stone Pot Soups

Yuk Gae Jang 28
beef broth, shredded beef, bracken, bean sprout, egg, scallion

Fisherman's Soup 28
{ Spicy or Regular } crab, shrimp, mussel, calamari, shiitake, onion, bell pepper, egg

Korean Army Soup 28
beef broth, kimchi, ham, sausage, meatball, vegetables, udon noodles

rice

Hot Stone Bowl

Served in signature sizzling bowl with rice, sauteed vegetables, lemon aioli, pico de gallo, sweet potato crunch, nori and your choice of protein.

CHOICE OF

- Uni 29
- Galbi 29
- Seafood 29
- Chicken 26
- Tofu & Mushrooms GFA 25

Bibimbap

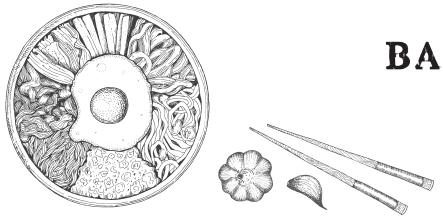
Served with rice, kimchi, radish, cucumber, chayote squash, tobiko, quinoa, sweet potato crunch, seaweed puree.

CHOICE OF

- Uni GFA 29
- Sashimi GFA 29
  salmon, tuna, white fish

SIDES

Kimchi 6 / Rice 4 / Focaccia Bread 5



BARN JOO
NOMAD

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

Max 4 credit cards per group • 20% gratuity will be added for parties 5-9 and 25% for parties 10+

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