KOREAN KITCHEN & PUB
DOWNTOWN LONG BEACH

KIMCHI a la carte
9.99
choose regular
or vegan

KEEP CALM
AND
DRINK DAILY
FRESH BOBA

VEGAN FRIENDLY
MENU INSIDE

#SURALBC KOREAN BARBECUE TOFU FUSION BOBA BREW WINE SOJU

SOJU
COCKTAIL

CRAFT
BEER

SEMI-PRIVATE ROOM
AVAILABLE
WE CATER PARTIES

CA & LOCAL SALES TAX
NOT INCLUDED IN PRICE

FOLLOW US
@SURALBC

18% GRATUITY CHARGED
FOR 6 OR MORE GUESTS
ICED MILK TEA 4
Bobba Milk Tea (Regular or Soy?)
Green Milk Tea (Regular or Soy?)
Thai Iced Tea (Regular or Soy?)

ICED SPECIALTY TEA 4
Fine Feathers Kombucha 6.50
Iced Honey Yuzu Tea decaf
Passion Fruit Green/Black Tea
Lychee Green/Black Tea
Peach Green/Black Tea
Rose Green/Black Tea
Strawberry Green/Black Tea
Mango Green/Black Tea
Iced Matcha Tea
Jasmine Green Tea 3
Black Tea 3

COFFEE
Lord Windsor Hot Coffee 4 LOCAL ROASTER
Blended Caramel Mocha 4.50 NV
UCC Milk Coffee (Cold) 3.50

HOT TEA 3
Honey Yuzu Tea 4 decaf
Hot Matcha Tea
Hot Jasmine Green Loose Leaf
Hot Black Loose Leaf

BLEND 4
Taro Smoothie NV
Honeydew Smoothie NV
Lychee Smoothie
Passion Fruit Smoothie
Matcha Smoothie
Strawberry Smoothie
Peach Smoothie
Mango Smoothie
100% Orange Juice 3
Strand Elliot's Ginger Beer 4

FREE REFILLS ▶ FOUNTAIN DRINKS 3
Coca Cola, Diet Coke, Sprite, Dr. Pepper,
Fanta Orange, Minute Maid Lemonade

14 FLAVORS OF SOJU 11
Chamisul 13.5%
Fresh 17.8%
Classic 20.1%
Grapefruit ★
Grape
Plum
Soonhari 12%
Chumchurum
Green Apple ★
Strawberry
Peach
Citron
Good Day 13%
Pomegranate
Cherry
Watermelon
Pineapple
Good Day Plus 19% 9

SOJU COCKTAILS GLASS 7.5 / CARAFE 15
Yogurt ★
Seoul-Ju Mule ★
Lychee
Passion Fruit
Lemon
Mango
Peach
Strawberry
Hite Soju Bomb 4
Grapefruit Soju Bomb 4

KOREAN WINES
Raspberry Wine 14 14% ABV
Blueberry Wine 14 12% ABV
Makgeolli 10 Carbonated rice wine 7% ABV
375 mL
375 mL
750 mL

DESSERTS Macaron Ice Cream Sandwich 3.50

Ask for SOY MILK
Crafty Beer **ON TAP!**

**Glass / Pitcher**

**ALE**
- Huyghe DELIRIUM TREMENS  Belgian Strong Ale 8.5% 9/36
- Strand BEACH HOUSE  Amber Ale 5.1% 6/18
- Huyghe DELIRIUM RED  Cherry Kriek Specialty 8.5% 9.5

**SOUR**
- Anderson Valley BRINEY MELON  Gose 4.2% 7/21

**HOPPY**
- Modern Times Seasonal IPA  Ask! 7/21
- Latitude 33 BLOOD ORANGE IPA 7.3% 8/24
- Bell’s TWO HEARTED ALE IPA 7% 6.5/19.5

**NITRO**
- North Coast NITRO OLD RASPUTIN  Stout 9% 8
- Mother Earth NITRO CALI CREAMIN’  Vanilla Cream Ale 5% 6.5

**CIDER MEAD**
- B Nektar ZOMBIE KILLER  Cherry Cider-Mead  Gluten Free 6% 9

**KOREAN, LIGHT**
- Jinro HITE  Pale Lager 4.3% 5/14

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**SEASONAL COCKTAIL**

**SEOUL-JU MULE  7.5**
Our take on the Moscow Mule with soju

**SHORT WINE LIST (Half Bottle 375 ml)**

- J Vineyards Pinot Noir 14.2% 22
  - Sonoma / Monterey / Santa Barbara
- Whitehaven Sauvignon Blanc 13% 19
  - New Zealand
- Domaine De Cala Rosé 12.5% 16
  - Classic Rose from France
- J. Lohr Chardonnay 13.5% 14
  - Arroyo Seco, CA
- J. Lohr Cabernet Sauvignon 13.5% 15
  - Paso Robles, CA
- Astoria Lounge Prosecco 10.5% 17
  - Sparkling Wine - Prosecco, Italy
  - Pair w/ Orange Juice to create MIMOSAS +3

**KOREAN WINE / JAPANESE SAKE**

- Bokbunja  Black Raspberry Wine 14% 375ml 14
- Korean Blueberry Wine 12% 375ml 14
- Makgeolli  Carbonated Rice Wine 6% 750ml 10

- Hakutsuru  Chilled Junmai Ginjo Sake 14.5% 300ml 13
  - House Junmai Hot Sake 13.5% 9oz 9

**CANNED/BOTTLED BEER**

- Lotte KLOUD  Korean Premium Lager 12oz 5% 5
- Jinro BLACK STOUT  Korean Dark Lager 12oz 5% 5
- Bell’s Brewing OFFICIAL  Hazy IPA 12oz 6.4% 6
- Strand ELLIOT’S  Ginger Beer non-alcoholic 4
SHARABLES

JAPCHE 잡채
Stir-fried sweet potato glass noodles in sesame oil and soy sauce with wood ear, spinach, onion, squash, carrots 9.99
Add Bulgogi: +$3

KIMBAB 김밥
Cut roll. Rice, egg, yellow pickled radish, spinach, carrot, cucumber, burdock rolled in seaweed 6.50
BULGOGI KIMBAB 불고기김밥 Cut roll with Bulgogi 7.50
BATTERED SHRIMP KIMBAB 비건새우김밥 Vegan Shrimp cut roll 9.99

VEGETABLE DUMPLINGS 아채 만두 Choose Fried / Steamed
Vegan soy protein & vegetables in flour wrap w/ Sura's Dumping Sauace 8.99

DDUKBOKKI 떡볶이
Spicy sweet stir-fried rice cake, fish cake, cabbage, onion, carrot, boiled egg, scallion garnish 11.99
RABOKKI 라볶이 Ramen noodles with daukbokki 13.99

CRISPY RICE CAKE SKEWERS 떡꼬치 Vegan
Nostalgic street snack! Brushed with our spicy Cracken sauce 6.50

FUSION

Seoul street food and snack eats meet Long Beach. Small/big bites to satiate curious tongues.

HANDMADE SOPES (3) 소فاء
Choose Bulgogi, Spicy Pork, Chicken, or Tofu (Vegan. No cheese)
Crispy handmade shells with house tomatillo salsa, cotija cheese, cilantro 10.99

SHIITAKE SHROOM FRIES 표고버섯 튀김 Vegan
Lightly handcut & handbreaded shiitake mushrooms with Sura's Vegan Aioli 8.99

MARY’S CHICKEN WINGS (8) 닭날개튀김
Freshly marinated. Free range. Lightly battered, not crunchy.
Eight wings served with shoestring fries & salad with creamy dressing 12.99

CHOOSE Sauce: Cracken - Sweet Korean spicy chili (medium). Recommended,
Basic Batch - Salt & pepper
No.10 Spicy - BEWARE of long lasting sweet and spicy heat
Teriyaki - House sweet soy

BULGOGI NACHOS 불고기 나쵸
Fresh chips, rib eye bulgogi, nacho cheese, jalapeño, K-salsa & cilantro 10.99

BULGOGI FRIES 불고기 감자튀김
Shoestring fries, rib eye bulgogi, cotija cheese, K-salsa & cilantro 10.99

PANKO SHRIMP FRIES 비건 튀김새우 Vegan
PLANT BASED SHRIMP! Battered in panko with Sura’s Gochujang Ketchup 9.99

EXTRA EGG: $1.00
EXTRA BOWL OF RICE: $1.50
1 SIDE DISH WITHOUT ENTREE: $1.00
FULL SET SIDES WITHOUT ENTREE: $5.00
SOON TOFU

Served with banchan (side dishes) and rice. Egg, onion, tofu scallion. Vegan broth available!

KOREAN BACON TOFU SOUP 돈지삼겹살 순두부
Sliced pork belly 11.99

MUSHROOM TOFU SOUP 버섯 순두부
3 different kinds of Asian mushroom 11.99

SEAFOOD TOFU SOUP 해물 순두부
Clam, mussel meat, squid, shrimp 12.99

OYSTER TOFU SOUP 굴 순두부 12.99

RIB EYE BEEF TOFU SOUP 소고기 순두부 Diced steak 12.99

ASSORTED TOFU SOUP 섬어순두부
Rib eye beef & seafood. Land & sea join forces 12.99

HAM AND CHEESE TOFU SOUP 햄 & 치즈 순두부
Fusion twist. Ham & cheese create savory heaven 11.99

CHICKEN TOFU SOUP 닭 순두부 11.99

DUMPLING TOFU SOUP 야채만두 순두부
Vegetable dumplings 11.99

VEGETABLE TOFU SOUP 야채 순두부
Squash, carrot, mushroom 11.99

BARBECUE

Marinated overnight in our sweet house marinades. Grilled & laid on a bed of onion, topped with scallion. Served with banchan, rice

ANGUS GALBI SHORT RIBS 앱거스 갈비
Sliced beef ribs marinated in garlic soy 24.99

RIB EYE BULGOGI 껍등심 불고기
Sliced rib eye beef marinated in garlic soy 17.99

SPICY PORK 매운닭지
Thinly sliced pork in spicy savory chili 16.99

SPICY CHICKEN 매운닭
Grilled and infused in chili sauce 15.99

TERIYAKI CHICKEN 테리야끼치킨
Marinated, grilled and infused in Sura’s teriyaki 15.99

COMBO WITH ANY SOON TOFU +$10 +1 for 12.99 soups

NOTE: Soup is allowed to cool & with EGG ADDED inside before serving as a SAFETY measure.
Served with house gochujang on the side. Layer of golden crispy rice in a hot stone-bowl, topped with egg, shiitake mushroom, spinach, carrot, radish, squash, sprouts delectably seasoned and drizzled with pure sesame oil. Caution: Contains undercooked egg

**BIBIMBAP** 야채 비빔밥 12.99 **GF**

**BULGOGI BIBIMBAP** 불고기 비빔밥 15.99

**SPICY PORK BIBIMBAP** 돼지 비빔밥 14.99

**CHICKEN BIBIMBAP** 치킨 비빔밥 13.99

**TOFU BIBIMBAP** 두부 비빔밥 13.99 **GF**

**ADD ANY SOON TOFU +$10**
+1 for 12.99 soup

**GF** = Gluten Free Available. Ask to remove shiitake mushrooms & gochujang!

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**YUKGAEJANG (SPICY SHREDDED BRISKET SOUP) 육개장**
Slow cooked shreds of brisket, glass noodles, egg, fern, scallion in spicy red chili broth. Served with rice and banchan 13.99

**KIMCHI PORK BELLY FRIED RICE 김치볶음밥**
Sriracha rice, kimchi, pork belly, onions, topped with fried egg, scallions, and seaweed seasoned with soy sauce, sesame oil, gochujang. Served with pickled radish 11.99

**PORK BELLY KIMCHI JJIGAE (WITH FIRM TOFU) 김치찌개**
Extra-fermented kimchi stew with onion, tofu, scallion, and pork belly. Served with rice and banchan 12.99

**DWENJANG JJIGAE 된장찌개 Vegan**
Firm tofu, squash, potato, enoki mushroom, onion, and jalapeno for a slight kick all boiled together with fermented soy bean paste adding a deep earthy flavor. Served with rice and banchan 11.99

**CHICKEN KATSU 치킨카스** Fresh handbreaded crispy chicken cutlet served with rice, yellow radish, kimchi, and salad with creamy dressing 12.99

**HANGOVER RAMEN (CHOOSE SPICY, MED, NO SPICE) 라면**
Korean instant noodle, squash, carrot, onion, scallion, egg, spinach in vegetable broth. Served with banchan 9.99
Add rice cake, beef, pork belly, chicken, or firm tofu 2.50
Duck leg, soy sauce, Dawson, & tofu 2.50
Add American cheese 1.00
SHARABLES

CRISPY RICE CAKE SKEWERS 떡꼬치 Nostalgic street snack! Brushed with our spicy Cracken sauce 6.50

JAPCHE 찌개 Stir-fried sweet potato glass noodles in sesame oil, soy sauce, wood ear, spinach, onion, squash, carrots 9.99

BATTERED SHRIMP KIMBAB 김밥 Cut roll: Pickled veggies & rice 9.99

VEGETABLE DUMPLINGS 아채만두 Choose FRIED / STEAMED Soy protein & vegetables in flour wrap with Sura's Dumpling Sauce 8.99

VEGAN DDUKBOKKI 떡볶이 Sweet & spicy in chili paste. Rice cake, cabbage, onion, carrots, scallion garnish 11.99

VEGAN RABOKKI 라볶이 Ramen noodles added to Ddukbokki 13.99

TOFU SOPES (3) 두부소페 Handmade shells topped with tofu, house tomatillo salsa & cilantro 10.99

PANKO SHRIMP FRIES 비건 튀김새우 PLANT BASED SHRIMP! Battered in panko and served with Sura’s Gochujang Ketchup 9.99

SHIITAKE ’SROOM FRIES 표고버섯 튀김 Lightly handbreaded shiitake mushrooms served with Sura's Vegan Aioli 8.99

ENTREE

’VEGAN EGG’ HOT STONE BIBIMBAP 비건계란 돌솥비빔밥 GF* Hot stone bowl with crispy rice topped with sautéed vegan egg and vegetables Served w/ banchan & gochujang 14.99  
GF* Ask to remove shiitake mushroom Add vegan shrimp +$2.00

SHRIMP & EGG KIMCHI FRIED RICE 비건 계란 김치볶음밥 Vegan kimchi fried rice topped with vegan shrimp & vegan egg 14.99

DWENJANG JJIGAE 된장찌개 Firm tofu, squash, onion, potato, enoki & oyster mushroom, jalapeno in a miso-like fermented soybean broth 11.99

VEGAN BROTH MUSHROOM TOFU SOUP 비건 버섯 순두부찌개 GF 3 different kinds of Asian mushroom, onion, tofu, scallion 11.99

VEGAN BROTH DUMPLING TOFU SOUP 비건 만두 순두부 Vegetable dumpling, onion, tofu, scallion 11.99

VEGAN BROTH VEGETABLE TOFU SOUP 비건 아채 순두부 GF Squash, carrot, onion, white mushroom, tofu, scallion 11.99

VEGAN HANGOVER RAMEN (Spicy, Med, or No Spice) 라면 Vegan broth w/ carrot, squash, spinach, onion, shiitake mushroom, scallion 9.99  
Add rice cakes or tofu +2.50
MARDAY-FRIDAY 11AM-3PM
LUNCH SPECIALS

BENTO

Lunch box special! Your choice of protein. Served with rice, kimchi, pickled daikon, potato side, and crispy dumplings.

ANGUS GALBI BENTO 앵거스 갈비 빵토
Center cut beef ribs marinated in Sura’s sweet savory garlic soy 14.99

RIB EYE BULGOGI BENTO 꽃등심 불고기 빵토
Thinly sliced rib eye beef marinated in Sura’s sweet savory garlic soy 12.99

SPICY PORK BENTO 매운 돼지불고기 빵토
Sliced pork bulgogi marinated in a spicy savory chili sauce 11.99

SPICY CHICKEN BENTO 매운닭 빵토
Marinated first and then cooked and infused in chili sauce 11.99

TERIYAKI CHICKEN BENTO 테리야끼 치킨 빵토
Marinated first and then cooked and infused in Sura’s teriyaki 10.99

VEGAN TOFU STEAK BENTO 두부 스테이크 빵토
Vegan tofu steak seasoned with tangy soy. Comes with vegan kimchi! 10.99

CHICKEN KATSU BENTO 치킨카스 빵토
Fresh handbreaded crispy chicken cutlet served with rice, daikon, kimchi, and salad with creamy dressing (No dumplings) 11.99

BIBIMBAP BOWLS

NOT IN HOT STONE POT (+$4 for hot stone & full banchan)
Rice topped with sauteed shiitake mushroom, spinach, carrot, radish, squash, sprouts, and egg. Seasoned with 100% sesame oil. House gochujang served on the side w/ kimchi & pickled daikon. Caution: Contains undercooked egg

BULGOGI BIBIMBAP BOWL 불고기 비빔밥 11.99

SPICY PORK BIBIMBAP BOWL 매운돼지 비빔밥 10.99

CHICKEN BIBIMBAP BOWL 치킨 비빔밥 9.99

VEGAN EGG BIBIMBAP BOWL 아채 비빔밥 10.99

BIBIMBAP BOWL 아채 비빔밥 8.99

LET US CATER TO YOUR BUSINESS AND EVENTS.
Please ask for a manager