

SALAD

Chom Chom Salad 8

Apple, orange and avocado topped on mixed greens, with homemade ginger dressing

Seaweed Salad (해초 샐러드) 6

Seasoned fresh seaweed

Tofu Nut Salad (두부견과류 샐러드) 10

Mixed greens served with tofu and assorted nuts and ginger dressing

Bulgogi Salad (불고기 샐러드) 12

Thinly sliced spicy marinated beef and mixed greens served with soy dressing

Salmon Salad (연어 아보카도 샐러드) 14

Fresh salmon sashimi, avocado and mixed greens served with soy dressing

Twist Salad (트위스트 샐러드) 14

Fresh sashimi grade tuna & salmon, avocado, caviar and seaweed salad on romaine lettuce finished with ginger dressing

HOMEMADE DUMPLINGS

All dumplings are handmade with love by Chom Chom staff using the freshest ingredients

Shrimp Dumpling (새우만두) 10

Homemade shrimp dumplings with Chom's soy dipping sauce, steamed or fried

Suggested Wine Pairing St Veran Charonnay

Meat Dumpling (고기만두) 8

Homemade beef and pork dumplings with Chom's soy dipping sauce, steamed or fried

Vegetable Dumpling (야채만두) 8

Homemade vegetable dumplings with Chom's soy dipping sauce, steamed or fried

SOUPS/STEWES

Kalbi Tang (갈비탕) 18

A hearty soup of slowly simmered tender beef short ribs cooked with vegetables in clear broth

Yuk Gae Jang (육개장) 15

Spicy shredded beef stew simmered with scallions, bean sprouts and assorted vegetables

Soon Dubu JiGae (순두부 찌개) 14

Hot and spicy homemade soft tofu stew simmered with vegetables and choice of beef, pork or seafood

Soybean JiGae (된장찌개) 14

Soybean paste stew with beef and tofu

Kong Biji JiGae (콩비지찌개) 14

Sizzling pureed soybean stew with homemade tofu and beef

Kimchi JiGae (김치찌개) 15

Sizzling spicy kimchi stew slowly simmered with pork and assorted vegetables

Dumpling Soup (떡만두국) 15

Homemade kimchi dumpling soup with rice cake and assorted vegetables

PRIX FIXED MENU

Prix Fixe menus are available upon request. Our tasting menu requires the participation of 2 or more guests per table

7 Course Prix Fixe (7 코스 정식) 45/person

8 Course Prix Fixe (8 코스 정식) 55/person

9 Course Prix Fixe (9 코스 정식) 65/person

10 Course Prix Fixe (10 코스 정식) 75/person

11 Course Prix Fixe (11 코스 정식) 90/person

* Reservations required at least one day in advance

chom chom
MODERN KOREAN CUISINE

20% gratuity added to parties of 6 or more.
Please ask your server for catering menu.

Upstairs private party room reservations of less than 20 people may be subject to room charge.

signature kapas

“Kapas” or Korean Tapas. Chom Chom’s signature kapas dishes are served in a modern tapas style, which allow guests to create a meal with varieties and specialties. Feel free to explore the many savory tastes of Korean cuisine!

TRADITIONAL KAPAS

Japchae (잡채) 8

Sautéed sweet potato noodle with beef and assorted vegetables

Suggested Wine Pairing Sutherland Sauvignon Blanc

Spicy Seafood Rice Cake (해물 떡볶이) 10

Spicy rice cake, assorted seafood and vegetables Simmered in red hot pepper paste

Suggested Wine Pairing Trimbach Riesling

Tofu Kimchi (두부 김치) 12

Sautéed spicy pork and kimchi served with firm, homemade tofu wedges

Suggested Soju Pairing Chamisul Soju

Bo Ssäm (보쌈) 12

Sliced braised pork belly and kimchi served with boston lettuce

Suggested Soju Pairing Chom Churum Soju

KOREAN STYLE PANCAKES

Seafood Pancake (해물파전) 10

Seafood scallion pancake served with homemade soy and sesame dipping sauce

Suggested Soju Pairing Dong Dong Ju Makoli

Kimchi Soy Pancake (김치비지전) 8

Kimchi and soybean purée pancake served with homemade soy dipping sauce

Suggested Cocktail Pairing Chom Chom Bellini

Vegetarian Pancake (야채전) 8

Assorted vegetable pancake served with homemade soy dipping sauce

Potato Jun (감자 전) 10

Julianne style potatoes flattened and garnished with bell peppers, plum tomatoes and melted mozzarella cheese

Tofu Jun (두부전) 8

Panko crusted tofu drizzled in sweet soy glaze

MODERN KAPAS

Chom Crispy Chicken Wings (닭날개 튀김) 8

Chom Chom’s special crispy chicken wings
Served spicy or mild

Suggested Cocktail Pairing Lychee Sangria

Asparagus Shitake 10

Sautéed asparagus and shitake mushroom In sweet soy reduction

Suggested Cocktail Pairing Soju Sangria

Miso Black Cod (은대구구이) 15

Miso marinated black cod served with red wine balsamic reduction

Suggested Sake Pairing Kiminori Junmai Ginjo

Garlic Glazed Mushroom (새송이버섯) 8

Sautéed king oyster mushroom cooked with in-house soy butter sauce

Tuna Tartare (참치회무침) 12

Korean style tuna tartare with avocado, cucumber and chom chom chili sauce

Salmon Tartare (연어회무침) 12

Korean style salmon tartare with avocado, cucumber and chom chom chili sauce

Suggested Sake Pairing Yukikage Tokubetsu Junmai

Spicy Grilled Octopus (매운쭈꾸미구이) 10

Spicy grilled baby octopus

Spicy Grilled Shrimp (매운 새우구이) 10

Spicy grilled jumbo shrimp

Chicken Asparagus Roll 8

Chicken and asparagus roll drizzled in barbeque sauce

Spicy Pork Ribs 10

Slow cooked spicy pork ribs marinated in Korean chili paste sweetened with fresh fruit juices

Spicy Pork Belly Bun (제육 샌드위치) 7

Stir-fried spicy pork served with pickled cucumber, onions and seaweed purée in steamed bun

Suggested Wine Pairing Lyeth Merlot

Bulgogi Kimbap (불고기김밥) 8

Soy marinated beef, vegetables and rice rolled in seaweed

RICE ENTREES

Bibimbap (비빔밥) 15

Rice topped with sautéed and seasoned vegetables with beef or tofu and choice of sauce

Toppings (add \$2) Bulgogi, Chicken, Seafood, Shrimp

Dolsot Bibimbap (돌솥비빔밥) 17

Rice topped with sautéed and seasoned vegetables with meat, cooked and served in a hot stone bowl (House chili pepper paste, bean paste or soy dressing)

Toppings (add \$2) Bulgogi, Chicken, Seafood, Shrimp

Stir-Fried Rice (볶음밥) 15

Korean style stir fried rice with assorted vegetable, eggs, seasoned with soy sauce, and sesame oil

Toppings (add \$2) Kimchi, Bulgogi, Chicken, Shrimp

Sashimi Mixed Rice (회덮밥) 17

Rice topped with cubed sashimi assortments and fresh vegetables with house special chili pepper paste

NOODLES

Spicy Mixed Noodles (비빔국수) 14

Spicy and sweet cold buckwheat noodle with vegetables and mixed greens. Popular summer dish that rejuvenates the appetite.
(Extra \$3 with addition of shrimp)

Wheat Noodle Soup (잔치국수) 12

Angel hair wheat noodle served in a warm, light anchovy seaweed broth with assorted vegetables

LUNCH MENU

Lunch specials serve with rice, side dishes .
Served Monday-Friday, 11:30 to 3pm, except holidays.

Bulgogi Box (불고기 정식) 15

Grilled thinly sliced soy marinated beef

Spicy Pork Box (제육 정식) 14

Stir-fried spicy pork with onions

Kalbi Box (갈비 정식) 19

Grilled thin strips of soy marinated beef short ribs

Chicken Teriyaki Box (닭고기 정식) 14

Grilled chicken teriyaki

Salmon Box (연어구이 정식) 14

Oven baked salmon teriyaki

Sushi Box (스시 정식) 18

Assorted sushi and California Roll

Sashimi Box (사시미 정식) 18

Assorted sashimi and California Roll

DESSERTS

Ice Cream & Sorbets 6

Black Sesame, Green Tea, Vanilla, Chocolate, Mango, Raspberry

Chom Chom Cheesecake 6

New York style cheesecake served with whipped cream

Chocolate Mousse Cake 7

Smooth chocolate mousse cake served with black sesame ice cream

Key Lime Pie 7

Sweet and citrus key lime pie served with green tea ice cream

Seasonal Fruit Plate 5

chom chom entrees

MEATS

Chicken Gui (닭고기구이) 23

Grilled spicy chicken marinated and grilled in Chom Chom spicy chili pepper soy sauce

Bulgogi (불고기) 25

Popular Korean dish, grilled thinly sliced beef with smoky sweet flavor

Bulgogi Jungol (불고기 전골) 25

Sweet and tender thinly sliced soy marinated beef stew with assorted vegetables

Kalbi Jjim (갈비찜) 30

Braised beef short rib slowly simmered over low heat to a tender and sweet finish

Kalbi Gui (갈비구이) 30

Grilled thin strips of tender and sweet soy-marinated beef short ribs

Spicy Pork Jjim (돼지갈비찜) 25

Braised spicy pork ribs cooked over a slow, low heat

Stir Fried Spicy Pork (제육볶음) 25

Stir-fried thinly sliced pork marinated in spicy and sweet chili pepper paste served with onions

FISH/VEGGIES

Black Cod Jorim (은대구조림) 30

Slow cooked black cod with radish and assorted vegetables in a spicy chili sauce

Chilean Sea Bass 28

Miso and soy Chilean Sea Bass sure to melt in your mouth, served with assorted vegetables

Salmon Gui (연어구이) 23

Broiled salmon served with Chom Chom teriyaki sauce

Spicy Baby Octopus (낙지볶음) 24

Stir-fried spicy baby octopus marinated in savory and sweet chili paste sauce

Tofu Kimchi (두부 김치) 24

Sautéed spicy pork and kimchi served with firm, homemade tofu wedges

Sautéed Vegetables (야채 볶음) 18

Assorted vegetables sautéed in Chom Chom's house sauce

SUSHI APPETIZERS

- Edamame 4
- Shrimp Shumai 6
- Pork Shumai 6
- Shrimp Tempura 9
- Soft Shell Crab 10

VEGETARIAN ROLLS

- Avocado Roll 4
- Cucumber Roll 4
- Asparagus Roll 4
- Veggie Lovers Roll 8
Asparagus & spinach roll topped with avocado
- Kimchi Roll 4
- Spinach Roll 4
- Shiitaki Roll 4
- VeggieTempura Roll 8
Sweet potato tempura roll with sweet sauce

REGULAR/HAND ROLLS

- California Roll 4
- Spicy Tuna Roll 7
- Spicy Salmon Roll 7
- Spicy Yellowtail Roll 7
- Spicy Scallop Roll 8
- Eel Roll 7
- Tuna Roll 6
- Salmon Roll 6
- Yellowtail Roll 6
- White Tuna Roll 6
- Shrimp Roll 6
- Salmon Skin Roll 6

SUSHI A LA CARTE

1 pc. sushi | 2 pc. sashimi

- Maguro (Tuna) 3
- Sake (Salmon) 3
- Unagi (Eel) 3
- Hamachi (Yellowtail) 3
- Hirame (Fluke) 3
- Ebi (Shrimp) 3
- Smoked Salmon 3
- White Tuna 3
- Kani (Crab Stick) 3
- Kobahira (Scallop) 5
- Ikura (Salmon Roe) 4
- Tobiko (Flying Fish Roe) 4
- Tako (Octopus) 4
- Uni (Sea Urchin) MP
- Toro (Tuna Belly) MP

SUSHI ENTREES

- Sushi Regular 23
- Sashimi Regular 23
- Sushi/Sashimi Combo 30
- Salmon Special 25
Combination of salmon sushi, sashimi & salmon roll
- Tuna Special 25
Combination of tuna sushi, sashimi & tuna roll
- Chirashi 25
Sashimi assortment with sushi rice
- Sakedon 25
Salmon sashimi plate with sushi rice
- Tekkadon 25
Tuna sashimi plate with sushi rice
- Unagi Don 25
Unagi (eel) sashimi with sushi rice

specialty rolls

Alaska Roll 8

Smoked salmon, avocado & cucumber roll

Black Pepper Roll 8

Black pepper rubbed tuna, avocado & scallions roll topped with spicy sauce & masago

Boston Roll 8

Shrimp, lettuce, avocado & Japanese mayo roll

Buddy Roll 14

Spicy salmon roll topped with spicy tuna & tempura crunch

Dancing Eel Roll 14

Shrimp tempura & cucumber roll topped with unagi & avocado topped with tobiko assortment

Dragon Roll 12

Unagi & cucumber roll topped with masago, avocado and sweet unagi sauce

Explosion Roll 14

Shrimp tempura & avocado roll topped with spicy tuna & tempura flakes

Honey Roll 13

Spicy salmon roll topped with yellowtail, avocado & wasabi tobiko

Jazz Roll 13

Spicy tuna roll topped with salmon & avocado with tobiko

Spicy Crunch Roll 14

Spicy tuna & salmon roll topped with spicy yellowtail, tempura flakes & spicy sauce

Peacock Roll 13

Sweet tuna roll topped with spicy yellowtail & tempura flakes

Philadelphia Roll 8

Smoked salmon, cream cheese & avocado roll

Rainbow Roll 13

Kani, cucumber & avocado roll topped with sashimi assortment

Shrimp Tempura Roll 10

Shrimp tempura, cucumber, avocado & masago roll topped with sweet unagi sauce

Madison Roll 14

Spicy tuna roll topped with avocado & shrimp with chef's spicy sauce

Spider Roll 12

Soft shell crab tempura, cucumber, avocado & masago roll with sweet sauce

Spicy Lovers Roll 14

Shrimp tempura, avocado & masago roll topped with shrimp, cucumber & tempura flakes with spicy sauce

Tuna Lovers Roll 14

Sweet, crunchy tuna roll topped with spicy tuna & tempura flakes

Volcano Roll 13

Crab, avocado & cucumber roll topped with chopped crab, masago & mozzarella cheese