



Tapas

PORK BELLY BUNS 1 for \$6 or 2 for \$10
Slow cooked pork belly, cucumber kimchi,
gochujang hoisin sauce

FRIED CHICKEN BUNS 1 for \$6 or 2 for \$10
Buttermilk fried chicken, gochujang aioli,
radish pickles

KFC WINGS OR BONELESS KFC \$8
Choice of chili, hot & spicy or soy garlic

BULGOGI SLIDERS \$11
Custom blend, kimchi bacon jam, gochujang
aioli, cheddar cheese

SCOTCH EGG \$8
Breaded soft boiled egg wrapped with soy marinated
ground short rib mix. Served with kimchi mayo

SHISHITO PEPPERS \$7 ♡ ☯
Seasoned with smoked salt

TTEOK KALBI \$7
Rice cake wrapped with soy marinated
short rib mix served with salad

FRIED CALAMARI \$11
Buttermilk fried calamari, parmesan cheese.
Served with kimchi tomato sauce

VEGETABLE JAPCHAE \$11 ♡ ☯
Sweet potato glass noodles, assorted sauteed
vegetables & house made soy sauce

KIMCHEESE TATOR TOTS \$8
Tator tots covered with cheese sauce, kimchi
and crispy bacon served with kimich tomato sauce

TTEOK N CHEESE small \$9 large \$17 ♡
Ricecakes, gruyère & cheddar, smoked bacon,
panko & mozzarella topping. Served with kimchi
tomato sauce

Korean Street Tacos

BULGOGI guacamole, kimchi salsa, cabbage

SHRIMP homemade chili sauce, mango salsa

CHICKEN guacamole, radish pickle, chili sauce

SPICY PORK guacamole, grilled pineapple, radish kimchi

TOFU sautéed vegetables, chili sauce, avocado puree ♡

\$4 each or choice of 3 for \$11

Shareable Mains

VOLCANO KIMCHI FRIED RICE \$17 ☯
Kimchi fried rice w/ bacon served on a sizzling
hot stone with egg and mozzarella cheese

SIZZLING STONE BIBIMBAP \$15
Choice of Tofu or Bulgogi +\$3
with assorted mushrooms, assorted sautéed
vegetables, poached egg. Choice of homemade
soy or spicy sauce served in a hot stone.

PORK BELLY BOSSAM BOARD \$19 / \$31
Braised pork belly, house-made chicharron, little gem
lettuce wraps served with bacon ssamjang, fresh
daikon kimchi

Sides

NORI POPCORN \$4 ♡ ☯
Nori seaweed flakes with sesame oil

EDAMAME \$5 ♡ ☯
Choice of steam or spicy

HOUSEMADE TARO FRIES \$5 ♡
Serve with gochujang aioli

SEASONAL KIMCHI TRIO \$6
Napa cabbage, radish, cucumber



Gluten-free



Vegan

EXECUTIVE CHEF IIJI JUNG / ESTHER CHOI
163 ALLEN STREET LOWER EAST SIDE NEW YORK

WWW.MS-YOO.COM | @MS.YOO ♡



♡
Specialty Cocktails

by Ben Rojo

STAIRWAY TO HEAVEN

thai basil vodka, pineapple, lemongrass, lime, gochugaru

BOOZE OVER FLOWERS

don papa rum, grapefruit, st germain, milkis, rose water

BETWEEN THE KNEES

gin, strawberry puree, ginger preserves, lime juice, simple syrup

LADY VENGANCE

montelobos mezcal, jujube, campari, sweet vermouth

WINTER SONATA

redemption bourbon, house-made pickled plum, sesame oil

I SAW THE DEVIL

infused habanero tequila, gochugaru, triple sec, lime juice

15

Wine

ROBERT MONDAVI CABERNET SAUVIGNON

KIM CRAWFORD SAUVIGNON BLANC

13 / 47

Rosé

THE PALM BY WHISPERING ANGEL

13 / 47

Frosé

11

Beer

HITE

SAPPORO

KIRIN

6 / 7



163 ALLEN STREET · LOWER EAST SIDE · NEW YORK

WWW.MS-YOO.COM | @MS.YOO ♡