



MODERN KOREAN

▼ vegetarian GF gluten free

**STARTERS (HALF OFF TUES-FRI 2-5)**

<b>EGGROLLS</b> chicken, cabbage, house sauce.	6
<b>MANDOO</b> fried dumplings, soy vinaigrette.	5
<b>GALBI TACOS</b> short ribs, pear slaw, pickled jalapenos, chaejang.	7
<b>CHICKEN WINGS</b> choice of spicy or sweet soy garlic sauce.	7
<b>PORK BELLY BUN</b> roasted pork belly, pickled onions.	7
<b>SHISHITO PEPPERS ▼</b> poke sauce, sesame gochukaru.	7
<b>LETTUCE WRAP</b> chicken or pork belly, bibb lettuce, english cucumber, sesame, kimchi, gochujang, rice.	9
<b>KIMCHI POTATO CAKE</b> citrus butter, panko cheese, kimchi, w/ bacon cream sauce.	6
<b>CALAMARI</b> gochukaru seasoning, pickled jalapenos.	8
<b>STEAMED MUSSELS</b> w/ kimchi broth, topped w/ gochukaru fries.	9

**SOUPS & SALADS**

*\*choice of protein: tofu (3), chicken (3), steak (7), shrimp (5)*

<b>SPINACH SALAD</b> (choice of protein) ▼ GF spinach, onions, carrots, walnuts, doenjang dressing.	7
<b>GOCHUKARU CAESAR SALAD</b> (choice of protein) ▼ romaine lettuce, parmesan, steamed bun croutons, tomato, gochukaru caesar dressing.	7
<b>BRUSSELS SPROUT SALAD</b> (choice of protein) ▼ kimchi vinaigrette, parmesan, gochugaru, pine nuts.	6
<b>KIMCHI SOUP</b> udon or mandoo, chicken stock, kimchi. <i>add pork belly 3</i>	5
<b>JJAMBONG SOUP</b> spicy seafood soup, udon, seasonal vegetables.	15
<b>OXTAIL SOUP</b> oxtail consomme, braised oxtail, udon, seasonal vegetables. <i>add pork belly 3</i>	13
<b>JOOK</b> (choice of protein) ▼ GF rice porridge, ginger, chili oil. <i>add an egg 1</i>	5

**DESSERTS**

<b>TARO CHEESECAKE</b> ▼ GF gochukaru caramel, fresh berries, white chocolate	7
<b>YUZU CREME BRULEE</b> ▼ GF w/ mixed berry sorbet.	7
<b>BROWNIE</b> ▼ green tea ice cream, toffee, walnuts, white chocolate sauce.	7
<b>HOEDUCK</b> ▼ brown sugar, caramel, candied peanuts, vanilla ice cream.	6

**LUNCH SPECIALS (11-2)**

**TUESDAY:** bibimbap \$9  
**WEDNESDAY:** dweji \$9  
**THURSDAY:** bulgogi bowl \$9  
**FRIDAY:** salmon \$14

**LUNCH ONLY**

<b>CHAE BURGER</b> fresh ground ribeye, american cheese, lettuce, tomato, kimchi, w/ fries.	9
<b>BIBIMBAP</b> diced meat, seasoned vegetables, toasted rice, sous vide egg.	15
<b>BULGOGI BOWL</b> marinated beef, zucchini, onions, carrots, w/ rice.	11
<b>DWEJI GALBI BOWL</b> roasted pork belly over seared vegetables, w/ rice.	10
<b>DAK GALBI BOWL</b> sauteed spicy chicken, onions, carrots, w/ rice.	10
<b>CHICKEN SANDWICH</b> fried chicken, cheese, lettuce, tomato, chaejang, sweet bun, sweet potato fries.	8
<b>CHAE STEAK GOGI</b> bulgogi, cheese, bell peppers, onions, butter bun, sweet potato fries.	8
<b>BURRITO</b> choice of meat, lettuce, rice, onion, jalapenos, cabbage, kimchi, green onions, cilantro, chaejang, w/ fries.	8

**DINNER ENTREES**

<b>BIBIMBAP</b> diced meat, seasoned vegetables, toasted rice, sous vide egg.	15
<b>CHICKEN ROULLADE</b> sauteed spinach & tomatoes, bell peppers, shallots, green onion pesto, w/ rice.	13
<b>L FISH &amp; CHIPS</b> w/ gochukaru batter, gochukaru fries, tartar.	13
<b>L SEARED SALMON</b> gochukaru glazed salmon, onions, zucchini, w/ rice.	18
<b>SALMON HWE</b> salmon sashimi, assorted vegetables and pickles, soy vinaigrette, w/ rice.	18
<b>BRAISED PORK BELLY</b> pickled vegetables, hollandaise, perfect fried egg, gochujang, pork jus, w/ rice.	14
<b>GOCHUKARU RIBS</b> st. louis style pork ribs, pear slaw, w/ rice.	16
<b>GALBI JJIM</b> braised bone-in short rib over seared vegetables, w/ rice.	20
<b>PETITE TENDER</b> 4oz or 6oz, w/ whipped potatoes, asparagus, bearnaise sauce.	22/26
<b>DUCK ROUENNAISE</b> duck breast & leg, whipped potatoes, asparagus, rouennaise sauce.	32
<b>BULGOGI RIBYE</b> 16oz w/ fried brussels sprouts, gochukaru vinaigrette.	36

**SIDES**

sauteed veggies .....	5	fried brussels sprouts.....	6
mac and cheese.....	7	shrimp.....	5
asparagus.....	6	kimchi.....	2
whipped potatoes.....	4	egg.....	1
rice.....	2		

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reservations: open table.

gift cards available.

tuesday-thursday 11am - 9pm  
 friday 11am - 10pm  
 saturday 4pm - 10pm  
 SUNDAY BRUNCH 11am - 3pm

note: please inform your server of any allergies or dietary restrictions, as menu items contain ingredients that are not listed. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. many dishes can be made GF.