



소공동
So Gong Dong Tofu & B.B.Q.

OPEN 7 DAYS 11AM~ 9:40PM
LUNCH SPECIAL MON ~ FRI 11AM ~ 3PM
(EXCEPT HOLIDAYS)
KITCHEN CLOSE 9:00PM

순두부찌개 SOONDUBU JJIGAE

Korean Silken Tofu in a savory and spicy stew combines with one of the ingredients below

LUNCH : 11.99 | DINNER : 12.99

STEP 1 : CHOOSE ONE INGREDIENT

- | | | |
|---------------------|-----------------|----------------------|
| 1. 소고기 BEEF | 5. 해물 SEAFOOD | 9. 만두 DUMPLING |
| 2. 김치 KIMCHI & BEEF | 6. 섞어 MIXED | 10. 들깨 PERILLA SEEDS |
| 3. 돼지고기 PORK | 7. 야채 VEGETABLE | 11. 양념장 PLAIN TOFU |
| 4. 조개 CLAM | 8. 버섯 MUSHROOM | 12. 부대 SAUSAGE STEW |

*Additional fee may be charged when extra ingredients are added. [\$1-\$2]

STEP 2 : CHOOSE THE SPICY LEVEL

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|----------------------|----------------------------|
| 1. 하얗게 PLAIN | 4. 맵게 SPICY 🌶️🌶️ |
| 2. 안맵게 LESS SPICY 🌶️ | 5. 아주 맵게 VERY SPICY 🌶️🌶️🌶️ |
| 3. 보통 REGULAR 🌶️ | |

STEP 3 : CHOOSE WHAT YOU WANT TO ENJOY YOUR SOONDUBU WITH

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|----------------------------|---------------------------------|
| 1. 칼국수 KALGUKSU [+\$1] | Extra Order 공기밥 RICE \$2 |
| 2. 우동 UDON [+\$1] | 사리 NOODLE \$2 |
| 3. 라면 RAMEN [+\$1] | 돌솥밥 HOT STONE BOWL RICE \$3 |
| 4. 돌솥밥 HOT STONE BOWL RICE | |



SEAFOOD SOONDUBU JJIGAE
(Regular Spicy)



BEEF HOT STONE BIBIMBAP

비빔밥 BIBIMBAP

Steamed rice with assorted, sauteed, and seasoned vegetables served on a traditional Korean hot stone plate or in a bowl and combined with one of the ingredients below. (Served with Soup)

LUNCH

Hot Stone Bowl: 12.99
Regular Bowl: 11.99

DINNER

Hot Stone Bowl: 13.99
Regular Bowl: 12.99

STEP 1 : CHOOSE ONE INGREDIENT

- | | |
|--------------------|----------------------|
| 1. 소고기 BEEF | 5. 야채 VEGETABLE 🌶️🌶️ |
| 2. 김치 KIMCHI 🌶️ | 6. 두부 TOFU 🌶️🌶️ |
| 3. 돼지고기 PORK 🌶️ | 7. 닭고기 CHICKEN 🌶️ |
| 4. 해물 SEAFOOD 🌶️🌶️ | 8. 오징어 SQUID 🌶️🌶️ |

*Additional fee may be charged when extra ingredients are added. [\$1-\$2]

STEP 2 : CHOOSE WHERE YOU WANT YOUR BIBIMBAP TO BE SERVED ON

바베큐 KOREAN BBQ

1. 소불고기 BEEF BULGOGI 19.99
Thin sirloin slices with onions in a classic Korean marinade
2. 돼지불고기 PORK BULGOGI 17.99
Thin pork slices in a spicy marinade
3. 닭불고기 CHICKEN BULGOGI 17.99
Chicken thighs in a spicy marinade
4. LA 갈비 BEEF SHORT RIBS 23.99
Beef short ribs in a special house sauce



BEEF BULGOGI

스페셜 SPECIAL



BEEF BULGOGI BENTO

1. 소불고기 벤또 BEEF BULGOGI BENTO 15.99
Bento with thin sirloin slices in a classic Korean marinade
2. 돼지불고기 벤또 PORK BULGOGI BENTO 14.99
Bento with thin pork slices in a spicy marinade
3. 닭불고기 벤또 CHICKEN BULGOGI BENTO 14.99
Bento with chicken thighs in a spicy marinade
4. 해물파전 SEAFOOD PANCAKE 13.99
Crispy Korean-style pancakes with seafood and scallion
5. 김치전 KIMCHI PANCAKE 12.99
Crispy Korean-style pancake with kimchi
6. 군만두 FRIED DUMPLING 10.99
Dumplings pan-fried
7. 물만두 BOILED DUMPLING 10.99
Dumplings boiled in water
8. 김치찌개 KIMCHI STEW (W/ PORK OR BEEF) 12.99
Spicy stew made of kimchi and pork or beef
9. 콩국수 COLD SOY BEAN SOUP WITH NOODLE 14.99
일반콩 SOY BEAN / 검은콩 BLACK SOY BEAN

음료 DRINK

DRINK 2.00

Soda, Banana Milk & Organic Juice (Apple, Grape, Fruit Punch)



The New York Times Dining Review

S.G.D., as this attractive restaurant is familiarly known, is more than just a tofu house, although it is that, too. The place is one in a small chain, with other locations in Palisades Park, N.J., and on St. Marks Place in Manhattan. The small dining room is matched by a compact menu that spins variations on three basic entrees: soondubu jjigae, a soupy soft tofu stew; bibimbap, sauteed vegetables and meat over rice; and barbecue.....

Published: August 1, 2013



If you have a food allergy, please speak to the owner, manager, chef or your server.