

SPRING/
SUMMER
MENU

DB * GRILL

OUR MENU WAS PROUDLY
DEVELOPED BY LOCAL CHEFS

EXECUTIVE CHEF
ED CHOI MORRIS

SOUS CHEF
DAN ANDERSON



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SUN TO THURS
11AM-12AM

FRI TO SAT
11AM-1AM

HAPPY HOUR

MON TO THURS
2-5PM
10PM-CLOSING

DBGRIILLHI.COM
@DB_GRILL

SIDES

FURIKAKE RICE	2/6
cup or family size	
KIMCHI	4
CANDIED POTATOES	8
baby potatoes, spiced soy glaze, bacon dust	

* LOCAL FAVORITES



WE DO OUR BEST TO CONSERVE WATER. WATER WILL BE SERVED UPON REQUEST.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

FIRST THINGS FIRST

- NEW** WATERMELON SALAD LIMITED QUANTITY
Asian watermelon salad, chili pepper, lime juice, cucumber, mint, shiso, honey
- *** DB GRILLED TOFU SALAD
Mari's baby lettuce, baby spinach, onions, apple, grilled tofu, spicy soy sesame vinaigrette
- ASIAN CRUNCH SALAD
Napa cabbage, Romaine, red onions, celery, carrot, bean sprouts, crispy noodles, sesame vinaigrette
- BLISTERED SHISHITO PEPPERS
shishito peppers, yuzu kosho garlic, chili, bonito flake, korean solar salt
- THAI LONG BEANS
Local long beans, minced pork, thai spices
- *** KIMCHI PANCAKE
house made kimchi pancake, korean chili ponzu
- DB KIMCHI FRIES
fries, kimchi, bulgogi, cilantro, sour cream, red onion, cheese, house chojang
- *** CRISPY MANDOO
mandoo, korean chili ponzu

COMMUNAL PLATES serves 2-3

- *** DUCK BUTT CHICKEN
fried dry rubbed cornish hen, pickles, smoked salt
- PORK CHOPS
three bone-in center cut pork chops, sautéed maui onions, bacon
- PAN FRIED AHI BELLY
16oz ahi belly, shiso tomato relish, chili pepper water ponzu
- SPICY GARLIC SHRIMP
sweet chili garlic sautéed shrimp, chive oil, crispy garlic, cilantro
- CRISPY WHOLE FISH
daily auction fish, sauteed seasonal vegetables, chili garlic lime sauce, cilantro

RICE

- *** DUCK FAT FRIED RICE
scented jasmine rice, duck fat, house-made stock, garlic, ginger, cilantro, scallion
- NEW** THAI FRIED RICE
Minced pork, thai basil, charred onions, crispy egg

- 9 DUKBOKKI 15
korean mochi, fishcake, onions, eggs, gochujang chili sauce
- 9 ***** CHICKEN WINGS 12
choice of garlic soy or spicy Korean
- NEW** HULI HULI WINGS SEASONAL DISH 12
Marinated in soy, fish sauce, lemon grass, and sambal
- 10 CHICKEN KARAAGE 9
Japanese style fried chicken nuggets with furikake and spicy mayo sauce
- 8 RAMEN FRIED CHICKEN SANDWICH 14
ramen crusted buttermilk chicken breast, asian slaw, house pickles, miso honey mustard
- 12 FRESH POKE* MP
fresh auction block poke with Maui onions, ogo and house seasoning
- 14 KOREAN TACOS 12
3 tacos with your choice of bulgogi, korean style pork, jalapeno onion relish, pickled onions, lettuce, house gochujang
- 10 **NEW** SPICY MAPLE BBQ PORK RIBLETS SEASONAL DISH 14
Maple gochujang bbq sauce

- 15 ***** ED'S SIGNATURE KALBI* 33
big bone marinated short rib, grilled kimchi - serves 2
- 23 GRILLED RIB EYE STEAK W/ KIMCHI BUTTER* 30
16oz. rib eye, kimchi butter, candied potatoes, korean solar salt
- 22 KIMCHI CHIGAE 14
ribeye, kimchi, onions, in a spicy Korean broth
- 24 ***** BEEF BONE SOUP LIMITED QUANTITY 17
short-rib, bone marrow, braised daikon, braised cabbage, shiitake, rice
- MP **NEW** SZECHUAN LAMB SEASONAL DISH 28
Marinated cumin lambs, chili's, sczechuan peppercorn

- 13 BACON KIMCHI FRIED RICE 15
bacon, kimchi, onions, kimchi butter, crispy egg, scallion, seaweed