



Every morning, we begin with fresh dubu,
made with time-honored Korean method and humble ingredients.
At DubuHaus, care is at the heart of every dish.

DUBUHAUS



First. Soaking

유기농 콩을 하룻밤 동안 불려
맛과 영양을 끌어냅니다.

We start with carefully selected,
non-GMO organic soybeans—soaked
overnight to unlock their full flavor
and nutritional value.



Second. Grinding & Boiling

불린 콩을 곱게 갈아 끓여
신선한 두유를 만듭니다.

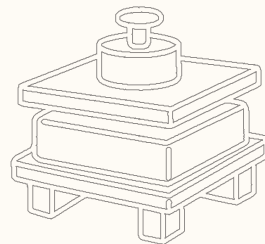
The soaked beans are finely ground
and gently boiled to produce rich,
fresh soy milk.



Third. Curdling

천연 응고제를 넣어
부드럽게 몽글몽글 굳힙니다.

A natural coagulant is added
to transform the soy milk into
delicate curds—a crucial step in
brining dubu to life.



Last. Pressing

두유를 틀에 담아 눌러
따뜻한 손두부로 완성합니다.

The curds are then gently
pressed into warm, silky blocks
of fresh dubu, ready to be
served at their peak.

전 Appetizer

채 고기 만두 14

Gogi Mandu

Handmade dubu, bean sprout, soy, sesame, egg, pork, glass noodle

김치 만두 15

Kimchi Mandu

Handmade dubu, bean sprout, soy, sesame, egg, pork, kimchi

감자 마전 18

Potato & Ma Jeon

Potato, onion, mountain potato

도토리 묵 무침 18

Seasoned Acorn Mook

Handmade acorn jelly, bok choy, carrot, perilla, sesame, onion, red chilli

두부전 12

Dubu Jeon

Handmade dubu, black sesame, perilla oil



제육 두부 김치 28

Spicy Pork & Dubu-Kimchi

Gochujang, carrot, green chili, bok choy, sesame, perilla, homemade kimchi



떡갈비 26

Grilled Short Rib Patty

Prime short rib, rice cake, soy, garlic



보쌈 32

Bossam

8-hour braised pork belly, handmade dubu, radish kimchi, napa cabbage



보리 굴비 26

Barley Dried Yellow Croaker

** Consuming raw or undercooked meat, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

특 Signature

선



두부조림 36
Spicy Braised Dubu 🌶️

Pork belly, gochujang, soy, sesame, perilla



갈비찜 47
Braised Short Rib

12-hour braised prime short rib, radish, carrot, soy, sesame, egg, chestnut, shiitake mushroom



매운 갈비찜 47
Spicy Braised Short Rib 🌶️

12-hour braised prime short rib, radish, carrot, soy, sesame, egg, shiitake mushroom

전 Hotpot

골



버섯 불고기 전골 45
Bulgogi & Mushroom Hotpot

Prime ribeye, oyster mushroom, beech mushroom, king oyster mushroom, wood-ear mushroom, carrot, napa cabbage, handmade dubu



해물 짬뽕 전골 45
Seafood Jjambong Hotpot 🌶️

Squid, octopus, p.e.i mussel, shrimp, napa cabbage, carrot, handmade dubu, zucchini, wood-ear mushroom, bok choy

찌개 Stew

개



들깨 버섯 순두부찌개 L 21 | D 23
Perilla Seed Mushroom Soondubu 🌿

King oyster mushroom, wood ear mushroom, beech mushroom, shiitake mushroom, napa cabbage



명란 순두부찌개 L 22 | D 24
Cod Roe Soondubu Spicy 🌶️ or Mild
Cod roe, radish, onion, zucchini

맑은 야채 순두부찌개 L 17 | D 19
Veggie Soondubu 🌿

King oyster mushroom, beech mushroom, carrot, napa cabbage, bok choy

갈비살 순두부찌개 L 19 | D 21
Prime Short Rib Soondubu 🌶️

Prime short rib, zucchini, onion



굴 매생이 순두부찌개 L 22 | D 24
Oyster Maesaengi Soondubu
Oyster, maesaengi, radish, bean sprout, perilla

황태 순두부찌개 L 20 | D 22
Dried Pollock Soondubu
Dried pollock, radish, bean sprout

김치 돼지 비지찌개 L 18 | D 20
Kimchi & Pork Kongbiji 🌶️ GF
Soybean curd, pork belly, kimchi

해물 순두부찌개 L 19 | D 21
Seafood Soondubu 🌶️ GF
Shrimp, little neck clam, squid, scallop, zucchini, onion

All stews are served with *White Kettle Pot Rice*, with the option of *Nutritious Kettle Pot Rice* for +\$3.
모든 찌개에 백미 슬밥 제공 · 영양 슬밥 + \$3

L = Lunch (Excludes holiday / Monday-Friday) | D = Dinner (Dinner starts at 5PM)

국 Noodle

수



들기름 보쌈 막국수 24

Perilla Oil Buckwheat Noodle with Bossam

8-hour braised pork belly, kimchi, radish, lettuce, egg, seaweed, sesame, perilla & pine nut pesto



명태회 비빔 막국수 26

Spicy Pollock Buckwheat Noodle 🌶️

Pollock, buckwheat, cucumber, lettuce, egg, cabbage, sesame, seaweed, green onion



감자 옹심이 들깨칼국수 24

Potato Ongsimi Perilla Seed Buckwheat Noodle

Buckwheat, perilla seed, zucchini, seaweed, carrot, potato, scallion

비 Bibimbap

빔

밥



두부야채 비빔밥 21

Dubu Vegetable Bibimbap 🌱

Shiitake mushroom, zucchini, carrot, sesame, lettuce




육회 비빔밥 26

Yukhoe Bibimbap

Steak tartare, shiitake mushroom, zucchini, carrot, sesame, soy, lettuce

WEEKDAY LUNCH SPECIAL





도토리 목 무침 14 

Seasoned Acorn Mook

Handmade acorn jelly, bok choy, carrot, perilla, sesame, onion, red chili



감자 마전 14  

Potato & Ma Jeon

Potato, onion, mountain potato



떡갈비 18

Grilled Short Rib Patty

Prime short rib, rice cake, soy, garlic



갈비살 순두부찌개 17 

Prime Short Rib Soondubu

Prime short rib, zucchini, onion




굴 매생이 순두부찌개 20

Oyster Maesaengi Soondubu

Oyster, maesaengi, radish, bean sprout, perilla



해물 순두부찌개 17 

Seafood Soondubu

Shrimp, little neck clam, squid, scallop, zucchini, onion



육회 비빔밥 21

Yukhoe Bibimbap

Steak tartare, shiitake mushroom, zucchini, carrot, sesame, soy, lettuce




들기름 보쌈 막국수 20

Perilla Oil Buckwheat Noodle with Bossam

8-hour braised pork belly, kimchi, radish, lettuce, egg, seaweed, sesame, perilla & pine nut pesto



명태회 비빔 막국수 22 


Spicy Pollock Buckwheat Noodle

Pollock, buckwheat, cucumber, lettuce, egg, cabbage, sesame, seaweed, green onion

** Monday-Friday available 12:00PM-2:30PM (Excludes Holiday)

ALL DAY SPECIAL COMBO



제육볶음 콤보 L 25 | D 29 
Gochujang Marinated Pork Combo



양념 갈비 콤보 L 28 | D 32
Marinated Prime Short Rib Combo





고등어 구이 콤보 L 27 | D 31
Grilled Mackerel Combo

Choice of
Kimchi Soondubu or Fermented Soy Beef Soondubu

술 Kettle Pot Rice



밥



영양 술밥 7  

Nutritious Kettle Pot Rice

White rice, 5 milled rice, sweet rice, quinoa,
ginkgo, edamame, shiitake mushroom

백미 술밥 4  

White Kettle Pot Rice

** Consuming raw or undercooked meat, poultry, seafood, shellfish,
or eggs may increase your risk of food borne illness.

우
리
술

Uri Sool

딸기 쌀술 34
Ssal Suul Strawberry

진로이즈백 19
Jinro is Back

제주 감귤주 40
Nimome, Jeju Tangerine

새로 19
Saero

동백꽃제주 40
Dongbaek in Jeju

독도 17 30
Dokdo 17Abv

장수 오미자주 40
Jangsu Omijaju

독도 24 35
Dokdo 24Abv

동학 1957 38
Donghak 1957

서울의 밤 40
Seoul Night

국순당 막걸리 20
KSD Makgeolli

참외 스피릿 30
Chamwoe★Spirit

지평 막걸리 20
Jipyeong Makgeolli

붉은 원숭이 40
Red Monkey Makgeolli

MAQ 8 9
Mini Makgeolli 8oz



A single-serve Korean rice wine made with premium rice. Light, fizzy, and perfectly balanced. MAQ 8 delivers authentic makgeolli flavor in a bold, portable design.

살 막

DubuHaus Signature Makgeolli

얼 걸

Ice Shaved Korean Rice Wine

음 리

백도 막걸리 23

White Peach

녹차 막걸리 23

Boseong Green Tea

알밤 막걸리 23

Chestnut



하

High Ball

이

오리지널 17

볼

Original

생강-레몬 19

Ginger-Lemon

복숭아 19

White & Yellow Peach

맥

Beer

주

Asahi Draft 9

Cass 15

Without a craftsmanship,
inspiration is a mere
reed shaken in the wind.

- Johannes Brahms -