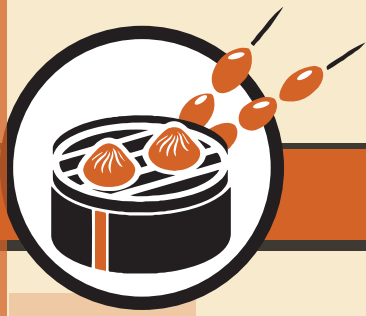




KOREAN CHINESE GASTROPUB



Thai Tots: Sweet potato tots wok-tossed with garlic, cilantro, and minced jalapeño; topped with Sriracha mayo \$6

Hand-Cut Fries: Choose one dipping sauce: wasabi lemon aioli, gochujang, Sriracha mayo, ponzu, or curry sauce \$5

Pijiu's Poutine: Hand-cut fries and mozzarella cheese curds served over teriyaki sauce and topped with bacon bits and scallions \$10

Pijiu's Super Nachos - Bulgogi Beef, Chicken, or Tofu: Fried wonton skins topped with choice of protein, mozzarella,, pico de gallo, lettuce, Japanese mayo, gochujang sauce, and Sriracha mayo \$14

Wings: Seven fried wings tossed in our sweet and savory Tebasaki sauce or our spicy gochujang sauce \$8 - Side of ranch or blue cheese 25¢ -

Fried Pig Ears: Lightly fried, topped with cilantro and served with ponzu sauce \$5

Sweet Corn Cheese: Buttered sweet corn topped with shredded cheese \$5

Grilled On A Stick - With sea salt or teriyaki \$6
Chicken • Beef • Shrimp • King Oyster Mushrooms

Edamame: Steamed, with kosher salt \$5

Asian Spice Fried Pickles: Fried pickles tossed in chef's blend of Korean spices; served with Sriracha mayo \$6

Dumplings - Served with ponzu sauce \$7

- Pan Seared Chicken Potstickers (+\$1) • Fried Pork Gyoza •
- Steamed Shrimp Shumai • Steamed Wasabi Pork Shumai •
- Steamed Veggie Shumai •

Seaweed Salad: Traditional seaweed salad \$5

Jellyfish Salad: Cucumber, onion and jellyfish marinated in a garlic ponzu sauce \$6

Bulgogi Kimchi Taco: Two tacos on flour tortillas \$6

Taiwanese Nuggets: Lightly fried dark meat chicken pieces tossed in traditional yansu powder, fresh basil. Choose one dipping sauce: wasabi lemon aioli, gochujang, sriracha mayo, ponzu, or curry sauce \$7

Fried Oysters: Wok-tossed with scallions, onions, salt and pepper \$8

Takoyaki: Six fried octopus balls with Tonkatsu sauce, mayo and dried bonito \$5

Pork and Kimchi Stir-Fry: Lean pork, kimchi, and onions stir-fried together and topped with scallion, served on a sizzling platter \$8

Pijiu's Ahi Tuna Poké: Raw ahi tuna, pico de gallo, cucumber, and seaweed served with Red Dragon sauce \$9

Mandarin Wán Zi: Six pieces of homemade Chinese pork meat ball wok tossed in garlic sauce \$7

Duk-Gochi: Five pieces of Korean rice cake wrapped with crispy apple wood smoked bacon and served with ponzu \$6

主菜

BIG PLATES

主菜

宫保拉面 Kung Pao Ramen: Ramen noodles stir fried with a spicy chili-garlic sauce, scallions, peanuts, hot chili peppers, red pepper, bok choy, onions and your choice of shrimp or tofu \$14

五花肉飯 Pork Belly Rice Bowl: Dry-rubbed and roasted pork belly served with rice, bok choy, and gravy \$14

불고기 밥 Bulgogi Bop: Sliced ribeye marinated in traditional Korean pear juice and soy sauce; served with carrots, onions, and scallions over rice \$14 Add fried egg +\$2

비빔밥 Bi Bim Bop: Jasmine rice, zucchini, sesame seasoned carrots, soy bean sprouts, kimchi, spinach, scallions, shredded lettuce, and a fried egg; topped with spicy Korean gochujang sauce \$11
Add bulgogi beef +\$4 • Add chicken +\$4 • Add shrimp +\$4 • Add tofu +\$2 • Extra veggies +\$2

카레 버거 밥 Curry Burger Bop: Jasmine rice, potatoes, golden curry, 8 oz black angus patty, and a sunny side up egg \$14

콤보 떡볶이 Combo Dukkoki: Rice cakes, ramen noodles, dumplings, cabbage, onions, scallions, carrots, fish cakes, and a half hardboiled egg stir-fried in a spicy gochujang sauce \$14 • Add cheese +\$1

양념 치킨 Yangnyeom Chicken: Whole rotisserie chicken chopped and then wok-tossed in spicy gochujang sauce; served with mu and jasmine rice \$22

豆丝茄子 Black Bean Eggplant & Bok Choy: Traditional Sichuan black bean sauce; served with eggplants, bok choy, red bell peppers, onions and scallions over rice \$11

- Big Plates are sharing portions -



KOREAN TONG DAK 통닭 KOREAN ROTISSERIE CHICKEN

Whole with choice of 2 sides \$20

Half with choice of 2 sides \$13



RAMEN

라면

拉面

Tonkotsu: Spicy pork bone broth with pork belly, hardboiled egg, spinach, bamboo shoots, wood ear mushrooms, scallions, and rayu chili \$13

Spicy Bulgogi: Red chili pepper broth with bulgogi beef, kimchi, bamboo shoots, scallions, and bok choy \$13

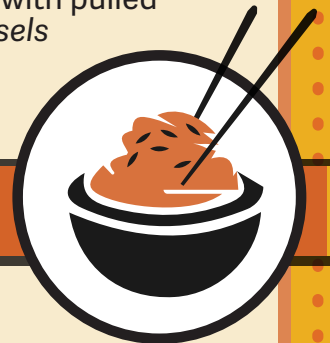
Shio Tofu: Traditional sea salt broth with fried tofu, bok choy, enoki mushrooms, scallions, spinach, bamboo shoots, wood ear mushrooms, and nori \$12

Spicy Dumpling: Spicy pork bone broth with one of each of our dumplings, bean sprouts, onions, carrots, and scallions \$13

Miso Ramen: Sea salt miso broth with your choice of chicken or tofu, edamame, sweet corn, seaweed salad, bamboo shoots, wood ear mushrooms, scallions and nori \$13

Dak Gom Tong "Pulled Chicken Rice Soup": Hearty pork bone broth with pulled rotisserie chicken, rice, and scallions. *Optional add-on of fried brussels sprouts at no additional cost* \$13

Add hardboiled egg +\$1 • Extra noodles +\$3.50



SAMMIES & SALADS

Pijiu Burger: 8oz black angus patty topped with provolone, a fried egg, kimchi, bbq sauce, and Sriracha mayo \$13

Sizzling Burger Plate: Chopped french fries, onions, and cabbage stir-fried with Lenny sauce and topped with 8oz black angus beef patty (*No Bun*), provolone cheese, and a fried egg \$13

Crispy Braised Pork Belly: Oven braised for hours then flash fried until crispy and smothered in a peach hoisin sauce \$14

Pijiu's BBQ Chicken: Shredded bbq chicken served on a toasted hoagie and topped with fresh cucumber, jalapeños, pickled carrots + daikon, and fresh cilantro \$12

Bulgogi Cheesesteak: Marinated sliced ribeye wok-tossed with onions and peppers and topped with swiss cheese \$13

Pijiu's Fish & Chips: Two lightly battered and fried pieces of cod loin served on top of handcut fries; served with golden curry, sweet chili sauce, and gochujang tartar sauce \$14

Garden Salad: Romaine lettuce, cucumbers, red onions, tomatoes, carrots, wonton crisps \$9

Arugula Salad: Arugula, strawberries, mandarin oranges, crumbled goat cheese, wonton crisps and walnuts \$10

Add Salmon filet or set of skewers to Garden or Arugula salad for \$6

Dressing choices: Ranch • Blue Cheese • Miso Vinaigrette • Balsamic Vinaigrette • Peach Hoisin

Thai Beef Salad: Grilled flank steak on top of crispy romaine, sauteed onions, tomatoes, cucumbers, carrots, wonton crisps, served with green chili dressing \$13

NO PROTEIN SUBSTITUTION PLEASE

小菜

SIDES \$3.50

반찬

點心

DESSERTS \$6

디저트

- Cold Sesame Spinach • Garden Salad • Mu •
- Vietnamese Daikon + Carrots • Kimchi •
- Sauteed Cabbage and Bacon • Sweet Potato Tots •
- Jasmine Rice • Brussels Sprouts • Hand-Cut Fries •
- Yakisoba Noodles with Lenny Sauce •
- Hash Potato with Cabbage and Sweet Corn •

붕어빵 Bungeo-ppang: Fried sweetened red bean pastries and a scoop of ice cream with seasonal fruits

Taro Pearl Sundaes: Taro pearls in coconut cream on top of vanilla ice cream with seasonal fruits and pocky

The consumption of raw or undercooked eggs, meats, or seafood may increase your risk of foodborne illness. Please inform your server promptly about any food allergies so that we may accommodate your dietary restrictions!

There is an 18% gratuity added to parties of six or more.

No more than six split checks per table.



OUR STORY

Pijiu Belly ("pijiu" meaning "beer" in Mandarin) was created by the Shou Family. The Shou siblings grew up in restaurants owned by their parents, and over their 25 year career as restaurateurs, they've created several local successes. However, they had a dream...

To infuse an English Gastropub with cuisine & hospitality from their family's Korean-Chinese heritage. As you can see, Pijiu Belly delivers an experience right in line with that vision - Korean-Chinese dishes, great beer-wine-cocktail options, fun and games... not to mention great TVs for Atlanta United and Falcons games.

Welcome home, and please make sure you have enough to eat!

PIJIU BELLY

EST 2014

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