MENU

SOUP DUMPLING & MANDOO

BIGSUDA

A GUIDE TO INDULGING IN XIAOLONGBAO & MANDOO

START HERE

"Haesunjang is Chef's signature recipe, made by blending aged soy sauce and a special fermented paste, perfect for pairing with Xiaolongbao and Mandoo"



Taste the Xiaolongbao or Mandoo plain before adding any sauce.
BE CAFEFUL It's Hot!



Add our signature Haesunjang sauce to the ginger



Dip the Xiaolongbao or Mandoo into the Haesunjang signature sauce



Put the Xiaolongbao or Mandoo on the spoon.
Poke a small hole to let out the broth



Top your Xiaolongbao or Mandoo with a bit of ginger **DIG IN!**

XIAOLONGBAO (SOUP DUMPLING) (NO TO-GO) (S) STEAM



KUROBUTA PORK XLB (4PCS) (NO TO-GO)	12.9 (S)	TRUFFLE & KUROBUTA XLB (2PCS) (NO TO-GO)	16.9 (S)
CRAB & SHRIMP KUROBUTA XLB (4PCS) (NO TO-GO)	14.9 (S)	PORCINI & GRUYÈRE KUROBUTA XLB (4PCS) (NO TO-GO)	15.9 (S)

MANDOO (S) STEAM or (P) PAN-SEARED





MANEUL & PORK (6PCS)	10.8 (S)	11.8 (P)	SHRIMP & PORK (6PCS)	12.8 (S)	13.8 (P)
KIMCHEE & PORK (6PCS)	11.8 (S)	12.8 (P)	GALBI & PORK (6PCS)	12.8 (S)	13.8 (P)
VEGGIE (6PCS)	12.8 (S)	13.8 (P)			

**All Xiaolongbao and Mandoo contain pork except Veggie Mandoo.*

Our Xiaolongbao and Mandoo are Handcrafted with Love and Care by Our Staff using only the Finest Ingredients. Savor every bite!!

RICE & NOODLES





SHRIMP EGG FRIED RICE	shrimp, egg, bean sprout, scallion, sesame, spicy oil	17.5
WOK-FIRED STEAK SALTEADO	flat iron steak, soy demi-glaze, aji verde, cilantro, pine nut, cotija, rice	24.7
SPICY TOFU TTUKBAEGI	prawn, pork, tofu, sesame, pepper paste, anchovy cashew, rice	19.6
FIERY STIR CHAMPON	pork, shrimp, squid, napa, sesame - stir-fried noodle	19
BIBIMMEN	pork belly, egg yolk, nori, chives, raw garlic, bonito flakes - smoky brothless noodle RAW GARLIC *(egg yolk is not included in to-go orders.)*	18.9
KUNG PAO CLAM SPAGHETTI	littleneck clam, chili pepper, scallion, cilantro	19.9

Inspired by Jeju Island's traditional noodle soup

**Contains seafood*

DOMBE GUKSU *

Rich-simmered Pork & Beef broth Noodle Soup with hand-cut noodle
with egg, cilantro, bean sprout, sesame, nori, serrano, gochugaru flakes

CHOOSE YOUR PROTEIN

CHAR-GRILLED FLAT IRON STEAK	TENDER SOY-BRAISED PULLED PORK	CRISPY GOLDEN FRIED CHICKEN THIGHS
19.5	17.8	18.9

(NO TO-GO) No to-go







AND MORE







CABBAGE TOFU POCKET	cabbage, seasoned tofu, sage, blueberry, sesame	9.8
JELLYFISH BRUSCHETTA (NO TO-GO)	jellyfish, seaweed noodle, peanut, sesame, mozzarella, avocado, olive	10.3
GAI-LAN NAMOOL	gai-lan, ginger, garlic, cashew nut, truffle oil	18.5
GAJI TWIGIM	tempura eggplant, spicy garlic gochujang, sesame	17.9
OIJI	cucumber, gochugaru, sesame, garlic, brown rice vinegar	8.5
HAEMUL PAJUN	shrimp, squid, scallion, cilantro, jalapeno, onion slaw	23
OJINGEO CEVICHE (NO TO-GO)	squid, caper, buffalo mozzarella, lychee, jalapeno, avocado	14.3
ELOTE MANDOO (NO TO-GO)	corn, scallion, mozzarella, verde sauce, truffle oil, apple pickle	14.8
JEERA PORK RIBS	pork rib, cumin seed, cilantro, sesame, truffle oil, garlic chip	19
ROSEMARY GUOBAOROU	pork, garlic chip, rosemary, lemon, scallion	18.5
NARARA WINGS	chicken wing, gochujang, basil yogurt, sesame, peanut, lemon pickle	20.5
GALBI CARGOT (NO TO-GO)	sous vide beef, edamame, red onion pickles, parsley, mozzarella	23
LITTLENECK CLAMS	littleneck clam, cilantro, butter, tomato, jalapeno	19.5
CRUNCH CRUNCH SHRIMP	shrimp, water chestnut, shiitake mushroom	16.5
LAMB GOCHU TWIGIM	lamb, jalapeno, horseradish, basil, sesame	19.5
CRABBY CLAM PUFFS	snow crab, clam, cream cheese, pecan, sesame, sun-dried tomato	17.5

EXTRAS rice 3.8 baguette 5.4 onion slaw 4.4 fried egg 4.1 extra noodle 4.1 ginger (12oz) 5.3 house made spicy oil 1.7
sauce: red hot wing 2.9 basil yogurt 2.9 horseradish basil 2.8 dill cucumber 2.8 sweet chili 2.8 haesunjang (12oz) 5.3

- ***To ensure that every dish preserves its unique flavor profile and to adhere to our kitchen's limitations, we regretfully cannot accommodate substitutions or remove requests for any items on our menu***

BIGSUDA.COM 872 206 8678 SPICY VEGAN GLUTEN-FREE VEGETARIAN CONTAINS NUTS

No to-go

DESSERT

MOUSSE CHOCOLAT (NO TO-GO)	chocolate, apricot, strawberry, coconut, hazelnuts	11.9
BITTER ORANGE TIRAMISU (NO TO-GO)	orange, red bean, matcha, espresso, mint	10.5
MARSHMALLOW BRULEE SUNDAE (NO TO-GO)	marshmallow fluff, green tea ice-cream, gwaja, balsamic, *evoo*	14

COCKTAIL



LYCHEE LUSH	lychee soju, milkis, lychee juice, lime, peeled lychee (highball)	14.9
GINPPL. MULE	apple vodka, ginger ale, fresh ginger, lemon, lime juice, ginger candy (highball)	13.9
GRAPEFRUIT GLITZ	grapefruit vodka, vermouth, grapefruit juice	15.5
RUBY DAZZLE	gin, vermouth, cranberry juice, tonic, olive	14.5
TOPAZ BARLEY	whiskey, mccol, tonic, orange bitter	14
VODKA TONIC	vodka, tonic	14
GIN & TONIC	gin, tonic	16



Please note: our staffs are not trained to customize drinks. Thank you for your understanding!

SAKE & SOJU

HOT SAKE	SMALL (14)	LARGE (19)
HANA AWAKA *OZEKI*	sparkling, sweetness sake (cold) Japan 7%	20
NIGORI PINEAPPLE *OZEKI*	creamy, fruity sake (cold) Japan 9% (GLUTEN-FREE)	23
AWASHIZUKU *KIUCH HITACHINO*	sparkling sake (cold) Japan 12%	20
SUPERIOR JUNMAI GINJO *HAKUTSURU*	light, dry sake (cold) Japan 14.5%	27
SAYURI NIGORI *HAKUTSURU*	creamy, fruity sake (cold) Japan 12.5%	25
SOON HARI PEACH SOJU *LOTTE*	fruity peach (cold) S. Korea 12%	19
GOODDAY LYCHEE SOJU *MUHAK*	fruity lychee (cold) S. Korea 12.5%	19

BEER (bottle & can)







CHANG	Thailand 5%	7.8
CASS	S. Korea 4.5%	7.8
LEO	Thailand 5%	7.8
SAPPORO	Japan 4.9%	8.8
KIRIN ICHIBAN	Japan 5%	8.8
SINGHA	Thailand 5%	8.8
TWO HEARTED IPA	Michigan 7%	8.8
KIRIN LIGHT	Japan 3.3%	9.6
TSINGTAO	China 4.8%	9.8
ASAHI	Japan 5%	9.8
ORION	Japan 5%	9.8
HITACHINO NEST GINGER	Japan 8%	19

NON-ACOHOLIC

PEACH MONG peach syrup, sweet lime juice, tonic fresh lemon (highball)		9.5
HEINEKEN *0.0* BEER	Germany 0.3%	7
IMPORTED SODA MCCOL BARLEY, MILKIS original		4

HARD SELTZER



WHITE CLAW BLACK CHERRY	6.9
WHITE CLAW MANGO	6.9

CLASSIC SODA



SANPELLEGRIONO *Blood Orange / Lemon / Orange*	3.9
S. PELLEGRIONO NATURAL MINERAL	5.8
COKE, ZERO	
COKE, SPRITE, GINGER ALE	4.3

WINE





	GLASS	BOTTLE
WHITE		
CHATEAU STE MICHELLE - CHARDONNAY	Washington	16	42
RUFFINO LUMINA - PINOT GRIGIO	Italy	16	42
MATUA - SAUVIGNON BLANC	New Zealand	15	40
MIONETTO PROSECCO (VEGAN)	Italy		19
RED			
CLOS DU BOIS - CABERNET	California	13	36
MARK WEST - PINOT NOIR	California	15	40
ALAMOS - MALBEC	Argentina	15	40
APOTHIC - ROSE	California	16	42

HOT TEA (LOOSE LEAF)













OOLONG	YUNNAN	SENCHA	HOJICHA	LONG JIN
9	9	9.5	9.5	9.8

- *Consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions*

- 18% gratuity will be added to parties of 6 or more
- Due to limited seating capacity during peak business hours, we may ask for your table when you've finished in order to accommodate waiting customers
- We can split checks up to 4 ways at no additional charge. Each additional split is $2. (due to increasing merchant fees).
- Since we craft all of our dishes using shared equipment, they may come into contact with certain allergens (e.g. peanuts, dairy, eggs, etc).