

TAK

Korean Bistro

Signature Dish

GALBI JJIM 갈비찜	48
Beef short ribs braised in soy sauce with assorted vegetables.	
GAMJA TANG 감자탕	42
Savory spicy pork bone stew with potatoes and assorted vegetables.	
FRIED PORK BELLY 통삼겹 튀김	39
Fried pork belly with chili, onion, scallion, and rice cake drizzled with a spicy sauce.	
YANGNYUM GEJANG 양념게장	36
Tender chilled crab meat marinated in a fiery blend of Korean spices, garlic, and chili paste.	


K-Fried Chicken

CRISPY FRIED WINGS 치킨윙	18
Deep-fried Korean-style crispy chicken wings with a choice of dipping sauce: Spicy Honey Mustard Ranch S&P	
YANG-NYEOM WINGS 양념치킨	20
Deep-fried K-wings tossed in a traditional sweet and tangy sauce.	
SOY GARLIC WINGS 간장마늘치킨	20
Deep-fried Korean-style wings tossed in a soy-garlic sauce.	
CHILI GARLIC WINGS 고추마늘치킨	20
Deep-fried wings tossed in chili garlic sauce. Ask your server if you want extra SPICY!	
POPCORN CHICKEN 순살치킨	24
Deep-fried Korean-style boneless chicken with shredded onion salad and pickled radish. Choose one dipping sauce!	
YANGNYUM POPCORN 양념팝콘	26
Deep-fried popcorn chicken tossed in sauce of your choice: Yangnyum Soy Garlic Chili Garlic	
SAECOM CHICKEN 새콤달콤치킨	26
Deep-fried boneless chicken smothered in a special sweet and sour sauce with green onion, carrots, garlic, and onion.	

Appetizers

MUNO SUKHWE 문어숙회	29
Braised Octopus legs with a spicy dipping sauce served with seaweed papers, fresh jalapeños and garlic slices.	
SNOW CHEESE EGG 눈꽃계란말이	21
Korean-style omelet with molten mozzarella cheese and small bits of vegetables topped with Grana Padano cheese.	
MANDU TWEEGEEM 만두튀김	15
Deep-fried Korean dumplings with a choice of Kimchi  or Pork & Vegi.	
GRILLED CORN CHEESE 콘치즈	15
Sweet corn kernels sauteed with spices and topped with molten mozzarella cheese.	
TTUK KOCHI 떡꼬치	12
Skewered rice cakes served with a sweet and spicy sauce, a popular street snack.	

K-Pancakes

SEAFOOD PANCAKE 해물파전	24
KIMCHI PANCAKE 김치전	20
CHIVE PANCAKE 부추전 	16
POTATO PANCAKE 감자전 	16
SQUASH PANCAKE 호박전 	16

Drink Pairing

BOKBUNJA BY GLASS	10
Traditional Korean blackberry wine. Sweet and tart flavor with rich fruity notes.	
SANSACHUN BY GLASS	9
Traditional Korean wild grape wine. Refreshingly sweet and slightly tangy flavor.	
MAKGEOELLI BY GLASS	8
Traditional Korean milky white rice wine. Refreshingly sweet and tangy flavor.	
DOKDO SOJU BY GLASS	9
Premium Korean distilled rice soju.	
HOUSE SOJU SHOT	5
Traditional Korean distilled barley beverage.	

Please inform your server about any food allergies or dietary restrictions.
20% gratuity will be added to the final bill for party of 6 or more.

Special Entrees

BERKSHIRE JOKBAL 흑돼지 족발 55

K-style Schweinshaxe, slow-cooked pork trotters, served with dipping sauces.

SMOKED DUCK 훈제오리 48

Wine marinated smoked duck with spicy chive salad.

BRAISED TENDON 쫄면수육찜 48

Tender beef tendon braised for 12 hrs served with tofu and vegetables in a beef broth.

JJU-SAM 쭈꾸미 삼겹살 39

Stir-fried spicy baby octopus & pork with rice cakes and vegetables.

SUNDAE BOKKEUM 순대볶음 39

Stir-fried spicy Korean black sausage with rice cakes and vegetables.

GALBI JJIM 갈비찜 48

Beef short ribs braised in soy sauce with assorted vegetables. Soy or Spicy

GOPDORI 곶도리탕 45

Chicken, beef tripe, hearty potatoes and vegetables in a spicy rich broth.

BOSSAM 보쌈 42

Slow-cooked pork belly with napa cabbage and radish kimchi and lettuce wraps.

NAKJI BOKKEUM 낙지볶음 39

Stir-fried spicy octopus with rice cakes and vegetables.


FRIED PORK BELLY 통삼겹 튀김 39

Fried pork belly with chili, onion, scallion, and rice cake drizzled with a spicy sauce.

Noodles

JJAMPONG TANG 짬뽕탕 39

Spicy noodle soup in a chicken broth with assorted seafood, pork and vegetables.

MAKGUSU 쟁반 막국수  28

Traditional Korean spicy cold buckwheat noodle tray topped with crisp vegetables.

RAMEN & RICEBALL 빨게탁 & 주먹밥 24

Spicy Ramen with vegi, rice cake and egg.

KIMCHI UDON 김치우동 24


Savory seafood broth with kimchi, fishcakes and udon noodles with vegetables.

NAENG-MYUN 비빔냉면/물냉면 20

Refreshing Korean cold noodle dish, with a choice of spicy sauce (BEE-NAENG) or chilled broth (MUL-NAENG)

JAPCHAE 잡채  20

Stir-fried glass noodle with vegetables

KONG GUK SOO 콩국수  20

Cold noodle served in soy bean broth, a Summer special!

Korean Desserts

YAKGWA ICECREAM 약과아이스크림 12

HOTTEOK 호떡 8

K-RICE PUNCH 식혜 5

K-CINNAMON PUNCH 수정과 5

K-ICE BAR 아이스크림 바 4

Korean Street Food

SCHOOL TTUKBOKKI 학교앞 떡볶이 24

Rice cakes and fishcakes smothered in a sweet and spicy gochujang sauce.

Add Mozzarella Cheese 치즈사리 3

Add Fried Dumplings 만두사리 4

Add Fried Gimmaree 김말이 사리 4

Add Ramen Noodle 라면사리 3

ROSÉ TTUKBOKKI 로제 떡볶이 29

A twist of School Ttukbokki with house rosé cream sauce, bacon and molten cheese.

Beverages

S. PELLEGRINO 탄산수 6

VOSS 생수 6

SAC SAC (GRAPE/ORANGE) 썹썹 5

CHILSUNG CIDER 칠성사이다 4

CHEONYEON CIDER 천연사이다 4

MILKIS REGULAR 밀키스 4

MILKIS PEACH 밀키스 복숭아 4

MCCOL 맥콜 4

RED BULL 5

COKE / DIET COKE / SPRITE 3

Tea

HOVENIA TEA 핫개수 6

HERB TONIC TEA 쌍화차 5

ADLAY TEA 울무차 5

GINGER HAN TEA 생강한차 5

HAN TEA 한차 5

KOREAN COFFEE MIX 믹스커피 4

TAK

Korean Bistro


Small Bites

PORK JOWL & CHIVE 부추 향정살 25

Grilled pork jowl with fresh chives with signature spicy sauce.

TTUK-GALBI BALL 떡갈비볼 15

Savory meatballs marinated with Korean-galbi sauce.

FRIED TOFU BLOCK 두부튀김  10

Steamed soy beans seasoned with sea salt..

EDAMAME 자숙콩  10

Soups & Stews

GOPCHANG JUNGOL 곱창전골 45

Korean hot pot with beef intestines and assorted vegetables and udon noodles.

GAMJA TANG 감자탕 42

Spicy pork bone stew with potatoes and assorted vegetables and perilla.

SPICY KKOTGE TANG 꽃게 매운탕 42

Spicy umami Korean blue crab soup with vegetables.

SEAFOOD RICE STEW 삼선누룽지탕 39

Traditional Korean stew made with a hearty broth of fried scorched rice blocks, seafood and vegetables.

K-ARMY STEW 부대전골 36

The famous Korean army base spicy stew with bacon, sausage, luncheon meat, ramyun noodles, cheese and vegetables.

DDUK BULGOGI 뚝불고기 32

Thin sliced beef marinated in a soy base sauce with vegetables, glass noodles in a savory broth.

FISHCAKE & CRAB SOUP 꽃게어묵탕 29

Assorted fish cakes soup topped with blue crab, seaweed paper and vegetables.

HANGOVER SOUP 술국 24

Rich and creamy broth with K-black sausage and tender pork, perilla powder and chives.

MUSSEL / CLAM SOUP 홍합탕/조개탕 21

Korean-style mussel soup with watercress and assorted vegetables.

Anju Plates

PYONGYANG SOOYUK 평양냉수육 39

North Korean style tender pork braised and chilled with a side of spicy pepper sauce.

GOLBENGI 골뱅이소면 32

Whelk sea snails dressed with spicy sauce served with cold wheat noodles and fresh salad.

DONKASS 돈까스 29

Korean-style deep-fried tender pork loin served with cabbage and corn salad.

PORK TOFU KIMCHI 제육두부김치 29

Stir-fried kimchi and tender pork in our secret spices with blanched tofu slices.

JEYOOK BOKKEUM 제육볶음 28

Stir-fried spicy pork in our secret Gochujang sauce with assorted vegetables.

KIMCHI FRIED RICE 김치볶음밥 27

Kimchi fried rice with pork and our special spices rimmed with eggs and cheese.

FRIED GIZZARD 닭똥집 튀김 24

Deep-fried chicken gizzards with spicy scallion salad.

GARLIC GIZZARD 마늘 닭똥집 21

Stir-fried garlic and chicken gizzards in our sesame oil sauce topped with scallion salad.

Anju Platters

FRUIT PLATTER 과일안주 39

Assorted fresh fruit platter.

MARUEN ANJU 마른안주 35

Korean snack platter with dry squid, beef jerky, cheese, nuts and crackers.

Sides and Extras

D.I.Y RICE BALL 주먹밥 10

CABBAGE KIMCHI 배추김치 3.5

PICKLED RADISH 무우절임 3

PERILLA KIMCHI 양념깻잎 3

STEAMED RICE 공기밥 2




TAK.CHICAGO



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인스타 팔로우 하고 타인싸 되자!

Single Dinners

DOLSOT BIBIMBAB 돌솥비빔밥 26

Stone pot rice with assorted vegetables and spicy sauce with a choice of Tofu  or Beef & Egg.

KONGNAMUL GUKBAB 전주콩나물국밥 26

A traditional soup from Jeonju with bean sprouts, squid and poached egg.

TTUK MANDUGUK 떡만두국 22

Traditional soup with rice cakes and pork dumplings and beef and vegetables.

DOENJANG JJIGAE 된장찌개 22

Savory soy bean paste stew with pork, potatoes, vegetables and tofu.

MEEYUK GUK 소고기미역국 26

A traditional sea mustard and beef soup, often eaten on birthdays and after giving birth.

CLAM KALGUKSU 바지락칼국수 24

Knife-cut noodle soup with clams and vegetables, served with fresh kimchi.

KIMCHI JJIGAE 김치찌개 22

Piping hot Kimchi stew served with tender pork, tofu, and an array of spices.

MUSHROOM PERILLA SOUP 버섯들깨탕 24

Savory mushroom soup with ground perilla seeds, served with a bowl of rice.

Limited Time Offering

DWEJI GOM TANG 돼지곰탕 22



Dweji Gomtang, a beloved pork broth dish served with rice, was recently selected by the New York Times as one of the "Top 8 New York City Dishes of 2023." This Korean pork soup, celebrated for its rich, golden broth and tender slices of pork, is available at the Big Apple branch of Okdongsik, a Michelin Bib Gourmand restaurant originally from Seoul.

Gomtang, meaning Korean-style soup or broth, is traditionally simmered for hours using ingredients like spine, leg bones, tail, and meat of various animals. While typically made with beef, variations like pork, chicken, or fish exist, adding unique regional flavors.

The New York Times praised the Dweji Gomtang pork soup for its comforting qualities, describing it as "the kind of soup you could eat every day," especially on tough days.

Now, you don't have to travel to NYC to enjoy this exquisite dish. For a limited time, you can savor the award-winning Dweji Gomtang right here in the heart of Chicago at TAK Korean Bistro. Don't miss the chance to try this exceptional Korean comfort food locally. Visit TAK and experience the flavors that have captivated food critics and gourmets alike.

WON SOJU ORIGINAL 원소주 39



Jay Park, the renowned Korean-American artist and entrepreneur, has taken the Korean spirits industry by storm with his premium soju brand, Won Soju. Launched after 4 years of meticulous development, Won Soju is crafted using 100% Korean rice, emphasizing quality and tradition. The brand has quickly gained popularity, being celebrated for its smooth taste and premium packaging.

Jay Park's inspiration for creating Won Soju stemmed from the desire to offer a premium Korean liquor with a recognizable face, akin to how Western celebrities have their own liquor brands. Won Soju represents a fusion of Korean tradition and modern spirit, making it a unique offering.

For a limited time, you can exclusively enjoy the celebrated Won Soju at TAK Korean Bistro in Chicago. Pair this exquisite soju with our authentic Korean dishes to elevate your dining experience. Don't miss this unique opportunity to taste a soju that's redefining the industry.



LOVING IT? TAP AND WRITE US A REVIEW!

If you enjoyed your experience at Tak Korean Bistro & Karaoke today or during your last visit, we would greatly appreciate it if you could take a moment to leave us a 5-star review!

If there was anything that didn't meet your expectations, please don't hesitate to let us know now so we can address it promptly!