HOWOO is a Prime Korean Barbecue destination where the finest meat is cooked to perfection. The name means "Good Meat" in Korean and evokes the sizzling sound of grilling, reminiscent of a gentle rain shower. Rooted in tradition, we celebrate exceptional flavor and warm hospitality with every meal.

HOWOO

PRIME KOREAN BARBECUE

BUTCHER´S SELECTION

Prime Greater Omaha

HOWOO sources USDA Prime beef from Greater Omaha, Nebraska, renowned for its exceptional quality. Each cut is carefully prepared to highlight its tenderness and rich flavor, elevating your Korean barbecue experience.

Tajima Black Wagyu

We proudly serve premium American Wagyu from WinterFrost, featuring Miyazaki Wagyu, Olympic award-winners from the esteemed Tajima Black bloodline. Raised hormone-free on select grains, each cut offers exquisite marbling, buttery tenderness, and deeply refined flavor.

A5 Miyazaki Wagyu

Renowned Miyazaki Wagyu, awarded at Japan's Wagyu Olympics. Raised in Miyazaki Prefecture under meticulous care, it offers extraordinary marbling, a melt-in-your-mouth texture, and deep, refined umami.

À LA CARTE

눈꽃살 63
Snow Marble
Boneless Short Rib

양념갈비 59
Marinated
Diamond-Cut Short Rib

꽃등심 63
Aged Ribeye

살치살 56
Chuck Flap

안창살 58
Skirt Steak

주물럭 늑간살 56
Seasoned #6-8
Short Rib Finger

주물럭 갈비 56
Seasoned
Short Rib

타지마 아메리칸 와규 부채살 66
Tajima Black Wagyu
Flat Iron

타지마 아메리칸 와규 꽃등심 99
Tajima Black Wagyu
Aged Ribeye

타지마 아메리칸 와규 살치살 68
Tajima Black Wagyu
Chuck Flap

와규 채끝살 119
Miyazaki Citrus
A5 Wagyu Striploin
4oz

와규 안심 129
Miyazaki
A5 Wagyu Filet Mignon
4oz

ELITE PACKAGE

QUAD
(for Four)

425

Chuck Flap
Tajima Black American Wagyu Aged Ribeye
Snow Marble Short Rib
Miyazaki Citrus A5 Wagyu Striploin
Seasoned Short Rib
Marinated Diamond-Cut Short Rib

HEX (for Six)	OCTO (for Eight)	DECA (for Ten)
635	830	1020

Skirt Steak
Chuck Flap
Tajima Black American Wagyu Aged Ribeye
Snow Marble Short Rib
Miyazaki Citrus A5 Wagyu Striploin
Seasoned #6-8 Short Rib Finger
Marinated Diamond-Cut Short Rib

ACCOMPANIMENTS

FIRST ROUND

Chef´s Selected Tasting Plate

•

Ban-Chan
Pickled seasonal vegetables & homemade kimchi

•

Egg Soufflé
Organic egg, fermented shrimp, kelp broth

•

HOWOO Ssam Set
Local fresh-picked lettuce,
napa cabbage, cucumber, carrot

•

Scallion Salad
Scallion, onion, soy vinaigrette

SECOND ROUND

Cold Noodle
Traditional | Spicy

FINALE

Nok-Cha Soft Serve
Boseong green tea

CHAMBER PACKAGE

QUAD
(for Four)

540

Skirt Steak
Tajima Black American Wagyu Aged Ribeye
Miyazaki A5 Wagyu Filet Mignon
Snow Marble Short Rib
Miyazaki Citrus A5 Wagyu Striploin
Seasoned Short Rib
Marinated Diamond-Cut Short Rib

HEX (for Six)	OCTO (for Eight)	DECA (for Ten)
795	1040	1275

Skirt Steak
Tajima Black American Wagyu Aged Ribeye
Miyazaki A5 Wagyu Filet Mignon
Snow Marble Short Rib
Miyazaki Citrus A5 Wagyu Striploin
Seasoned Short Rib
Marinated Diamond-Cut Short Rib

APPETIZER

호우 샐러드 23
HOWOO Salad
Crown daisy, arugula, shallot, garlic, lemon,
parmigiano reggiano, soy-sesame dressing

배 & 앤다이브 샐러드 25
Korean Pear & Endive Salad
Pomegranate seed, candied walnut, candied persimmon,
manchego, pomegranate reduction, balsamic vinaigrette

육회 29
Steak Tartare
Prime beef, korean pear, egg, pine nut, soy,
sesame, homemade seaweed crisp

새우 호박전 25
Zucchini Shrimp Jeon
Potato, carrot, red chili, scallion

굴 18
Chef Selected Half Dozen Local Oyster
Local half dozen oyster, hongcho mignonette

새우 24
Cocktail Shrimp
Korean tiger shrimp, homemade cocktail sauce

해물 냉채 28
Seafood Naeng-Chae
Jellyfish, octopus, squid, shrimp, lotus root,
cucumber, sesame, homemade pungent sauce

STEW / COLD NOODLE

된장찌개 S 20 / L 24
Fermented Soy Stew
Prime short rib, onion, zucchini,
potato, dubu, anchovy broth

김치찌개 S 20 / L 24
Kimchi Stew
Homemade kimchi, dubu,
onion, anchovy broth

녹차 물냉면 S 18 / L 22
Cold Noodle
Nok-Cha noodle, prime brisket,
sesame, prime short rib bone broth

녹차 비빔냉면 S 18 / L 22
Spicy Cold Noodle
Nok-Cha noodle, homemade gochujang,
prime brisket, sesame, prime short rib bone broth

SIDE

계란찜 S 6 / M 9
Egg Soufflé
Organic egg,
fermented shrimp, kelp broth

영양 솥밥 M 8 / L 12
Mahn-Saeng-Jong Kettle Pot Rice
Shiitake, edamame, ginkgo, quinoa,
homemade kelp broth

쌈 세트 S 6 / M 9
HOWOO Ssam Set
Local fresh-picked lettuce,
napa cabbage, cucumber, carrot

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

ELITE LUNCH PACKAGE

12PM-3PM

QUAD (for Four)	HEX (for Six)	OCTO (for Eight)	DECA (for Ten)
395	595	780	960
Chuck Flap	Skirt Steak		
Tajima Black American Wagyu Aged Ribeye	Chuck Flap		
Snow Marble Short Rib	Tajima Black American Wagyu Aged Ribeye		
Miyazaki Citrus A5 Wagyu Striploin	Snow Marble Short Rib		
Seasoned Short Rib	Miyazaki Citrus A5 Wagyu Striploin		
Marinated Diamond-Cut Short Rib	Seasoned #6-8 Short Rib Finger		
	Marinated Diamond-Cut Short Rib		

CHAMBER LUNCH PACKAGE

12PM-3PM

QUAD (for Four)	HEX (for Six)	OCTO (for Eight)	DECA (for Ten)
510	750	990	1195
Skirt Steak	Skirt Steak		
Tajima Black American Wagyu Aged Ribeye	Tajima Black American Wagyu Aged Ribeye		
Miyazaki A5 Wagyu Filet Mignon	Miyazaki A5 Wagyu Filet Mignon		
Snow Marble Short Rib	Snow Marble Short Rib		
Miyazaki Citrus A5 Wagyu Striploin	Miyazaki Citrus A5 Wagyu Striploin		
Seasoned Short Rib	Seasoned Short Rib		
Marinated Diamond-Cut Short Rib	Marinated Diamond-Cut Short Rib		

ACCOMPANIMENTS

FIRST ROUND

Chef's Selected Tasting Plate

Ban-Chan
Pickled seasonal vegetables & homemade kimchi

HOWOO Ssam Set
Local fresh-picked lettuce, napa cabbage, cucumber, carrot

Egg Soufflé
Organic egg, kelp broth, fermented shrimp

Scallion Salad
Scallion, onion, soy vinaigrette

SECOND ROUND

Cold Noodle
Traditional | Spicy

FINALE

Nok-Cha Soft Serve
Boseong green tea

Pull up a chair.
Take a taste.
Come join us.

Life is so endlessly delicious.

- *Ruth Reichl* -