



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

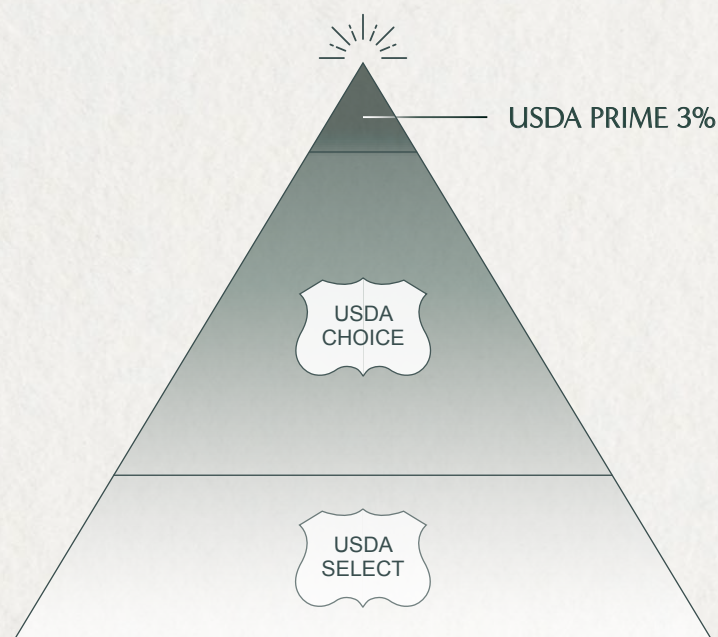
**BUTCHER'S
SELECTION**



The Art of Prime



HOWOO sources USDA Prime beef from Greater Omaha, a renowned producer celebrated for its exceptional quality in Omaha, Nebraska. This premium beef delivers unmatched depth and tenderness, elevating the Korean barbecue experience. Committed to tradition and craftsmanship, we meticulously prepare each cut to perfection.



À LA CARTE

꽃등심 63
Aged Ribeye

살치살 56
Chuck Flap

안창살 58
Skirt Steak

주물럭 갈비 56
Seasoned
Short Rib

눈꽃살 63
Snow Marble
Boneless Short Rib

주물럭 늑간살 56
Seasoned #6-8
Short Rib Finger

타지마 아메리칸 99
와규 꽃등심
Tajima Black American
Wagyu Aged Ribeye

양념갈비 59
Marinated
Diamond-Cut Short Rib

★ 와규 채끝살 119
Miyazaki Citrus
A5 Wagyu Striploin
4oz

★ 와규 안심 129
Miyazaki
A5 Wagyu Filet Mignon
4oz

★ Sourced from Wagyu Master

ABOUT WAGYU MASTER

Wagyu Master is a Japanese purveyor of premium Wagyu, renowned for its exceptional marbling and rich umami flavor. With expert aging and butchery techniques, they ensure superior texture and depth in every cut. Their commitment to quality upholds the tradition of Japanese Wagyu craftsmanship, delivering an unparalleled dining experience.

—◆—
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
& MUCH MORE

APPETIZER

호우 샐러드 23
HOWOO Salad

Crown daisy, arugula, shallot, garlic, lemon,
parmigiano reggiano, soy-sesame dressing

배 & 앤다이버 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

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

연잎 물냉면 S 18 / L 22
Cold Noodle

Lotus leaf noodle, prime brisket,
sesame, prime short rib bone broth

연잎 비빔냉면 S 18 / L 22
Spicy Cold Noodle

Lotus leaf noodle, homemade gochujang,
prime brisket, sesame, prime short rib bone broth

해물 냉채 28
Seafood Naeng-Chae

Jellyfish, octopus, squid, shrimp, lotus root,
cucumber, sesame, homemade pungent sauce

메로 구이 39
Chilean Sea Bass

Fennel, perilla, soy, pearl onion, jujube, eggplant,
shishito, popcorn shoot, citrus vinaigrette

새우 호박전 25
Zucchini Shrimp Jeon

Potato, carrot, red chili, scallion

SIDE

계란찜 S 6 / M 9
Egg Soufflé

Organic egg,
fermented shrimp, kelp broth

영양 솔밥 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

<p>QUAD (for Four) 395</p> <p>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</p>	<p>HEX (for Six) 595</p> <p>OCTO (for Eight) 780</p> <p>DECA (for Ten) 960</p> <p>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</p>
--	--

CHAMBER LUNCH PACKAGE

12PM-3PM

<p>QUAD (for Four) 510</p> <p>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</p>	<p>HEX (for Six) 750</p> <p>OCTO (for Eight) 990</p> <p>DECA (for Ten) 1195</p> <p>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</p>
--	---

ACCOMPANIMENTS

FIRST ROUND			SECOND ROUND		FINALE
<p>Chef's Selected Tasting Plate</p>	<p>Ban-Chan Pickled seasonal vegetables & homemade kimchi</p>	<p>HOWOO Ssam Set Local fresh-picked lettuce, napa cabbage, cucumber, carrot</p>	<p>Cold Noodle Traditional Spicy</p>	<p>Nok-Cha Soft Serve Boseong green tea</p>	
<p>Egg Soufflé Organic egg, kelp broth, fermented shrimp</p>	<p>Scallion Salad Scallion, onion, soy vinaigrette</p>				

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

Life is so endlessly delicious.

- *Ruth Reichl* -