Kpot Korean BBQ & Hot Pot Restaurant

Company Website: https://thekpot.com

Location: 2635 N Mayfair Rd, Wauwatosa, WI 53226

Hour of Operation:

Monday	11:30-10pm
Tuesday	11:30-10pm
Wednesday	11:30-10pm
Thursday	11:30-10pm
Friday	11:30-11pm
Saturday	12-11pm
Sunday	12-10pm

Estimate Number of Employees: 31 Estimate Number of customers: 300 customers/day

Menu: See attached attachment

General Manager:

Bryan Pham Cell: 262-506-8989 Email: <u>bryanpham2016@hotmail.com</u>





Bryan has over 10+ years in the restaurant industry with proven success leading startup, turnaround and high-growth restaurant operations. Manager with a winning attitude and desire to deliver an exceptional dining experience. Focused on setting high expectations and raising service standards.

Kpot Background: KPOT is leading a cultural dining revolution! Born from four friends from different backgrounds who blended their cuisines over a shared table, KPOT is a unique, hands-on, all-you-can-eat experience that merges traditional Asian hot pot with Korean BBQ flavors.

But its more than just a meal. KPOT is for both the food adventurers and the social eaters. It's about tasting the global spices and seasonings all while feeling a sense of community. It's hot pot and Korean BBQ modernized with a full bar and nightlife atmosphere. But in the true spirit of those four friends, KPOT is mostly about gathering together for lively conversation over a feast of good food.

So come for an intimate dinner for two or celebrate with 20 of your closest pals, because this revolution welcomes everyone. See attached attachment for more information.

Estimate Total Project Cost: \$1,400,000

Architect Contact Information:

Paul Sherer Cell: 414-852-8465 Email: psherer@thinkdrawer.com



Drinks (Non-Alcoholic)

Fountain Drinks (Free Refills) \$3.00

- Pepsi
- Diet Pepsi
- Sierra Mist
- Brisk Iced Tea
- Fruit Punch
- Lemonade
- Ginger Ale

Favored Lemonade / Soda \$4.00 (Peach / strawberry / Mango / Lychee / Passionfruit / Watermelon) \$3.00 Juice (Orange / Cranberry / Pineapple/ Apple)

Mango Pineapple Orange Jui	ce\$4.00
Strawberry Peach Orange Ju	ice\$4.00
Peachy Pineapple Juice	\$4.00
Virgin Strawberry Daiquiri	\$4.50
Virgin Pina Colada	\$4.50
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Drinks (Alcoholic)

Draft Beer



\$4 / \$12.5

\$4 / \$12.5

\$5 / \$15 \$5 / \$15 \$5 / \$15

\$5 / \$15

-	The second second
	Yuengling
•	Coors Light
	Sam Adams Seasonal
	Goose IPA

- Kirin Ichiban
- Stella Artois

Bottled Beer



Duuwolool	ΨΤ
 Heineken 	\$5
 Tsingtao 	\$5
 Kloud 	\$5
 Guinness 	\$5
 Sapporo 	\$5
Corona Extra	\$5

Wine

Red

Glass / Bottle

\$8/24

\$8 / 24

- CK Mondavi Cabernet Sauvignon
- CK Mondavi Merlot
- Sartori Family Pinot Noir White
- CK Mondavi Pinot Grigio
- CK Mondavi Chardonnay
- CK Mondavi Moscato



Drinks (Alcoholic)

5 30

soju



Soon Hari Original	\$13
Soon Hari Peach	\$13
Soon Hari Apple	\$13
Soon Hari Yogurt	\$13
Soon Hari Apple Mango	\$13
Soon Hari Strawberry	\$13
Jinro Green Grape	\$13
Jinro Plum	\$13
Hwayo 23	\$35

Sake



Hot Sake (Sho Chiku Bai)	\$10
Nikko Oni	\$12
Kome Uma	\$12
Junmai Ginjo	\$17

Classic Favorites

Classic Margarita	\$8
Flavored Margarita +\$2 (Peach/Strawberry/Mango/Lychee/Passionfruit/ Watermelon/Coconut)	
Classic Mojito	\$8
Flavored Mojito +\$2	
(Peach/Strawberry/Mango/Lychee/Passionfruit/ Watermelon/Coconut)	
Classic Martini	\$8
Flavored Martini +\$2 (Apple/Lemon/Watermelon/Cosmopolitan)	
Manhattan	\$10
Long Island Iced Tea	\$10
Whiskey Sour	\$6

KPOT Favorites

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Pineapple Painkiller (Don Q Pineapple / Coconut Puree / Pineapp Orange Juice)	\$10 le Juice /
Mango Long Island (Wheatley Vodka / Bombay Sapphire / Don Q Jimador / Triple Sec / Mango Puree / Sour M	
Blue Lagoon (El Jimador / Blue Curacao / Sour Mix)	\$10
Strawberry Hennessy (Hennessy / Triple Sec / Sour Mix / Strawberry	\$15 ry Puree)
Passionfruit Soju Mule (Yobu Soju / Passion Fruit Puree / Lime Juice Ginger Beer)	\$12 e / Gosling
Ultimate Margarita (Casamigos / Cointreau / Sour Mix / Lime Ju	\$14 ice)
Lazy Lycheetini (Haku Vodka / Moonstone Pear Sake / Lyche	\$12 e Puree)
Yuzu Spritz (Roku Gin / Fever Tree Lime & Yuzu Soda)	\$10
Mai Tai (Don Q / Cointreau / Myers Dark Rum / Lime Orange Juice)	\$10 Juice /
Jameson Smash (Jameson Orange / Orange Bitters / Simple S	\$12 Syrup)
Peachy Sangria Red/White	\$8/24





Hot pot is a Asian cooking method, prepared with a simmering pot of soup stock at the dining table, containing a variety of East Asian foodstuffs and ingredients. While the hot pot is kept simmering, ingredients are placed into the pot and are cooked at the table, in a manner similar to fondue. Typical hot pot dishes include thinly sliced meat, leaf vegetables, mushrooms, wontons, egg dumplings, tofu, and seafood. The cooked food is usually eaten with a dipping sauce.

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Sliced Pork



Sliced Beef Belly



Sliced Pork Belly



Prime Brisket



Sliced Lamb



Kobe Beef (Dinner Iter



Sliced Chicken









Spam



Mini Sausages



Shrimp Dumplings



Cattle Tripe



Quail Eggs



Tempura



Gyoza

LIMITED DINING TIME 2 HOURS. DON'T WASTE FOOD WE RESERVE THE RIGHT TO IMPOSE A SURCHARGE OF \$13.99 / LB OF FOOD WASTE

Meat / Sides



Lobster Balls



Beef Meatballs



Fish Meatballs



Fish Roe Balls (Dinner Item)



Shumai



Fish Cakes









Jumbo Shrimp

Swai Fish



Mussel (Dinner Item)



Clam



Squid





Fried Tofu



Fried Tofu Skin



Bean Curd Stick





Spinach



Broccoli



Shiitake Mushroom



Crown Daisy



Napa



Sliced Pumpkins



Watercress



King Oyster Mushroom



Enoki Mushroom



White Mushroom



Black Fungus



Seaweed Knots



Fresh Corn



Daikon



Fried Taro

Potato





Bok Choy



Lotus Root



Yam



Vermicelli



Noodles



Rice Cake



Ramen Noodle



Mei Fun

Udon



White Rice





Korean Barbecue (gogigui,"Meat Roast") refers to the popular method in Korean cuisine of grilling meat, typically beef, pork or chicken, that you prepare yourself at your simple. Grill your meat and vegetable to perfection,spread out some lettuce leaves or wrap your cooked meat in the lettuce toss on some sliced pepper and kimchi and a dash of "k-pot special sauce" fold it over add some rice. Haven in the lips.

There are three basic booze options when it comes to drinking with your KBBQ : Soju(basic rice wine), Takju(a cloudy rice wine) and Korean Light Beef





Beef Bulgogi Thinly Sliced & Marinated Beef



Angus Chuck Flap Tail (Dinner Item)



Spicy Beef Bulgogi 🥖 Thinly Sliced & Marinated Beef with Spicy Sauce



Prime Brisket



KPOT Steak (Dinner Item



K-Pot Short Rib Ha (Dinner Item) (D BBQ Chicken



Chicken Bulgogi Thinly Sliced & Marinated Chicken



Spicy Chicken Bulgogi Thinly Sliced & Marinated Chicken with Spicy Sauce



Hanging Steak (Dinner Item)



Garlic Chicken Marinated Chicken with Garlic Sauce

LIMITED DINING TIME 2 HOURS. DON'T WASTE FOOD WE RESERVE THE RIGHT TO IMPOSE A SURCHARGE OF \$13.99 / LB OF FOOD WASTE

BBQ Pork



Spicy Pork Bulgogi



Pork Belly Regular Style Sliced Pork Belly



Spicy Pork Belly Marinated Pork Belly with Spicy Sauce



K-Pot Pork Belly Premium Pork Belly



Smoke Garlic Pork Belly Smoked & Marinated Pork Belly with Garlic Sauce



Signature Pork Cheek (Dinner Item)





Spicy Calamari 🤞 Marinated Calamari with spicy sauce



Mussel



Spicy Fish Fillet 🌛 Marinated Fish Fillet with Spicy Sauce



Garlic Shrimp Marinated Shrimp wiht Garlic Sauce (Dinner (tem)



Jumbo Shrimp (Dinner Item)



Spicy Baby Octopus Marinated Baby Octepus w. Spicy Sauce



Spicy Salmon Marinated Salmon w. Spicy Sauce (Dinner Item)

LIMITED DINING TIME 2 HOURS. DON'T WASTE FOOD WE RESERVE THE RIGHT TO IMPOSE A SURCHARGE OF \$13.99 / LB OF FOOD WASTE

BBQ Vegetable



Onion



Eggplant



Sliced Pumpkins



Zucchini



Sweet Potato



Potato



King Oyster Mushroom



Shiitake Mushroom



Green Leaf Lettuce



Garlic



Pineapple