



ANJU

PRIVATE DINING MENU
SPRING 2024

1805 18th street nw washington dc | events@tfr.com



Anju offers eclectic Korean cuisine in a vibrant atmosphere while paying homage to the traditional and modern aspects of Korean culture.



Owners Scott Drewno and Danny Lee, along with Executive Chef Angel Barreto, have accumulated over six James Beard award nominations, a handful of RAMMY awards including Rising Star and Restaurateurs of the Year, and the distinction of being Washingtonian's number one restaurant in 2020.



With our first floor bar & lounge, second floor dining room, and private Garden Room- Anju provides the perfect setting for your casual outing or intimate dinner.



FAMILY DINNER

\$80 per person

all dishes presented family style to the table

PANCHAN

chef's selection of seasonal panchan

ANJU

please select three options for the table

MANDU

pan-fried pork & kimchi dumplings

ASPARAGUS

potatoes. grilled samgyeopsal.
ssamjang ricotta

CHICKIN

double-fried chicken. white bbq.
spicy gochujang

YACHE MANDU

impossible meat dumplings. chili crunch

SAEWOO MANDU

shrimp dumplings. buchu butter sauce.
sugar snap peas. zucchini.

YUKHOE

beef tartare. palm sugar. chili basil seeds.
pine nuts. lotus crisp

BLACK GARLIC CAESAR °

romaine. black garlic dressing. nurungji.
parmesan. bacon. tomatoes. pine nuts

*can be made vegetarian

MAINS

please select three options for the table

SAENGSEON

battered bronzino. braised mu.
yangnyeom sauce. herb muchim

RAMYUN FRIED RICE

shaved ribeye. spam. kimchi.
sunny side egg. ramyun spice. mushroom

JJAMPONG

crawfish. mussels. crab. tiger shrimp.
wok roasted vegetables. wheat noodles.
spicy broth

SSAM BOARD

seared galbi. seasonal greens.
roasted garlic ssamjang

PALACE DDUKBOKGI

rice cake. fennel. squash. cauliflower.
carrot. mushroom. onion. sweet soy

DAK JJIM*

orean chili braised chicken thighs.
potatoes. onion

KIMCHI JJIGAE*

pork belly. soft tofu. aged kimchi

*Mama Lee's Classics

DESSERT

please select one option for the table

BLACK SESAME TRES LECHE

yakult soaked chiffon cake. berries. black
sesame whipped cream

BANANA MILK FUNNEL CAKE

banana milk pudding. whipped cream.
salted dulce de leche. bananas. pecans

all menus are subject to change
prices are exclusive of 20% gratuity, 4% administrative fee, and 10% DC tax



FEAST ON THIS

\$105 per person

all dishes presented family style to the table

PANCHAN

chef's selection of seasonal panchan

ANJU

please select four options for the table

MANDU

pan-fried pork & kimchi dumplings

ASPARAGUS

potatoes. grilled samgyeopsal.
ssamjang ricotta

CHICKIN

double-fried chicken. white bbq.
spicy gochujang

YACHE MANDU

impossible meat dumplings. chili crunch

SAEWOO MANDU

shrimp dumplings. buchubutter sauce.
sugar snap peas. zucchini.

YUKHOE

beef tartare. palm sugar. chili basil seeds.
pine nuts. lotus crisp

BLACK GARLIC CAESAR °

romaine. black garlic dressing. nurungji.
parmesan. bacon. tomatoes. pine nuts

*can be made vegetarian

MAINS

please select four options for the table

SAENGSEON

battered bronzino. braised mu.
yangnyeom sauce. herb muchim

RAMYUN FRIED RICE

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JJAMPONG

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wok roasted vegetables. wheat noodles.
spicy broth

SSAM BOARD

seared galbi. seasonal greens.
roasted garlic ssamjang

PALACE DDUKBOKGI

rice cake. fennel. squash. cauliflower.
carrot. mushroom. onion. sweet soy

DAK JJIM*

korean chili braised chicken thighs.
potatoes. onion

KIMCHI JJIGAE*

pork belly stew. soft tofu. aged kimchi

*Mama Lee's Classics

DESSERTS

both items to be served to the table

BLACK SESAME TRES LECHE

yakult soak. chiffon cake. berries.
black sesame whipped cream

BANANA MILK FUNNEL CAKE

banana milk pudding. whipped cream.
salted dulce de leche. bananas. pecans

all menus are subject to change
prices are exclusive of 20% gratuity, 4% administrative fee, and 10% DC tax



F U S I O N D I N N E R

\$ 9 0 p e r p e r s o n

maximum party size of twenty guests

P A N C H A N

chef's selection of seasonal panchan served family style

A N J U

please select two items to be served to the table

MANDU

pan-fried pork & kimchi dumplings

ASPARAGUS

potatoes. grilled samgyeopsal.
ssamjang ricotta

CHICKIN

double-fried chicken. white bbq.
spicy gochujang

YACHE MANDU

impossible meat dumplings. chili crunch

SAEWOO MANDU

shrimp dumplings. buchu butter sauce.
sugar snap peas. zucchini.

YUKHOE

beef tartare. palm sugar. chili basil seeds.
pine nuts. lotus crisp

BLACK GARLIC CAESAR °

romaine. black garlic dressing. nurungji.
parmesan. bacon. tomatoes. pine nuts

*can be made vegetarian

M A I N S

please select two options for guests to choose from on arrival

SAENGSEON

battered bronzino. braised mu.
yangnyeom sauce. herb muchim

RAMYUN FRIED RICE

shaved ribeye. spam. kimchi.
sunny side egg. ramyun spice. mushroom

JJAMPONG

crawfish. mussels. crab. tiger shrimp.
wok roasted vegetables. wheat noddles.
spicy broth

SSAM BOARD

seared galbi. seasonal greens.
roasted garlic ssamjang

PALACE DDUKBOKGI

rice cake. fennel. squash. cauliflower.
carrot. mushroom. onion. sweet soy

DAK JJIM*

korean chili braised chicken thighs.
potatoes. onion

KIMCHI JJIGAE*

pork belly stew. soft tofu. aged kimchi

*Mama Lee's Classics

D E S S E R T

both items to be served to the table

BLACK SESAME TRES LECHE

yakult soak. chiffon cake. berries
black sesame whipped cream

BANANA MILK FUNNEL CAKE

banana milk pudding. whipped cream.
salted dulce de leche. bananas. pecans

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CHEF'S TASTING MENU

\$130 per person

available for parties of four to sixteen

please notify your event planner in advance of any allergies or restrictions

For a truly bespoke experience, let our award winning culinary team craft a one of a kind menu that will highlight the finest ingredients and techniques leaving you and your guests with memories that are sure to last a lifetime.

Talk to our event team today about availability and optional beverage pairings.



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B E V E R A G E M E N U

s u g g e s t e d o f f e r i n g s

S O J U

HOUSE INFUSED CITRUS \$28

SEASONAL HOUSE INFUSED \$28

CHAMISUL FRESH \$23

CHAMISUL ORIGINAL \$23

CHUM CHURUM \$23

JINRO 24 \$23

JINRO IS BACK \$23

ILPOOM \$62

48 proof

M A K G E O L L I

SEASONAL HOUSE INFUSED \$25

750ml carafe

MAK GUL LI \$17

750ml

K O R E A N W I N E

MYUNGJAK 'BOKBUNJA' \$36

raspberry wine, 375 ml

'SEOLJUNGMAE' \$36

plum wine, 375 ml

H O U S E C O C K T A I L S

SOJU 'BOURBON' \$13

house infused oak & vanilla soju.
lemon twist

THE SOMAEK SHANDY \$12

terra beer with a shot of house infused
citrus soju

TELL M'IWAI \$15

sesame washed iwai whiskey. tart cherry.
amaro montenegro. rhubarb bitters

PASSIONATE FROM MILES AWAY \$17

coconut washed miljenta & ilegal mezcal.
baltamaro szechuan amaro.
passionfruit puree. topo chico

MAESIL-CHA NEGRONI \$16

etsu yuzu gin. hakutsuru ume plum liquer.
green tea soju cordial. anju bitters

HONGDAE DREAMING \$17

iwai traditional japanese whisky.
omija-bokbunja shrub. lemon soda

IN SU-SPENCE \$16

beef fat washed tito's.
cucumber & asian pear brine. mustard oil

SUNRISE OVER JEJU \$16

chacho barrel finished aguardiente.
uruapan blende rum. lemon & orange juice.
kbbq spiced tamarind syrup. "super foam"

S P I R I T F R E E C O C K T A I L S

STRAWBERRY LYCHEE LEMONADE \$8

strawberry & lychee puree. lemon juice

PINEAPPE TURMERIC SODA \$8

house pineapple turmeric soda. hint of ginger

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WINE LIST

suggested offerings

full wine list available

SPARKLING

POGGIO COSTA PROSECCO BRUT \$55
glera. friuli. italy. nv

1+1=3 METHODE TRADICIONAL BRUT
ROSÉ CAVA \$70
garnacha. pinto noir. trepat. spain. nv

GIMONNET GONET TRADITION
L'ACCORD BRUT \$116
chardonnay. pinot noir. champagne.
france. nv

WHITE

LAKE CHALICE "THE NEST" \$55
sauvignon blanc. marlborough. nz. 2022

BORGHI AD EST \$60
pinot grigio. friuli. italy. 2022

ORIGIN \$60
chardonnay. napa. ca. 2021

RED

ARANWA \$55
malbec. mendoza. argentina. 2021

TASSAJARA \$55
pinot noir. monterey. ca. 2021

CHATEAU CISSAC 'REFLETS' \$70
bordeaux. haut-medoc. france. 2019

ROSE & ORANGE

VICHINGO ORANGE WINE \$100
vermentino. costa toscana. italy. 2021

DOMAINE PELLE MENETOU-SALON
MOROGUES \$61
pinot noir. loire. france. 2021

CHÂTEAU BEL "BELL A CIAO" \$60
sémillon. bordeaux. france. 2021

ADEGAS GRAN VINUM 'ESENCIA DIVINA' \$66
albarino. rias baixas. galicia. spain. 2022

ASLINA \$74
sauvignon blanc. western cape. sa. 2022

PULPE F!#?@N MUSCADET SÈVRE ET
MAINE SUR LIE \$81
muscadet. loire. france. 2019

ALIAS \$60
cabernet sauvignon. california 2020

TROOTS CROSSHAIRS CUVÉE \$81
pinot noir. chehalem. oregon. 2021

DOMAINE GIACOMETTI CRU DES AGRIATE
\$77
grenache. patrimonio. france. 2020



E V E N T P O L I C I E S

C O N F I R M A T I O N A N D B O O K I N G

Contract is valid for 4 days from date created. Events are confirmed upon receipt of a signed contract, completed credit card authorization, and processing of a 50% deposit. The outstanding balance is required at the end of the event; payment will be applied to the previously authorized credit card unless otherwise arranged by the host. All events are subject to one master check. Menu selections are required 7 business days prior to the event with final guest count required 5 business days prior to the event.

E V E N T C H A R G E S

All charges and minimums are exclusive of 20% service charge, 4% administrative fee, and 10% DC tax. DC tax exempt organizations must provide a valid Washington, DC tax exemption certificate with your signed contract and deposit payment.

A L L E R G I E S A N D R E S T R I C T I O N S

Please alert your coordinator and event captain if there are any dietary restrictions due to a food allergy or intolerance. Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of food-borne illness, especially if you have certain medical conditions.

W I N E A N D B E V E R A G E S

Parties of 12 or more are required to pre-select wines for service. The full wine list is available upon request with some quantities limited; our beverage team is happy to make suggestions and assist with pairings. Cocktail service can be limited to a specific price point if desired. All beverages are charged on consumption. Outside beverages and corkage are not permitted at private events.

M E N U S A N D P L A C E C A R D S

Individual menus will be provided for each event. Place cards are available for a fee of \$2 per card, we require final names 72 hours prior to event.