

Lava Korean Steakhouse

\$9.99 LUNCH SPECIAL

11am - 3pm

Teriyaki Chicken **9.99**

Sub beef for \$ 2/ Sub shrimp for \$ 3
Grilled with onion and zucchini

Christal shrimp **9.99**

Broccoli, onion, carrot, zucchini, and
squash in Korean white wine sauce

Fire Chicken **9.99**

Marinated chicken bulgogi topped with
melted cheese

Grill Chicken Bulgogi..... **9.99**

Grilled marinated chicken with bulgogi
sauce

Mongolian Beef **9.99**

Sliced beef, scallions with house brown
sauce

Twice cook pork **9.99**

Marinated pork, onion, scallion with
Samjang Sauce

Lava Burger **9.99**

Peanut butter, Korean salsa, gochu-garu,
lettuce, onion, tomatoes, cheddar cheese,
and fried egg

Bulgogi Cheesesteak..... **9.99**

Kimchi bulgogi steak, caramelized onion
topped with mozzarella cheese

3 tacos **9.99**

Beef, Chicken and Pork serve with sour
cream and pico de gallo

Chicken Fried Rice..... **9.99**

Sub beef for \$2 / Sub shrimp for \$3
Gojughang, gochu-garu, scallion, sunny
side up fried egg

Pad Thai **9.99**

Sub beef for \$2 / Sub shrimp for \$3
Thai style rice noodles with chicken, bean
sprouts, scallion, and tamarind

Japchae **9.99**

Add beef or chicken for \$2 / Add shrimp for \$3
Korean sweet potato noodles, carrot, onion,
scallion, and zucchini

Lava Korean Steakhouse

\$7 SUSHI SPECIAL

11am - 3pm

Sushi Appetizer **7**

5 pcs California Roll, 3 pcs Sushi

10 PCS ROLLS

California Roll **7**

Crab, Cucumber and Avocado

Spicy Crab **7**

Shredded Imitation Crab with house spicy
sauce

Spicy Tuna **7**

Shaved Big eye Tuna, scallion, flying fish roe hot
kimchee garlic sauce

JB Roll **7**

Salmon, Cream Cheese, and Scallion

Edamame **4**

6 PCS ROLLS

Myrtle Beach Roll **7**

Crab Stick, Cucumber, Asparagus, Tuna,
Salmon, Yellowtail and cream cheese topped
with avocado

Mexican Roll **7**

Shrimp Tempura, Spicy Crab, Asparagus and
Cucumber

Budha Roll **7**

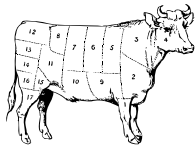
Tempura Shrimp, Crab, Spicy Mayo, and
cream cheese rolled with soy wrap

Volcano Roll **7**

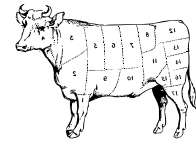
Crab, Cream Cheese, Asparagus, Avocado on
top, Topped with Baked Scallop, Crab,
Massago, Scallion and Mayo

CONSUMER ADVISORY

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foodborne. Illness and allergies. If you have any certain medical
conditions please ask your physician before you consume.
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Grill Menu



Served with Korean accompaniments, salad, and white rice

All Hand Cut Steak are 10 oz, Unless Stated

USDA CERTIFIED PRIME

45 DAYS DRY AGED RIBEYE 39

45 DAYS DRY AGED TOMAHAWK 70/130
20 OZ./40 OZ.

NEW YORK STRIP.....39

SHRIMP

(HALF POUND/ 1 LB.) 18/32

VEGETABLE PLATTER20

USDA CERTIFIED

AGED FILET MIGNON 8 OZ.35

AGED FLAT IRON 30

AGED RIBEYE 35

AGED LAVA GALBI BONELESS
MARINATED SHORT RIB 35

BEEF BULGOGI 29

CHICKEN BULGOGI 12 OZ. 25

PORK BELLY 25

BIG KIDS 69

FEED 2-3 PEOPLE

- LAVA Galbi
- Beef Bulgogi
- Pork Belly/Chicken Bulgogi
- Vegetable Platter

WAGYU SELECTIONS

A5 JAPANESE WAGYU 6 OZ. 99

AMERICAN WAGYU RIBEYE 6 OZ. 79

AMERICAN WAGYU BRISKET 10 OZ. 45

MEAT LOVER 159

FEED 2-4 PEOPLE

- 20 oz. Tomahawk
- 10 oz Ribeye
- 10 oz. American Wagyu Brisket
- LAVA Galbi
- Vegetable Platter

COMBO # 1

99

FEED 2-4 PEOPLE

- USDA Ribeye
- USDA Flatiron
- LAVA Galbi
- Pork Belly or Chicken Bulgogi
- Vegetable Platter

COMBO # 2

139

FEED 3-5 PEOPLE

- USDA Ribeye
- USDA Flatiron
- Pork Belly or Chicken Bulgogi
- LAVA Galbi
- Fresh local shrimp (1Lb)
- vegetable Platter

THE RANCHER 259

FEED 3-5 PEOPLE

- American Wagyu Ribeye 5 oz.
- USDA Aged Tenderloin 8 oz.
- USDA Prime LAVA Galbi 10 oz.
- 45 Days USDA Prime Ribeye 10 oz.
- 45 Days Dry Aged 20 oz. Bone in Ribeye

COWBOY 139 per person

- Jap A5 wagyu 4 oz.
- American Wagyu 5 oz.
- Filet Mignon 5 oz.
- New York Strip 5 oz.
- 45 Days Dry Aged Ribeye 5 oz.

CLASSIC SIDES

Chicken Bulgogi 4 oz. 6.99

Fried Rice 2.99

Pork Belly 4 oz. 6.99

Beef Bulgogi 4 oz. 8.99

Lobster 13.99

Mashed Potato 3.99

LAVA

APPETIZERS



KOREAN CHICKEN WINGS 11

Sweet n spicy / honey soy sauce 6pc

LAVA'S CEVICHE 19

Shrimp, scallop, and conch, tomatoes, jalapeno, onion, lime juice, cucumber, avocado

BEEF TARTARE 20

Thinly-sliced prime raw beef lightly marinated with soy sauce, garlic, egg yolk, seasonal fruits and crispy rice paper

SUPREME NACHOS 16

Tortilla chips topped with CAB shaved steak, homemade chili cheddar & Monterey Jack cheese, tomatoes, gochujang mayo sauce, onion, cilantro, jalapeños and house queso

MANDOO 9

5pc Deep Fried Korean vegetable Dumpling

SPICY TUNA SALAD 19

Tuna, Avocado, Cucumber, onion, jalapeños, scallio, Cilantro with kimchee base rice wine vinegar

SICHUAN SLICED BEEF IN CHILI SAUCE 16

Dried chili pepper, garlic green onion, ginger, toasted sichuan pepper corn, homemade chili sauce

CORN CHEESE 8

Simply delicious

KOREAN PANCAKE 9

Veggies mixed in flour and potato starch butter

-Kimchi Add 2
 -Shrimp and Squid Add 4
 -Kimchi, Shrimp and Squid Add 6

FRIED CALAMARI 12

Tender calamari, lightly breaded and fried. Served with Spicy Mayo

Lunch Menu

Lunch Hours: 11:30-3:00 pm

From the Kitchen

BIBIMBAP12

Choice of protein, carrots, steamed spinach, zucchini, mushroom and sunny side up egg, All served on bed of white rice

-Chicken Bulgogi	Add 2
-Grill pork belly	Add 2
-Beef Bulgogi	Add 4

LAVA FRIED RICE 14

Gojughang, gochu-garu, scallion, sunny side up fried egg
Add chicken 2/ add beef 4/ add shrimp 4, . . .

BEEF BULGOGI 16

Marinated beef with house bulgogi sauce onion and scallion

DAXI CUMIN BEEF 16

Sliced beef, cilantro, scallion, garlic, dry chili, cumin, umami flavor taste

MONGOLIAN BEEF 16

Sliced beef, scallions with house brown sauce

STEAK & EGG 16

Dry rub Ribeye steak, with egg over fried rice

MAEKJEOK PORK BELLY 15

Doenjang marinated pork belly with onions

SWEET N SOUR PORK 14

Lightly breaded pork, onion, bell pepper, and scallions with our delicious sweet and sour sauce

CRISPY SHRIMP 16

Deep fried shrimp with shell, stir-fried with garlic n ginger

SPICY STIR FRIED SQUID 16

Garlic, scallion, ginger, gochu-garu

CHRISTAL SHRIMP 16

Broccoli, carrot, onion, mushroom, scallion, Lava Christal white wine sauce

Lunch Menu

Lunch Hours: 11:30-3:00 pm

From the Kitchen

SWEET AND STICKY CRISPY CHICKEN 15

Sliced chicken breast with sweet and sour sauce

SPICY CHICKEN  15

Diced crispy chicken, sautéed with red chili pepper

FIRE CHICKEN 16

Gochujang, ginger, garlic, soy sauce and mozzarella cheese on top

LAVA BURGER 15

Peanut butter, korean salsa, gochu-garu, lettuce, onion, tomatoes, cheddar cheese, fried egg & fries

KOREAN BURGER 14

Kimchi radish, yum yum sauce, lettuce, onion tomatoes, cheese & fries

SPICY BEEF AND RADISH STEW  13

Beef, radish, zucchini, mushroom, onion, and tofu

SOFT TOFU STEW 13

Mushroom, garlic, scallion, gochu-garu, sesame seeds

JJAJANGMYEON (KOREAN NOODLE) 14

Pork, noodle, green onion, onion with korean black bean paste

Dinner Menu

From the Kitchen

BIBIMBAP16

Choice of protein, carrots, steamed spinach, zucchini, mushroom and sunny side up egg. All served on bed of white rice

-Chicken Bulgogi	Add 4
-Grill pork belly	Add 4
-Beef Bulgogi	Add 5

LAVA FRIED RICE 17

Gojughang, gochu-garu, scallion, sunny side up fried egg
Add chicken 2/ add beef 4/ add shrimp 4, . . .

BEEF BULGOGI 24

Marinated beef with house bulgogi sauce onion and scallion

DAXI SPICY CUMIN BEEF 24

Sliced beef, cilantro, scallion, garlic, dry chili, cumin, umami flavor taste

MONGOLIAN BEEF 24

Sliced beef, scallions with house brown sauce

STEAK & EGG 26

Dry rub steak, with egg over white rice

MAEKJEOK PORK BELLY 20

Doenjang marinated pork belly with onions

SWEET N SOUR PORK 20

Lightly breaded pork, onion, bell pepper, and scallions with our delicious sweet and sour sauce

CRISPY SHRIMP 24

Deep fried shrimp with shell, stir-fried with garlic n ginger

SPICY STIR FRIED SQUID 24

Garlic, scallion, ginger, gochu-garu

CHRISTAL SHRIMP 24

Brocoli, carrot, onion, mushroom, scallion, Lava Christal white wine sauce

Dinner Menu

From the Kitchen

SWEET AND STICKY CRISPY CHICKEN 19

Sliced chicken breast with sweet and sour sauce

SPICY CHICKEN  20

Diced crispy chicken, sautéed with red chili pepper

FIRE CHICKEN 22

Gochujang, ginger, garlic, soy sauce and mozzarella cheese on top

LAVA BURGER 15

Peanut butter, korean salsa, gochu-garu, lettuce, onion, tomatoes, fried egg & Fries

KOREAN BURGER 14

Kimchi radish, yum yum sauce, lettuce, onion tomatoes, cheese & fries

SPICY BEEF AND RADISH STEW  15

Beef, radish, zucchini, mushroom, onion, and tofu

SOFT TOFU STEW 15

Mushroom, garlic, scallion, gochu-garu, sesame seeds

JJAJANGMYEON (KOREAN NOODLE) 18

Pork, noodle, green onion, onion with korean black bean paste

SUSHI MENU

APPETIZERS

SPRING ROLL 4.95

Mixed vegetable with Thai style homemade sweet chili sauce

KC ROLL 8.95

Paper Thin Slice Cucumber with Crab, Salmon, Tuna, White Tuna, Cream Cheese and Avocado with Ponzu Sauce

KANISU 8.95

Paper Thin Slice Cucumber wrap with Crab, Cream Cheese and Avocado, with rice wine vinegar sauce

BAKED MUSSEL 8.95

Half shell New Zealand green mussel, with creamy shredded crab on topped

I ROLL 8.95

Spicy Tuna, Crab, Lettuce, Cilantro, Avocado, and Cucumber wrapped in Rice Paper with House Sweet Chili Dipping Sauce

TUNA TATAKI 15.95

Slices sear tuna with Ponzu Sauce



SUSHI/SASHIMI A LA CARTE

EEL 3.99

CRAB

FATTY BLUE FIN TUNA (TORO) SEASONAL

MARKET PRICE

TUNA (Big eye wild tuna)

SALMON (Chilean Chinook Salmon)

FLYING FISH EGG

Walu (Chilean escolar)

YELLOW TAIL (Japanese Himachi)

SMOKED SALMON (Alaskan king Salmon)

CATCH OF THE DAY

Ask your server for fresh local seafood today



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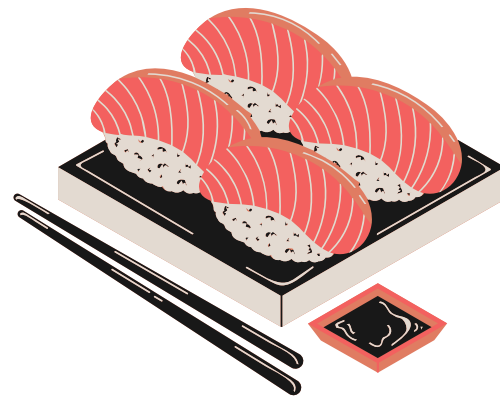
SUSHI MENU



SUSHI ROLLS

REGULAR ROLLS

CUCUMBER ROLL	5.95
VEGGIE ROLL	6.95
Cucumber, Asparagus, and Avocado	
CALIFORNIA ROLL	7.95
Crab, Cucumber and avocado	
SALMON ROLL	7.95
TUNA ROLL	7.95
SPICY TUNA ROLL	7.95
Shaved Big eye Tuna, scallion, flying fish roe hot kimchee garlic sauce	
SPICY CRAB ROLL	7.95
Shredded Imitation Crab with house spicy sauce	
JB ROLL	7.95
Salmon, Cream Cheese, and Scallion	
CRUNCH ROLL	8.95
Salmon, Cream Cheese, Asparagus	
DINAMITE	8.95
Baked fresh white fish, crab meat, massago, scallion and mayo	
DINAMITE	8.95
Baked fresh white fish, crab meat, massago, scallion and mayo	
EEL AND CUCUMBER	10.95
ROLL SHRIMP TEMPURA	12.95
Shrimp Tempura, avocado, cucumber and mayo	



SUSHI SASHIMI COMBO

SUSHI DINNER	28.95
California Roll, 6 pieces of Sushi	
SHASIMI DINNER	28.95
12 pieces of Sashimi Chef's Choice	
CHIRASI	28.95
Assorted 12 Fish Over Rice	
SUSHI/SASHIMI COMBO	30.95
California Roll, 5 pieces of Sushi, 8 pieces of Sashimi	
LOVE BOAT FOR 2	75.95
Shrimp Tempura Roll, Spicy tuna roll, Spicy tuna salad, seaweed salad, chef's choice of 10 pieces of Sushi and 16 Pieces sashimi	



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SPECIALTY ROLLS

SPECIAL MYRTLE BEACH ROLL 15.95

Crab Stick, Cucumber, Asparagus, Tuna, Salmon, Yellowtail and cream cheese topped with avocado

MEXICAN ROLL 14.95

Shrimp Tempura, Spicy Crab, Asparagus and Cucumber

LAVA SPECIAL ROLL 15.95

Spicy Tuna and Avocado Roll Topped with Seared Salmon, Spicy Mayo, Tobiko, Scallions and Tempura Flakes

NI HOMA ROLL 15.95

Shrimp Tempura, Baked Seafood, Crab, cream cheese Cucumber, Avocado topped with three colors caviar, fried onion

LONG ISLAND ROLL 15.95

Tempura Shrimp, Spicy Crab, Avocado, Scallion ,Topped with Tuna, Eel sauce and Tobiko

THE BOSS ROLL 17.95

Spicy tuna, Kani, Cucumber, topped with tuna, avocado, filets and tobiko drizzling with demi glace, spicy aioli and eel sauce

Tuna Bacon Roll 17.95

Yellow fin tuna, Bacon, Jalapeno topped with fresh Lava' Salsa

Taste Of Explosion 17.95

Ribeye Bulgogi, Provolone Cheese, Jalapeno, Bacon topped with filets, avocado drizzling with demi glaze, eel sauce, sriracha sauce.

VOLCANO ROLL 15.95

Crab, Cream Cheese, Asparagus, Avocado on top, Topped with Baked Scallop, Crab Massago, Scallion and Mayo

BUDDHA ROLL 15.95

Tempura Shrimp, Crab, Spicy Mayo, and cream cheese rolled with soy wrap

RAINBOW ROLL 15.95

Crab Stick, Cucumber, Avocado Roll Topped with Avocado, Tuna, Salmon and Yellowtail



AMERICAN DREAM ROLL 15.95

Crab, Cream Cheese, Asparagus, Avocado on top, Topped with Baked Scallop, Crab Masago, Scallion and Mayo

GREEN DRAGON ROLL 15.95

Shrimp Tempura, Eel, Cream Cheese, Crab, Asparagus Topped with Masago and Avocado

GODFATHER ROLL 15.95

Spicy Salmon, Crab, Cream Cheese, Asparagus, Deep Fried and Topped with creamy Baked scallop, Crab and Masago

VICTORIA ROLL 15.95

Spicy salmon, Cream Cheese, cucumber, Avocado Roll Topped with special Spicy Crab-Seaweed aioli

SPIDER ROLL 15.95

Soft shell crab, avocado and cucumber with masago and sesame seed outside with spicy mayo

SANTA BARBARA ROLL 15.95

Shrimp Tempura, Baked Dynamite, Cream Cheese, Crab, Asparagus, Topped with Salmon, Tuna, Masago and Avocado

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