

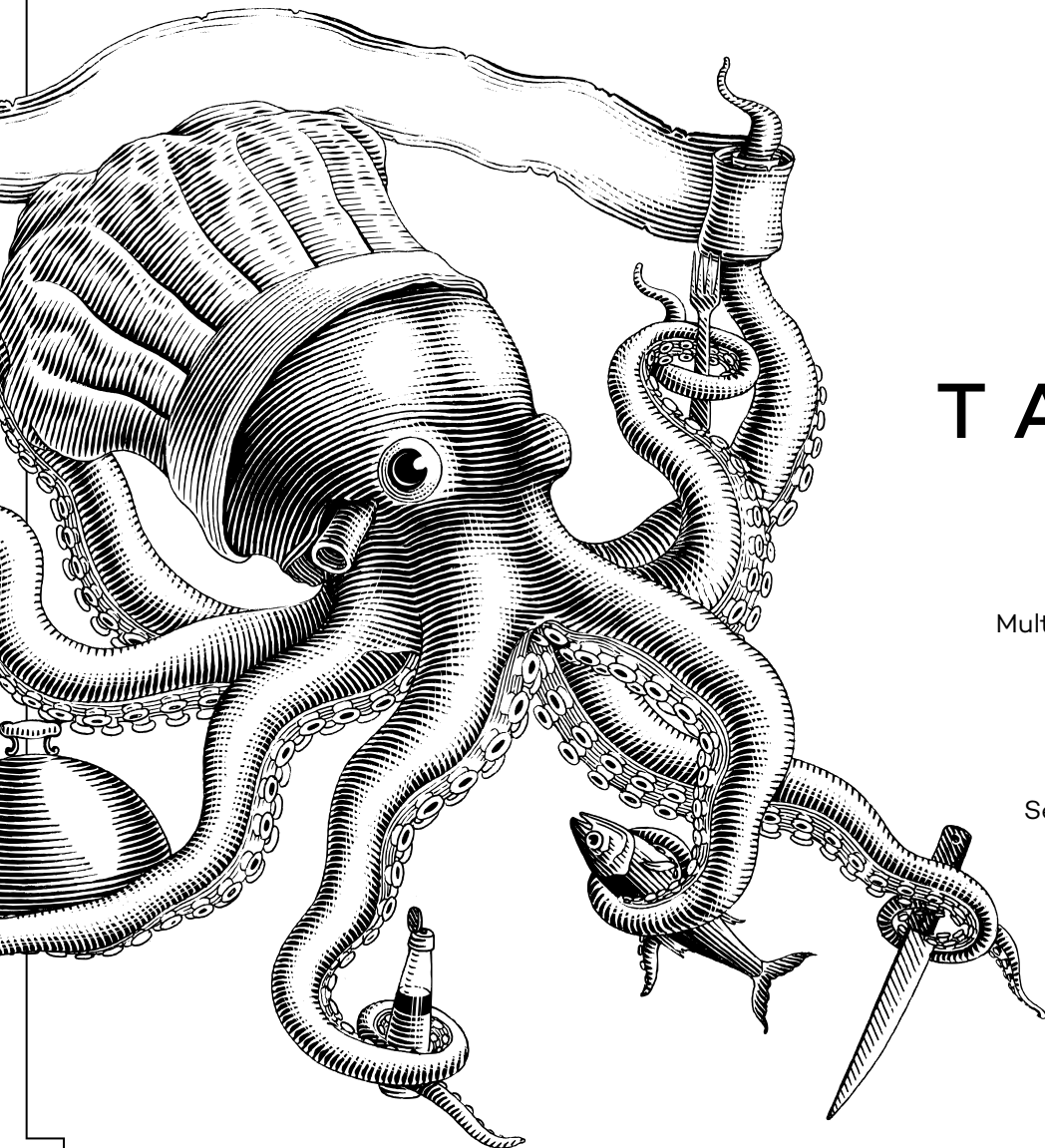


KARNIVORE PLATTER

\$60 Per Person • 2 Person Minimum Per Table
5 Chef's Choice Cuts Butcher Board

Upgrade 4 Chef's Cuts To American Wagyu For An Additional \$30

- Egg Souffle (Sharable)
- Soybean Stew or Kimchi Stew (Sharable 1 for every 2 orders)
- Ssam
- 6 Seasonal Kimchi & House Pickled Selections
- Scallion Salad
- 2 House Sauces
- 2 House Salts



CHEF TASTING MENU

Multicourse Tasting Menu Curated
By Our Executive Chef

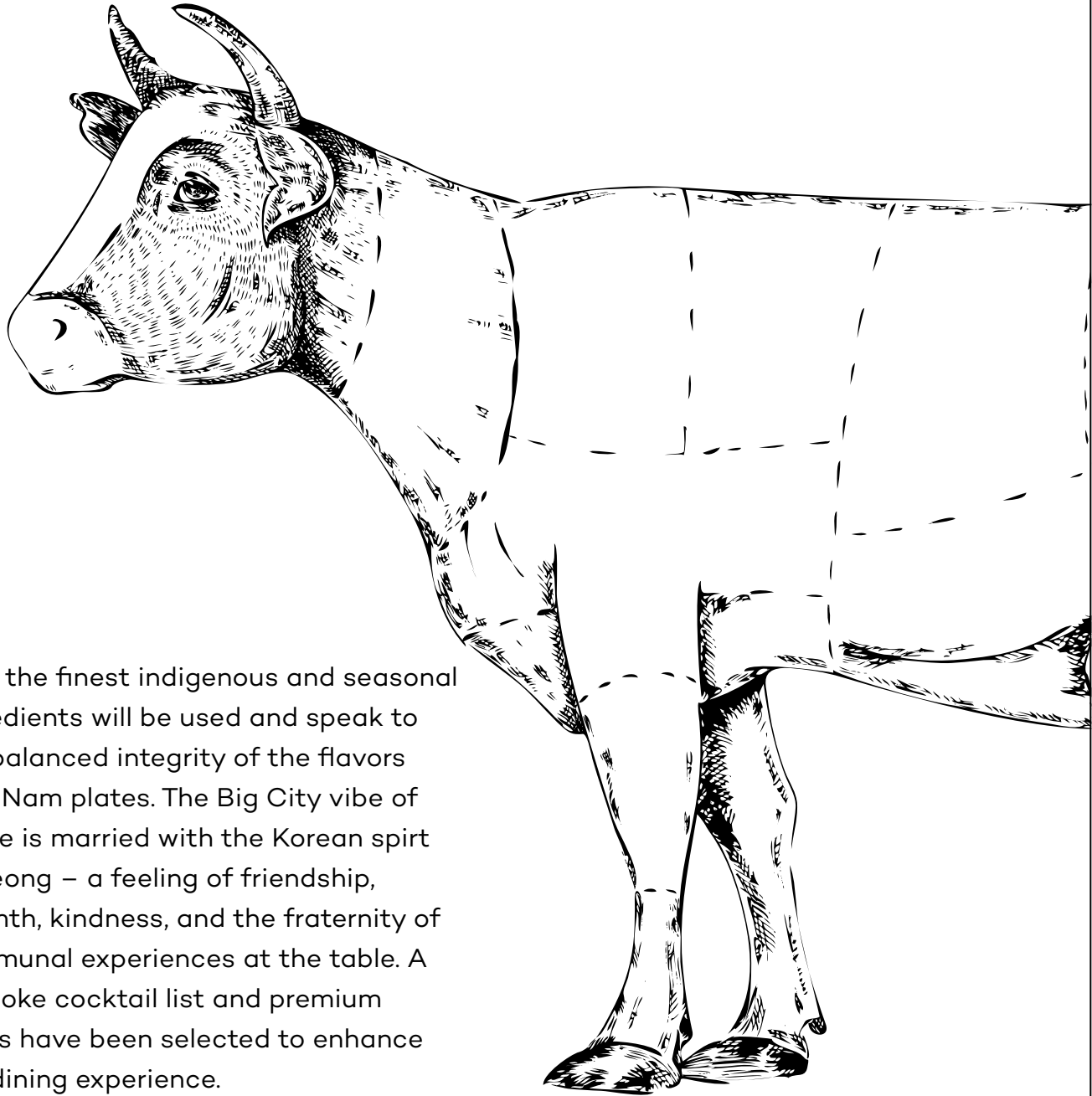
Reservation Only

Seating Based On Availability



FOOD PHILOSOPHY

A Modernist Korean Steakhouse, the creation of restaurateur Jason Cho and Chef Yurum “KP” Nam. Located in the historic Heights neighborhood in Houston, Karne is the first fine-dining Korean Steakhouse bringing one of the world’s most influential food cultures to the city. The stunning space, beautiful in its elegant simplicity – features prime beef, American and Japanese Wagyu, and meats dry-aged in-house, cooked to order by highly trained tableside hosts. Private dining rooms are available by reservation and will feature multi-course chef’s tasting menus. The dishes, several with a nod to American steakhouses, include flavor-packed twists, clearly re-imagined with Korean culinary roots.



Only the finest indigenous and seasonal ingredients will be used and speak to the balanced integrity of the flavors that Nam plates. The Big City vibe of Karne is married with the Korean spirit of Jeong – a feeling of friendship, warmth, kindness, and the fraternity of communal experiences at the table. A bespoke cocktail list and premium wines have been selected to enhance the dining experience.



OCEAN TREASURES • 바다의 보물

SEASONAL OYSTER

2 Seasonal Choices, Persimmon Mignonette, Wasabi Cho-Gochujang, Horseradish Aioli
MKT - ½ Dozen • MKT - Dozen • 8/pc - Uni • 12/pc - Caviar



JUMBO TIGER SHRIMP

3 Jumbo Lemon Herb Poached Shrimp, Wasabi Cho-Gochujang
15

바다이야기

바다이야기

UNI SERVICE

Seasonal Uni, Uni Dressing, Uni Soy, Shallots, Chives, Toasted
Milk Bread, Lemon Honey Mascarpone, Nori Chip
MKT

OSSETRA CAVIAR

Osetra Caviar - Black River Farm Osetra Caviar, Milk Bread
Toast, Nori Chip, Mascarpone Cream, Shallots, Egg Salad
125 - 30g
395 - 100g



*items may vary based on availability

APPETIZERS • 전체

KRUDO

Yellow Tail, Yellowfin Tuna, Scallop, Jumbo Shrimp, Chili Oil, Oven
Dried Tomato, Cucumber, Cilantro, Yuzu Dressing
25

TUNA TARTARE

Yellowfin Tuna, Artichoke Compote, Avocado Mousse,
Pomegranate Reduction, Chili Oil,
Tobiko, Nori, Wonton Chips
23

KURED BELLY

Korean Bean Paste Cured Pork Belly,
Micro Green Kimchi Salad, Maple Cream
18

RICE WINE MUSSELS

Mussels, Rice Wine Mussel Broth, Toasted Milk Bread
20

KARNE HOUSE SALAD

Organic Mixed Greens, Candied Nuts, Shallots, Heirloom Cherry
Tomatoes, Shaved Parmesan, Garlic Chip, Dried Persimmon,
Yuzu-Pomegranate Vinaigrette
16

BLACK SESAME K.F.C.

Black Sesame Battered Popcorn Chicken, Lemon Aioli
15

CRISPY TTEOK

Rice Cake, Fish Cake, Scallion Oil, House Tteokbokki Sauce
15

BEEF CARPACCIO

Raw Ribeye, Pear Soy Sauce, Pickled Radish, Korean Pear,
Lemon Herb Salt, Black Sesame Aioli
20

ROOT VEGETABLE SALAD

Seasonal Root Veggies
16

BURRATA CAPRESE

Kumato, Burrata Cheese, Aged Balsamic, Pesto,
Pomegranate Vinaigrette
18

FOIE GRAS DUO

Pan Seared Foie Gras, Caramelized Korean Pear, Pickled
Raspberry, Foie Gras Mousse, Wine Jelly, Tofu Chip
38

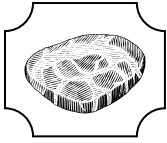
CHARRED OCTOPUS

Char Grilled Octopus, Barley Lentil Risotto, Fermented
Black Bean Sauce
24



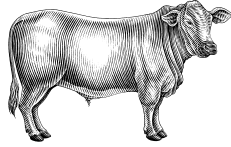


BUTCHER'S CUT • 정육부



AMERICAN WAGYU

Ribeye • 78
NY Strip • 76
Chuck Flap • 63
Flat Iron • 62



PRIME BEEF

Filet Mignon • 52
Short Rib • 50
Ribeye • 52
Hanger Steak • 42
Skirt Steak • 45



PRIME MARINATED BEEF

Short Rib • 50
Skirt Steak • 46
Chuck Flap • 46
Rib Meat • 40

PRIME SMOKED BEEF

Short Rib • 55
Chuck Flap • 50

와규

RESERVE CUT

Japanese A5 Wagyu • 30/oz

SPECIAL MUSHROOM

Wild Exotic Seasonal Mushrooms • 42

PRIME DRY AGE BEEF

NY Strip • 60
Ribeye • 65

*six seasonal kimchi & pickled selections, scallion salad, ssam, 2 dipping sauces and 2 salts.

FLAVORS OF KOREA • 한국의 맛

RIBEYE HOTPOT

Sliced Ribeye, Napa Cabbage, Perilla, Mushroom,
Watercress, Bone Broth, Wasabi Soy Dipping Sauce

26

CREAMY SEAFOOD JJAMPONG

Topneck Clam, Littleneck Clam, Tiger Shrimp, Mussels,
Squid, Korean Noodles, Spicy Cream Broth

34

SHORTRIB KIMCHI FRIED RICE

Marinated Prime Short Rib, Kimchi,
Mozzarella, Poached Egg

25

• Add 2oz of A5 Wagyu +50

YELLOWTAIL BIBIMP NAENGMYEON

Raw Yellowtail, Pickled Radish, Cured Cucumber, Pear,
Beef Broth, Spicy Sauce, Boiled Egg, Cold Noodle

23

HOT STONE BIBIMBAP

Seasonal Vegetable, Mushroom, Prime Ground Beef,
Rice, Poached Egg, House Gochujang Sauce

22

RIBEYE NAENGMYEON

Braised Ribeye, Pickled Radish, Pear, Cured Cucumber,
Beef Broth, Boiled Egg, Cold Noodle

21



MARKET FISH

Fresh Seasonal
MKT

SAUTEED SPICY CHICKEN NOODLE

Chicken Thigh, Carrot, Zucchini, Jalapeno, Spicy Korean
Sauce, Warm Noodle, Sesame Leaf

19



SIDES • 사이드

SOY BEAN STEW

10

KIMCHI STEW

11

MAC AND CHEESE

14

EGG SOUFFLE

10

STIR-FRY SEASONAL VEGETABLES

12

KIMCHI COLESLAW

8

CREAMED SPINACH

12

TRUFFLE MASH POTATO

13

K.B. CORN CHEESE

14

BAKED KOREAN SWEET POTATO

13

CRUSHED HERB POTATO

12

BRUSSELS SPROUTS

12

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness.