

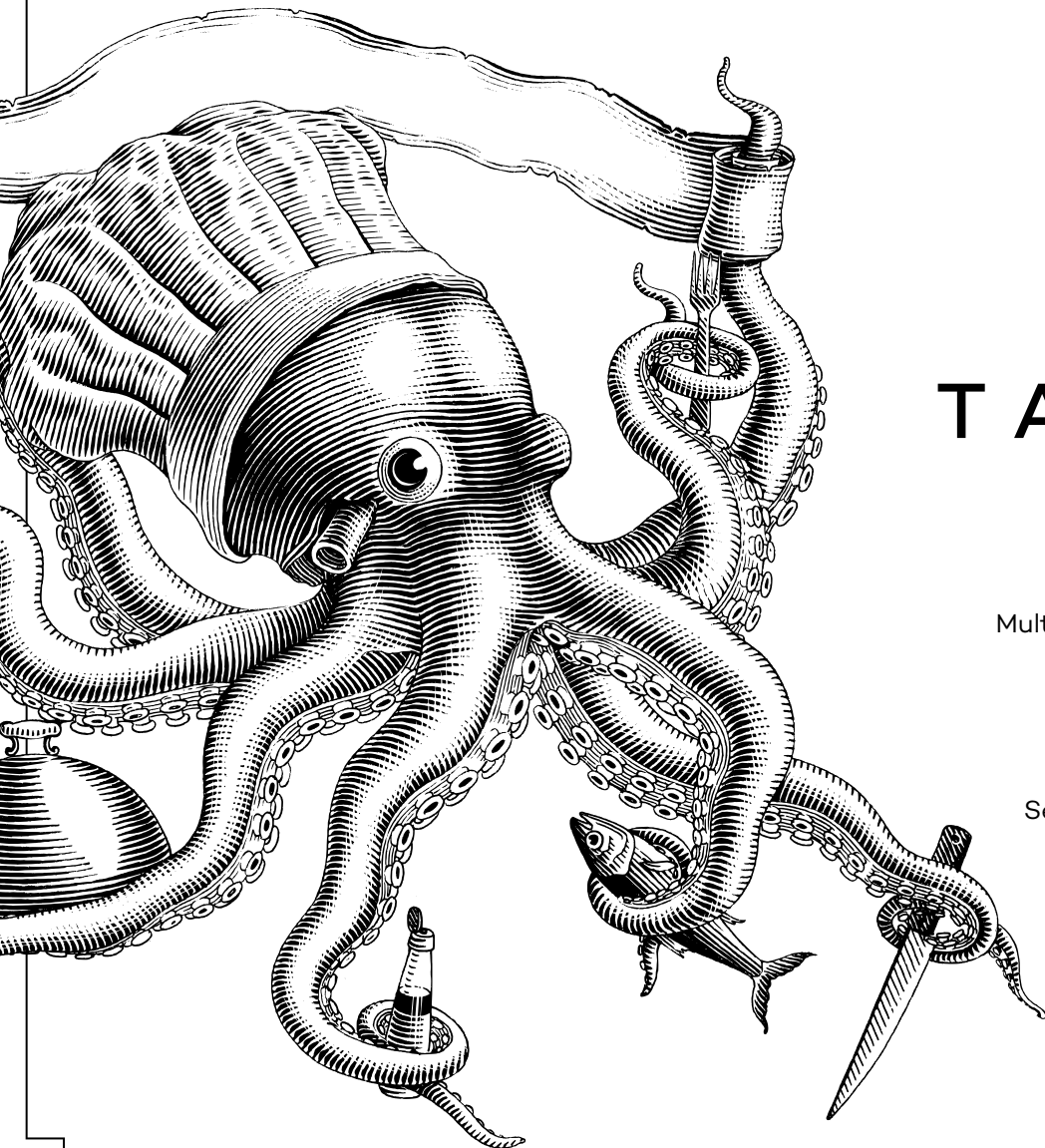


KARNIVORE PLATTER

\$60 per person • 2 person minimum per table

5 chef's choice cuts butcher board
Marinated Short Rib, Hanger Steak, Chuck Flap, Ribeye, Skirt Steak

- Ssam
- 1 Side Soup Option
- Egg Souffle
- 2 House Dipping Sauce
- Scallion Salad
- Soybean Stew or Kimchi Stew
- Kimchi & House Pickles
- & 2 House Salts

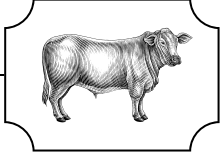


CHEF TASTING MENU

Multicourse Tasting Menu Curated
By Our Executive Chef

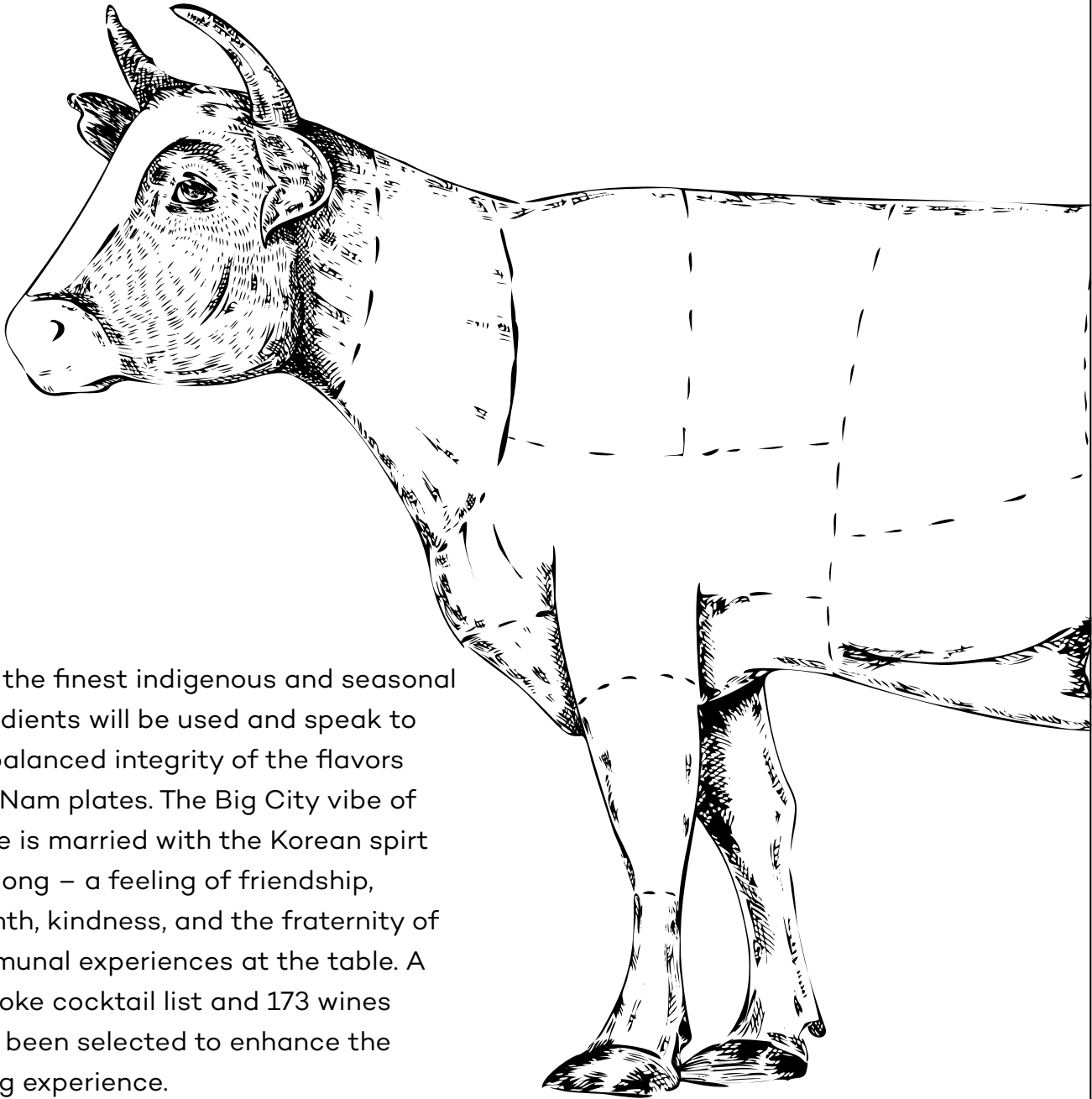
Reservation Only

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 173 wines have been selected to enhance the dining experience.



OCEAN TREASURES • 바다의 보물

JUMBO TIGER SHRIMP

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



JUMBO MARINATED SHRIMP

3 Jumbo Twice Soy Marinated Shrimp, Meyer Lemon Aioli, Tobiko
15



SEASONAL OYSTER

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



바다이야기

바다이야기

OSETRA CAVIAR

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

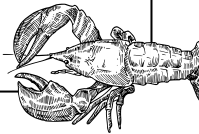


COLD SEAFOOD TOWER

Caviar, Uni, Oyster, Tiger Shrimp,
Marinated Shrimp, Seasonal Premium
Crab, Lobster, Persimmon Mignonette,
Wasabi Cho-Gochujang, Horseradish
Aioli, Garlic Butter
MKT

HOT SEAFOOD TOWER

Baked Clam, Fried Oyster, Fried
Shrimp, Seasonal Premium Crab in
Chili Oil, Lobster Topped with Lemon
Butter, Smoked Ketchup, Horseradish
Aioli, Garlic Butter
MKT



*items may vary based on availability

APPETIZERS • 전채

KRUDO

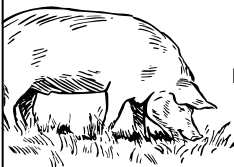
Yellow Tail, Yellowfin Tuna, Scallop, Marinated Shrimp, Chili Oil,
Oven Dried Tomato, Cucumber, Cilantro, Yuzu Dressing
25

TUNA TARTARE TACO

Yellowfin Tuna, Artichoke Compote, Crispy Wonton Shell,
Tobiko, Sweet Soy
15

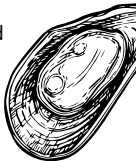
KURED BELLY

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

BEEF CARPACCIO

Raw Ribeye, Pear Soy Sauce, Pickled Radish, Perilla,
Lemon Herb Salt, Yuzu Black Sesame Aioli
9

CRISPY TTEOK

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

BURRATA CAPRESE

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

ROOT VEGETABLE SALAD

Seasonal Root Veggies
16

LAND & SEA

Tenderloin Tartare, Osetra Caviar, Quail Yolk Jelly, Pear Chips,
Toasted Milk Bread, Lemon Honey Cream, Nori Chip, Lemon
Confit, Pomegranate Reduction
55

CHARCUTERIE BOARD

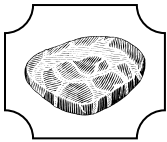
4 Cured Meats, 3 Chef Selected Cheeses, House Pickles,
House Preserves, Candied Nuts, Fresh Fruit, Dry Fruit,
Baguette Crostini
48 Large Board
24 Small Board



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

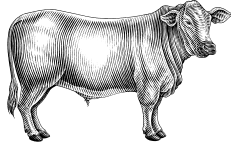


BUTCHER'S CUT • 정육부



AMERICAN WAGYU

Ribeye • 78
NY Strip • 76
Chuck Flap • 58
Flat Iron • 60



PRIME BEEF

Filet Mignon • 52
Short Rib • 48
Ribeye • 50
Hanger Steak • 42
Skirt Steak • 42



MARINATED BEEF

Short Rib • 49
Skirt Steak • 43
Chuck Flap • 43
Rib Meat • 40

SMOKED BEEF

Short Rib • 55
Chuck Flap • 48

와규

RESERVE CUT

Japanese A5 Wagyu • 30/oz

SPECIAL MUSHROOM

Wild Exotic Seasonal Mushrooms • 42

DRY AGE BEEF

NY Strip • 60
Ribeye • 65

*comes with kimchi & pickles, scallion salad, 2 dipping sauces and 2 house salts.

FLAVORS OF KOREA • 한국의 맛

RIBEYE HOTPOT

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

22

CLAM KAL-GUKSOO

Manilla Clam, Hand Cut Wheat Noodles, Zucchini,
Carrot, Clam Broth

18

WAGYU KIMCHI FRIED RICE

Marinated American Wagyu, Kimchi,
Mozzarella, Poached Egg

25

JANCHI GUKSOO

Wheat Noodles, Anchovy Stock, Seafood Soy Sauce

15

HOT STONE BIBIMBAP

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

22

BIBIMP GUKSOO

Wheat Noodle, Prime Beef, Pickled Radish, Green
Apple, Kimchi, Cucumber, Soft Boiled Egg,
Cold Bone Broth, Apple Chili Sauce

18



MARKET FISH

Seasonal Fish
MKT

BANCHAN BOARD

6 Seasonal Banchan, Egg Crepe, Wasabi Cho-Gochujang

18

SIDES • 사이드

SOY BEAN STEW

11

KIMCHI STEW

11

MAC AND CHEESE

14

EGG SOUFFLE

10

STIR-FRY SEASONAL VEGETABLES

12

KIMCHI COLESLAW

8

BURRATA CAPRESE

18

TRUFFLE MASH POTATO

13

K.B. CORN CHEESE

14

CREAMED SPINACH

12

CRUSHED HERB POTATO

12

SSAM

11

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