

Korean Meat Cuts

About this Korean Meat Cuts List

The following list includes terminology that can be used fairly universally for different types of meats including beef, pork, lamb, or goat. However, it's important to understand that Korea has its own butchering style. This may mean that the name may represent the same part of the cow but may be processed differently. There may be a learning curve for you and your butcher.

If you are looking for a specific type of meat cut, you may also want to show photos and videos to the butcher along with the Korean word. It's important to find a butcher willing to work with you to learn exactly what type of meat cuts you need.

About the List Structure

Since many of the items on this list do not exist in western cooking, it's hard to use traditional western systems of organization. This means that we have used elements from both western and Korean culture to create the following organizational structure. We understand the structure may not make sense for new arrivals but it will become more clear as you learn about Korean food.

Disclaimers

Each person who creates a list of language terms or organizes information must make systematic choices. Such choices include such things as culture, intended purpose, and practical use. We want to be transparent about some of our choices:

Selection of Terms

Many of the following meat cuts may have a variety of names in English or Korean. We have primarily used North American terms for the English and then included a maximum of 4 Korean terms. This means the list is not exhaustive. You may find different terms used in different parts of Korea.

Pronunciation v. Romanization

Multiple systems for Romanization exist for Korean words and we did not use them. Romanization is a system for converting words from other languages into English. Romanization systems tend to be based on spelling rather than the pronunciation of the word. Since our lists are meant for communicating with people using spoken language, we use a pronunciation based spelling system instead of Romanization. This means the "English" version of the text may not be usable in a search algorithm online.

Korean Meat Cuts

English to Korean

English Word	Korean Word 1	Pronunciation 1	Korean Word 2	Pronunciation 2
Belly: Pork (Pork Specific- KBBQ)	삼겹살	[sahm-gyuhp-sahl]		
Blade: Oyster (Pork Specific)	낙엽살	[nahk-yuhp-sahl]	부채살	[boo-chae-sahl]
Blade: Top	부채덮개살	[boo-chae-duhp-gae-sahl]		
Brisket: (General Term)	치마양지	[chee-mah-yahng-jee]		
Brisket: Deckle off	차돌양지	[cha-dol-yahng-jee]		
Brisket: Flank	상박살	[sahng-bahk-sahl]		
Brisket: Flat	살치살	[sahl-chee-sahl]		
Brisket: Thin	양지머리	[yahng-jee-muh-ree]		
Cartilage: Leg	도가니	[do-gah-nee]		
Chuck: (General Term)	앞다리살	[ahp-dah-ree-sahl]		
Chuck: Eye Roll	목심	[mok-shim]		
Chuck: Flap	꾸리살	[kkoo-ree-sahl]		
Chuck: Short Rib	목갈비	[mok-gal-bee]		
Chuck: Tender	알목심	[ahl-mok-shim]		
Flank: Thin	치마살	[chee-mah-sahl]		
Flat: Outside (Silverside)	설깃머리살	[suhl-geet-muh-ree-sahl]		
Head: Back of (Pork Specific)	꼬들살	[kko-deul-sahl]		
Head: Cheek	볼살	[bohl-sahl]		
Head: Cheek (Pork Specific)	가브리살	[gah-beu-ree-sahl]		
Head: Jowl (Pork Specific)	항정살	[hahng-juhng-sahl]		
Head: Tongue: Beef	우설	[ooh-suhl]		
Head: Tongue: Long Cut	긴 혀	[geen-hyuh]		
Head: Tongue: Short Cut	짧은 혀	[jjahlb-eun hyuh]		

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English Word	Korean Word 1	Pronunciation 1	Korean Word 2	Pronunciation 2
Head: Tongue: Square Cut	중간 혀	[joong-gahn hyuh]		
Head: Tongue: Swiss Cut	정선 혀	[jeong-suhn hyuh]		
Leg: Back (Ham) (Pork Specific)	뒷다리	[dweet-dah-ri]		
Leg: Fore (Pork) Specific)	앞다리	[ahp-dah-ri]		
Loin: Bottom Sirloin (Pork Specific)	꽃살	[kkot-sahl]		
Loin: Pork (Pork) Specific)	등심	[deung-sheem]		
Loin: Striploin	채끝 등심	[chae-kkeut deung-shim]		
Loin: Tenderloin	안심	[ahn-shim]		
Loin: Top Blade (Flat Iron)	부채살	[boo-chae-sahl]		
Loin: Top Sirloin Butt	윗등심	[weet-eung-shim]	설로인 벗	[suhl-lo-eeen buht]
Loin: Tri Tip	삼각살	[sahm-gahhk-sahl]		
Meat Type: Cow/Beef	소고기 / 쇠고기	[so-go-ghi]		
Meat Type: Cow/Beef: Korean	한우	[hanu]		
Meat Type: Goat	차돌박이	[cha-do-bah-ghi]		
Meat Type: Lamb	양고기	[yahng-go-ghi]		
Meat Type: Pig/Pork	돼지고기	[dwae-jee-go-ghi]		
Meat Type: Pig/Pork: Jeju: Black pig	제주흑돼지	[jeju heuk dwaeji]		
Meat Type: Pig/Pork: Korean	한돈	[handon]		
Meat Type: Rabbit	토끼고기	[tokki-gogi]		
Meat Type: Veal	송아지	[sohng-ah-jee]		
Meat: (General Term)	고기	[go-gi]		
Meat: Rope (Neck Chain)	제비추리	[jeh-bee-choo-ree]		
Misc: Collar/Neck	목살	[mok-sahl]		

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English Word	Korean Word 1	Pronunciation 1	Korean Word 2	Pronunciation 2
(Pork Specific)				
Misc: Feet: Pork	족발	[jokbal]		
Misc: Heel	몽치사태	[moong-chee-sah-tae]		
Misc: Knuckle	설도하	[suhl-do-ha]	도가니살	[do-gah-nee-sahl]
Misc: Lard	지방	[ji-bang]	라드	[ra-deu]
Misc: Quarter	사분도체	[sah-boon-doh-chae]		
Misc: Side (Half Carcass)	이분도체	[ee-boon-doh-chae]		
Misc: Skin: Pork	돼지껍데기	[dwaee-ji kkeop-de-gi]		
Misc: Tendon	힘줄	[heem-jool]		
Misc: Trimming	잡육	[jahb-yook]		
Organ: Diaphragm (Pork Specific)	갈매기살	[gahl-mae-ghi-sahl]		
Organ: Heart	염통	[yeom-tong]	심장	[shim-jang]
Organ: Intestine: Large	대창	[dae-chahng]		
Organ: Intestine: Small	곱창	[gop-chahng]		
Organ: Intestine: Tride	양 (1위)	[yahng (il-wee)]		
Organ: Liver	소 간	[so gahn]		
Organ: Lung	허파	[heopa]		
Organ: Organs, guts, intestines	내장	[nae-chang]		
Plate: Short	엽진살	[uhp-jeen-sahl]		
Rib (General Term)	갈비살	[gahl-bee-sahl]		
Rib Bone: Caps on Both Ends of	마구리	[mah-goo-ree]		
Rib: Back	등갈비	[deung-gahl-bee]		
Rib: Back Short	참갈비	[chahm-gahl-bee]		
Rib: Boneless Chuck	갈비본살	[gahl-bee-bon-sahl]	본갈비	[bon-gahl-bee]
Rib: Rib Eye Roll	갈비심	[gahl-bee-shim]		
Rib: Ribcap	갈비덧살	[gahl-bee-duht-sahl]		
Rib: Short	꽃갈비	[kkoht-gahl-bee]		
Rib/Plate: Short	갈비	[gahl-bee]		

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English Word	Korean Word 1	Pronunciation 1	Korean Word 2	Pronunciation 2
Round Top: Inside	우둔살	[ooh-doon-sahl]		
Round: Bottom	우둔하	[ooh-doon-ha]		
Round: Eye of	홍두깨살	[hong-doo-kkae-sahl]		
Round: Outside	설깃살	[sahl-geet-sahl]		
Round: Rump	보섭살	[bo-suhb-sahl]		
Shank: Center Heel of	아롱사태	[ah-rong-sah-tae]		

Korean Meat Cuts

Korean to English

We have organized the following Korean meat cut terms based off of the most common Korean term. We have also included the second common term.

Korean Word 1	Pronunciation 1	English Word	Korean Word 2	Pronunciation 2
가브리살	[gah-beu-ree-sahl]	Meat: Cheek (Pork Specific)		
갈매기살	[gahl-mae-ghi-sahl]	Meat: Diaphragm (Pork Specific)		
갈비	[gahl-bee]	Rib/Plate: Short		
갈비덧살	[gahl-bee-duht-sahl]	Ribcap		
갈비본살	[gahl-bee-bon-sahl]	Rib: Boneless Chuck	본갈비	[bon-gahl-bee]
갈비살	[gahl-bee-sahl]	Rib (General Term)		
갈비심	[gahl-bee-shim]	Rib Eye Roll		
고기	[go-gi]	Meat (General Term)		
곱창	[gop-chahng]	Intestine: Small		
긴 혀	[geen-hyuh]	Tongue: Long Cut		
꼬들살	[kko-deul-sahl]	Head: Back of (Pork Specific)		
꼬리	[kko-ree]	Tail: Ox		
꽃갈비	[kkoht-gahl-bee]	Rib: Short		
꽃살	[kkot-sahl]	Loin: Bottom Sirloin (Pork Specific)		
꾸리살	[kkoo-ree-sahl]	Chuck: Flap		
낙엽살	[nahk-yuhp-sahl]	Blade: Oyster (Pork Specific)	부채살	[boo-chae-sahl]
대창	[dae-chahng]	Intestine: Large		
도가니	[do-gah-nee]	Cartilage: Leg		
돼지고기	[dwae-jee-go-ghi]	Meat: Pig/Pork		
뒷다리	[dweet-dah-ri]	Leg: Back (Ham) (Pork Specific)		
뒷사태살	[dweet-sah-tae-sahl]	Shank: Hind		
등갈비	[deung-gahl-bee]	Rib: Back		
등심	[deung-sheem]	Loin: Pork (Pork Specific)		

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Korean Word 1	Pronunciation 1	English Word	Korean Word 2	Pronunciation 2
마구리	[mah-goo-ree]	Rib Bone: Caps on Both Ends of		
목갈비	[mok-gal-bee]	Chuck: Short Rib		
목살	[mok-sahl]	Meat: Collar/Neck (Pork Specific)		
목심	[mok-shim]	Chuck: Eye Roll		
몽치사태	[moong-chee-sah-tae]	Meat: Heel		
보섭살	[bo-suhb-sahl]	Round: Rump		
볼살	[bohl-sahl]	Meat: Cheek		
부채덮개살	[boo-chae-duhp-gae-sahl]	Blade: Top		
부채살	[boo-chae-sahl]	Loin: Top Blade (Flat Iron)		
뼈사태	[bbyuh-sah-tae]	Shank: Shin (Bone-In)		
사분도체	[sah-boon-doh-chae]	Quarter		
사태살	[sah-tae-sahl]	Shank: Shin		
살치살	[sahl-chee-sahl]	Brisket: Flat		
삼각살	[sahm-gahhk-sahl]	Loin: Tri Tip		
삼겹살	[sahm-gyuhp-sahl]	Belly: Pork (Pork Specific-KBBQ)		
상박살	[sahng-bahk-sahl]	Brisket: Flank		
설깃머리살	[suhl-geet-muh-ree-sahl]	Flat: Outside (Silverside)		
설깃살	[sahl-geet-sahl]	Round: Outside		
설도하	[suhl-do-ha]	Knuckle	도가니살	[do-gah-nee-sahl]
소 간	[so gahn]	Liver		
소고기 / 쇠고기	[so-go-ghi]	Meat: Cow/Beef		
송아지	[sohng-ah-jee]	Meat: Veal		
아롱사태	[ah-rong-sah-tae]	Shank: Center Heel of		
안심	[ahn-shim]	Loin: Tenderloin		
안창살	[ahn-chahng-sahl]	Skirt: Outside / Thin		

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Korean Word 1	Pronunciation 1	English Word	Korean Word 2	Pronunciation 2
알목심	[ahl-mok-shim]	Chuck: Tender		
앞다리	[ahp-dah-ri]	Leg: Fore (Pork Specific)		
앞다리살	[ahp-dah-ree-sahl]	Chuck (General Term)		
앞다리살	[ahp-dah-ree-sahl]	Shank: Fore		
앞치마살	[ahp-shee-mah-sahl]	Skirt: Front		
양 (1위)	[yahng (il-wee)]	Intestine: Tride		
양고기	[yahng-go-ghi]	Meat: Lamb		
양지머리	[yahng-jee-muh-ree]	Brisket: Thin		
업진살	[uhp-jeen-sahl]	Plate: Short		
업진안살	[uhp-jeen-ahn-sahl]	Skirt: Inside		
우둔살	[oooh-doon-sahl]	Round Top: Inside		
우둔하	[oooh-doon-ha]	Round: Bottom		
우설	[oooh-suhl]	Tongue: Beef		
윗등심	[weet-deung-shim]	Loin: Top Sirloin Butt	설로인 벗	[suhl-lo-eeen buht]
이분도체	[ee-boon-doh-chae]	Side (Half Carcass)		
잡육	[jahb-yook]	Trimming		
전각살	[juhn-gahk-sahl]	Shoulder Clod	어깨살	[uh-kkae-sahl]
정선 혀	[jeong-suhn hyuh]	Tongue: Swiss Cut		
제비추리	[jeh-bee-choo-ree]	Meat: Rope (Neck Chain)		
중간 혀	[joong-gahn hyuh]	Tongue: Square Cut		
짧은 혀	[jjahlb-eun hyuh]	Tongue: Short Cut		
차돌박이	[cha-do-bah-ghi]	Meat: Goat		
차돌양지	[cha-dol-yahng-jee]	Brisket: Deckle off		
참갈비	[chahm-gahl-bee]	Rib: Back Short		

Korean Meat Cuts

Korean Word 1	Pronunciation 1	English Word	Korean Word 2	Pronunciation 2
채끝 등심	[chae-kkeut deung-shim]	Loin: Striploin		
치마살	[chee-mah-sahl]	Flank: Thin		
치마양지	[chee-mah-yahng-jee]	Brisket (General Term)		
토시살	[to-shee-sahl]	Skirt: Thick / Hanging Tender		
항정살	[hahng-juhng-sahl]	Meat: Jowl (Pork Specific)		
홍두깨살	[hong-doo-kkae-sahl]	Round: Eye of		
힘줄	[heem-jool]	Tendon		