

5 Course Menu \$55

Choose one
Raw Starter*

Yukhoe* (you key) wagyu beef tartare, korean pear, wasabi crème fraiche, egg, sesame oil, chive, tamari, pine nuts
Tuna Hwe* (way) thinly sliced tuna ribbons, pear, sesame, chive, smoked oil, rice crackers
Spicy King Salmon Hwe* (way) thinly sliced spicy king salmon ribbons, green apple, pea tendrils
Yellowtail Hwe* (way) thinly sliced yellowtail ribbons, scallion citrus pepper oil, fuji apple, nori caviar

Choose two
Starters

Kimchi Jjigae (jee gay) kimchi soup, tofu, scallion, doenjang (korean miso)
Corn Cheese- corn, kimchi, melted cheese
Tteok Bokki (duck-bo-key)- house made spicy chewy rice cakes, kimchi
Japchae (jop chae)- yam starch noodles, bell pepper, onion, scallion, mushroom, sweet soy sauce
Korean Fried Cauliflower - rice flour crusted cauliflower, spicy gochujang sauce
Crispy Octopus – crispy fried octopus, smoked gochujang aioli
Kimchi Jeon -(kim chi g-on) kimchi & scallion pancake, sesame chili sauce

Choose one
SSAM

red leaf lettuce, scallion, rice, bean sprout, jalapeno pepper, pickled garlic, ssamjang, crispy seaweed choice of:

Samgyeop-Sal (sam-yop-sal) - sliced grilled pork belly
Bulgogi (bull-go-ghee) - thin sliced marinated beef
Dakbulgogi (dock-bull-go-ghee) - spiced korean miso marinated chicken
Daejigogi (day-g-go-ghee) - thin sliced spicy pork loin
Kalbi (kal-bee)- grilled marinated boneless short rib
Dubu (do-boo)- spicy korean miso tofu, scallion, onion

or

Kalbi Steak* (kal-bee) - boneless marinated short rib steak, honey garlic fingerling potatoes
Dalg (doll-ga)- seared airline chicken breast stuffed with chicken sausage, mushroom, onion, squash, yuja sweet & sour
Gaji (gah-gee) -eggplant, spicy tteok bokki, bell pepper, mushroom, onion, scallion, cilantro
Dolsot Bibimbap* - korean stone pot, sizzling rice, kimchi, runny egg. Choice of tofu, chicken, pork, beef

Choose one
Dijeoteu (dessert)

Gwapyeon (panna cotta) - yuja custard, fresh kiwi, honey cake, fermented honey, whipped cream
Sesame Cake - sesame oil cake, jujube (korean dates), chocolate, salted dulce de leche, sesame crumble
Upside Down Hotteok– pear & walnut street doughnut, passion fruit crème anglaise, sesame, whipped cream
Ice Cream - choice of black sesame chocolate, yuja, pear sherbert, honey crème brûlé, rotating flavor

(Chef's Tasting Menu Available with 24 hour notice)