

## 5 Course Menu \$60 per person

Caviar Cone- Lobster  
mousse, osetra caviar \$10

### 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

Foie Gras- foie gras torchon,  
passion fruit, chili \$10

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  
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–apple, nuts & pear street doughnut, 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)**