

# Yoli 올리

Inspired Korean Cuisine

## Raw Starters\*

Yukhoe* (you key) wagyu beef tartare, korean pear, wasabi crème fraiche, egg, sesame oil, chive, tamari, pine nuts	16
Chamchi Yukhoe* (cham chi you key) tuna tartare, pine nut, pear, wasabi crème fraiche, egg, sesame, chive, tamari	18
King Salmon Hwe* (way) thinly sliced king salmon ribbons, green apple, fennel kimchi, smoked oil	21
Yellowtail Hwe* (way) thinly sliced yellowtail ribbons, scallion citrus pepper oil, apple kimchi, fuji apple, fresno chili	21
Caviar Juk* osetra caviar, black truffle porridge, chive, pine nut	18

## Starters

Kimchi Jjigae (jee gay) kimchi soup, tofu, scallion, doenjang (Korean miso)	7
Corn Cheese - corn, kimchi, melted cheese	6
Tteok Bokki (duck-bo-key)- house made spicy chewy rice cakes, kimchi	9
Japchae (jop chae)- yam starch noodles, bell pepper, onion, scallion, mushroom, sweet soy sauce	7
Korean Fried Cauliflower - rice flour crusted cauliflower, spicy gochujang sauce	9
Crispy Octopus – crispy fried octopus, smoked gochujang aioli	15
Foie Gras- seared foie gras, sweet & sour kimchi, sesame puree, brioche	19
Agi Bibimbap* "baby bap" sizzling rice, marinated beef, kimchi, quail egg	13
Kimchi Jeon -(kim chi g-on) kimchi & scallion pancake, sesame chili sauce	13

## SSAM\* 보쌈

red leaf lettuce, scallion, rice, bean sprout, jalapeno pepper, 6 banchan, pickled garlic, ssamjang, crispy seaweed choice of:

Samgyeop-Sal (sam-yop-sal) - thin sliced grilled pork belly	24
Bulgogi (bull-go-ghee) - thin sliced marinated beef	25
Dakbulgogi (dock-bull-go-ghee) - spiced korean miso marinated chicken	21
Daejigogi (day-g-go-ghee) - thin sliced spicy pork loin	24
Kalbi (kal-bee)- grilled marinated boneless short rib	24
Dubu (do-boo)- spicy Korean miso tofu, scallion, onion	19
Oli (oh-lee)- grilled duck breast	26
Hwe* (way) - assorted raw fish ribbons	30

## Mains\*

rice, six banchan, kimchi

Kalbi Steak* (kal-bee) - boneless marinated short rib steak, honey garlic fingerling potatoes	24
Wagyu Sogogi* (wa-gyu so-go-ghee) - australian wagyu beef, kimchi fingerling potatoes, bone marrow, herb jang	30
Oli* (oh-lee) - duck breast, parsnip, fermented citrus	26
Dalg - seared airline chicken breast stuffed with house made chicken sausage, mushroom, onion, squash, yuja sweet & sour	24
Gaji (gah-gee) -eggplant, spicy rice gnocchi, bell pepper, mushroom, onion, scallion, cilantro	18
Yeon Eo* (yawn oh) - doenjang glazed king salmon, roasted kimchi puree, korean black bean spinach	26
Hwe Dup Bap* (way-do-bop)- 3 types raw fish over rice with greens, cucumber, citrus bibimjang	30
Dolsot Bibimbap* - korean stone pot, sizzling rice, kimchi, runny egg	tofu 19 chicken 21 pork 23 beef 23

## Dijeoteu (dessert)

Gwapyeon (panna cotta) - yuja custard, fresh kiwi, honey cake, fermented honey, whipped cream	9
Sesame Cake - sesame oil cake, jujube (korean dates), chocolate, salted dulce de leche, honey crumble	10
Upside Down Hotteok– pear & walnut street doughnut, pumpkin crème anglaise, sesame, whipped cream	12
Ice Cream - choice of black sesame chocolate, yuja, pear sherbert, honey crème brûlée, rotating flavor	6 or 2 for 10

**Kid-chi available upon request** - non spicy, non fishy version of kimchi

**Vegan Kimchi available upon request**

Menu items marked \* contain raw or undercooked animal product.

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