

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
Tuna Hwe* (way) thinly sliced tuna ribbons, pear, sesame, chive, smoked oil, rice crackers	18
Spicy King Salmon Hwe* (way) thinly sliced spicy king salmon ribbons, green apple, pea tendrils	21
Yellowtail Hwe* (way) thinly sliced yellowtail ribbons, scallion citrus pepper oil, fuji apple, nori caviar	21
Caviar Juk* osetra caviar, black truffle porridge, chive, pine nut	18
Caviar Ppang* osetra caviar, toasted brioche, chive, egg puree, shallot & black garlic kimchi cream	18

Starters

Kimchi Jjigae (g-gay)- kimchi soup, tofu, scallion, doenjang (korean miso)	7
Corn Cheese- corn, kimchi, melted cheese	6
Kimchi Bread- house made kimchi bread, sesame leaf butter, kimchi butter	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- foie gras torchon, passion fruit pound cake, korean passion fruit honey, strawberry chili	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, 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) - king salmon, yellowfin tuna, yellowtail ribbons	30

Mains*

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-g) -eggplant, spicy tteok bokki, 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, pea tendrils, citrus bibimjang	30
Dolsot Bibimbap* - korean stone pot, sizzling rice, kimchi, runny egg	tofu 19 chicken 21 pork 23 beef 23 salmon 26

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, sesame crumble	10
Upside Down Hotteok- pear & walnut street doughnut, passion fruit crème anglaise, sesame, whipped cream	12
Ice Cream - choice of black sesame chocolate, yuja, pear sherbert, honey crème brûlé, 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