

Yoli 올리

Inspired Korean Cuisine

Raw Starters*

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

Starters

Kimchi Jjigae 김치찌개 (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
Foie Gras 푸아그라 seared foie gras, sweet & sour kimchi, sesame puree, brioche	19
Agi Bibimbap* 비빔밥 "baby bap" sizzling rice, marinated beef, kimchi, quail egg	13
Kimchi Jeon (kim chi g-on) kimchi & scallion pancake, sesame chili sauce	13
Bokkeum-Bap (boke um) kimchi fried rice, egg, leek	12 add foie gras 20 add kobe beef 35

SSAM* 보쌈

red leaf lettuce, scallion, rice, kimchi, serrano pepper, 6 banchan, daikon radish, pickled garlic, ssamjang, crispy seaweed choice of:

Samgyeop-Sal 삼겹살 (sam-yop-sal) - grilled pork belly	24
Bulgogi 불고기 (bull-go-ghee) - thin sliced marinated beef	25
Dakbulgogi 닭불고기 (dock-bull-go-ghee) - spiced korean miso marinated chicken	21
Daejigogi 제육볶음 (day-g-go-ghee) - thin sliced spicy pork loin	24
Kalbi (Cal-bee)- grilled marinated boneless short rib	24
Dubu (do-boo)- spicy tofu, scallion, onion	19
Hwe* 회 (way) - assorted raw fish ribbons	30

Mains*

rice, six banchan, kimchi, for the table

Kalbi Steak* 갈비(kal-bee) - boneless marinated short rib steak, kimchi jjigae	23
Wagyu Sogogi* 쇠고기 (wa-gyu so-go-ghee) - australian wagyu beef, kimchi fingerling potatoes, bone marrow, gremolata	28
L.A Kalbi cross cut (lateral cut) marinated ribs, sizzling platter	26
Oli* 오리 (oh-lee) - duck breast, parsnip, fermented citrus	26
Amtalg 삼계탕 - 1/2 roasted game hen, black truffle rice juk, yuja sweet & sour	24
Gaji 임금- (gah-gee) eggplant, spicy rice gnocchi, mushroom, onion, scallion	18
Yeon Eo* 서연 (yawn oh) - doenjang glazed king salmon, roasted kimchi puree, korean black bean spinach	26
Hwe Dup Bap* 회덮밥 (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, ice wine whip	9
Sesame Cake - sesame oil cake, jujube (korean dates), chocolate, salted dulce de leche, honey crumble	10
Ice Cream - choice of black sesame chocolate, yuja, pear sherbert, 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