

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 nut

Tuna Hwe* (way) thinly sliced tuna ribbons, pear, sesame, chive, smoked oil, rice cracker

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

Juk - maitake & shimeji mushroom rice porridge, runny egg, black vinegar, chives

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

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

Choose one SSAM (lettuce wraps)

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

Tangsuyuk– crispy fried chicken, onions, scallions, sweet & tart chili sauce

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

Wagyu Sogogi* (wa-gyu so-go-ghee) - australian wagyu beef, kimchi fingerling potatoes, bone marrow, herb jang (+\$6)

Oli* (oh-lee) - duck breast, root vegetables, korean quince puree (+\$4)

Choose one Dijeoteu (dessert)

Gwapyeon (panna cotta) - yuja custard, fresh kiwi, 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)