

Yoli 올리

Inspired Korean Cuisine

Starters

Banchan - wider variety of side dishes	3
Corn Cheese - corn, kimchi, melted cheese	8
Caviar Ppang* osetra caviar, toasted brioche, chive, egg* puree, shallot & black garlic kimchi cream	20
Korean Fried Cauliflower - rice flour crusted cauliflower, spicy gochujang sauce	10
Crispy Octopus – crispy fried octopus, smoked gochujang aioli	15
Foie Gras - foie gras torchon gangjeong, korean passion fruit honey, strawberry chili, brioche	19
Tteok Bokki (duck-bo-key)- spicy chewy rice cakes	10
Japchae (jop chae)- yam starch noodles, bell pepper, onion, scallion, mushroom, sweet soy sauce	9
Kimchi Jeon (kim chi g-on) kimchi & scallion pancake, sesame chili sauce	13
Yukhoe* (you key) wagyu beef* tartare, korean pear, wasabi crème fraiche, egg, sesame oil, chive, tamari, pine nuts	16

Set Lunch

rice, kimchi soup or salad, and choice of:

Bulgogi (bull-go-ghee) - thin sliced marinated beef, onion, scallion	15
Kalbi (Cal-bee)- grilled marinated boneless short rib	17
Dakbulgogi (dock-bull-go-ghee) - spiced Korean miso marinated chicken, onion, scallion	13
Dalg Twigim (dag-twig-em)- fried chicken thighs in tangy spiced sauce	13
Daejigogi (day-g-go-ghee) - thin sliced spiced Korean miso marinated pork loin, onions, scallion	15
Dubu (do-boo)- spiced Korean miso tofu, scallion, onion	12
Dak Saendeuwichi - fried chicken, potato bun, honey, lettuce, kimchi	14
Spicy Dak Saendeuwichi - spicy fried chicken, potato bun, habanero honey, lettuce, kimchi slaw	14

Dol Sot (stone pot) Bi Bim Bap*

crispy rice, bean sprout, kimchi, carrot, runny egg, bibimjang (fermented chili paste) and choice of:

Bulgogi (bull-go-ghee)- thin sliced marinated beef, onion, scallion	17
Dakbulgogi (dock-bull-go-ghee)- spiced korean miso chicken, onion, scallion	15
Daejigogi (day-g-go-ghee)- thin sliced spicy pork loin, onions, scallion	17
Dubu (do-boo)- spicy Korean miso tofu, scallion, onion	14

Salads

Hwe Dup Bap* (way-do-bop)- three types raw fish* over rice with greens, seaweed, citrus spicy dressing	19
Kalbi Salad (kal-bee)- grilled marinated boneless beef short rib, greens, cucumber, mushroom, sesame dressing	16

SSAM

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

Samgyeop-Sal (sam-yop-sal) -thick sliced grilled pork belly	16
Bulgogi (bull-go-ghee)- thin sliced marinated beef	16
Kalbi (Cal-bee)- grilled marinated boneless short rib	17
Dakbulgogi (dock-bull-go-ghee)- spiced korean miso marinated chicken	14
Dalg Twigim (dag-twig-em)- fried chicken thighs in tangy spiced sauce	13
Daejigogi (day-g-go-ghee)- thin sliced spicy pork loin	16
Dubu (do-boo)- spicy Korean miso tofu, scallion, onion	12
Hwe* (way)- assorted raw fish*	19

Dijeoteu (dessert)

Gwapyeon - (panna cotta) - yuja custard, fresh kiwi, fermented honey, whip	9
Sesame Cake - sesame oil cake, jujube (korean dates), chocolate, salted dulce de leche, honey crumble	11
Upside Down Hotteok - pear & walnut street doughnut, crème anglaise, sesame, whipped cream	12
Ice Cream - choice of black sesame chocolate, yuja, pear sherbet, honey crème brûlée, rotating flavor	6

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