

- 18% service charge will be added to parties of eight or more.
- In reducing our footprint, a charge of 1\$/pp for unlimited Q water will apply.
- Gluten free modifications will incur a \$2/dish charge where applicable.

HWAE (RAW BAR)

- \$20/40 **Oysters (Saeng Gul) - 6 or 12**
Maesil & Cucumber Mignonette, Gochujang, Lime
Suggested Pairing : La Vida al Camp Cava Brut - 3oz. \$7.5
- 5 **Sushi Hand Cone**
Ask your Server For Details
- 18 **Beef Striploin Tataki (Yuk Hwae)**
Ponzu, Grated Daikon, Cucumber, Truffle Oil, Black Garlic
- 20 **Foie Gras & Tofu (Origan Dubu)**
Black Raspberry Gel, Pine Nut, Steam Bread
- 20 **Poke Bowl (Hwaedup Bap)**
Ahi Tuna, Scallop, BC Salmon, Tobiko, Edamame, Avocado, 'Onion Rings'
- 22 **White Tiger Roll (Baek Ho Kimbap)**
Panko Prawn, Salmon, Hamachi, Avocado, Gochugaru Aioli, Kabayaki

ANJU (SPICY, SALTY DRINKING FOOD)

- 6 **Crispy Seaweed (Kim Twigim)**
Corn Flour, Togarashi, Hot Mustard Pea Purée
- 10 **Fried Brussels Sprouts**
Bacon, Rice Sticks, Red Onion, Soy Maple Syrup
- 12 **Mushroom Tempura**
Shimeji & Oyster Mushroom, Truffle Ponzu, Nori
- 12 **KFC Sliders (2)**
Gochujang, Kewpie Mayo, Lettuce
- 12 **Oxtail Tortellini (Sogori Mandu)**
Soy Sauce, Truffle Oil, Grana Padano
- 14 **Prawn Potstickers (Saewoo Mandu Gui)**
Ginger, Green Onion, Black Vinegar, Garlic Chili Oil
- 14 **Crispy Tofu (Dubu Kimchi)**
Crispy Pork Belly, Sesame Maple Sautéed Kimchi, Citrus Aioli
- 16 **Maple Hill Chicken Wings (Dak Nalgae) 🌱**
Gochujang, Buffalo Gochujang, Kabayaki or Ginger Lime
- 18 **Kimchi Chili Cheese Nachos**
Kimchi, Beef, Cheddar, Lime Crema, Guacamole, Serranos

BAP & GUKSU (RICE & NOODLES)

- 16 **Kimchi Fried Quinoa (Kimchi Bokkeum 'Bap')**
Chinese Pork Sausage, Carrot, Zucchini, Onion, Fried Egg, Nori
- 19 **Sweet Potato Noodles (Japchae)**
Choice of Protein, Onion, Carrot, Spinach | Tofu - \$16
- 19 **Lettuce Wraps (Sangchu Ssäm)**
Choice of Protein, Asian Herbs, Ssämjang, Garlic Chips | Tofu - \$16
- 20 **Hot Stone Rice Bowl (Dolsot Bibimbap)**
Choice of Protein, Assorted Vegetables, 63° Vita Egg | Tofu - \$17

GOGI (MEAT & SEAFOOD)

- \$14 **Spicy Lamb Bulgogi w/ Rice Sticks**
Gochujang, Cabbage, Carrot, Onion, Green Onion, Rice Sticks
- 18 **Baby Back Pork Ribs (Dweji Galbi)**
Gochujang Paprika BBQ Sauce, Sesame Slaw, Green Onion
- 20 **Grilled Beef Short Ribs (Bul Galbi)**
Sweet Garlic Soy Marinade, Cucumber Kimchi
- 20 **Spicy Squid Fried Rice (Ojinga Bokkumbap)**
Crispy Squid, Squid Ink, Serrano, Garlic Stem, Cabbage, Carrot, Zucchini
- 20 **Pan Seared Sea Bream**
Lightly Cured, Grilled Lemon, Wasabi Soy, Nori
- 26 **Seafood Curry Ramen Nest (Haemul Karae Ramen Dungji)**
Squid, Prawns, Clams, Zucchini, Carrot, Coconut Milk, Cilantro

LARGE FORMAT

- 40 **Root Beer Braised Pork Hock (Jokbal)**
Star Anise, Clove, Salted Shrimp Sauce, Lettuce, Garlic, Serrano
- 32/60 **Fried Chicken & Waffles (Half or Full)**
Gochujang Marinade, Kimchi Cheddar Waffles, Spicy Watermelon Salad
- 45 **Steamed Halibut T-Bone Fish Tacos**
Orange Ginger Glaze, Simple Slaw, Guacamole, Corn Tortillas
- 120 **40 oz. Bone In Rib Eye Steak (Galbi)**
Lemongrass, Mixed Mushrooms, Seasonal Veg, Kimchi, Rice, Lettuce

BANCHAN (SIDES & VEG)

- 3 **Kimchi**
Napa Cabbage or Seasonal
- 8 **Charred Shishito Peppers (Gwari Gochu Gui)**
Garlic, Gochugaru, Sesame Oil, Soy Sauce
- 10 **Steamed Eggplant (Gaji Jjim)**
Fresh Tofu, Soy Vinaigrette, Gochugaru, Pine Nuts
- 10 **Wok Fried Seasonal Veg**
Ask your Server For Details

HOOSHIK (DESSERT)

- 8 **Creme Brûlée**
Black Sesame, Fresh Berries, Sesame Brittle
- 10 **Walnut Cheddar Stuffed Pancake (Hotteok)**
White Truffle Ice Cream, Red Bean, Strawberry, Honey Sponge Cake
- 12 **Chocolate Cake**
Gochujang, Raspberry Chartreuse Buttercream

1/2
DINNER

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