

- 18% service charge will be added to parties of six 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 : Canaletto Prosecco - 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)**
Korean Pear & Riesling Gelée, Crostini, Pine Nut
- 22 **White Tiger Roll (Baek Ho Kimbap)**
Panko Prawn, Salmon, Hamachi, Avocado, Gochugaru Aioli, Kabayaki

ANJU (SPICY, SALTY DRINKING FOOD)

- 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)

- 18 **Sweet Potato Noodles (Japchae)**
Choice of Protein, Onion, Carrot, Spinach | Tofu - \$16
- 18 **Chicken Kimchi Fried Rice (Dak Kimchi Bokkeum Bap)**
Fried Egg, Nori, Butter, Carrot, Zucchini, Onion
- 20 **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

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GOGI (MEAT & POULTRY)

- \$16 **Soy Sauce Chicken (Ganjang Jjimdak)**
Soy, Serrano Peppers, Carrot, Zucchini, Onion, Crispy Ramen
- 14 **Broek Acres Pork Blade Steak (Dweji Bulgogi)**
Gochujang Marinade, Seasonal Fruit Salsa,
- 20 **Grilled Beef Short Ribs (Bul Galbi)**
Sweet Garlic Soy Marinade, Kimchi

HAEMUL (SEAFOOD)

- 12 **Grilled Mackerel (Godeungeo Gui)**
Lightly Cured, Wasabi Soy, Lemon
- 20 **Claypot Black Cod (Eundaegu Jorim)**
Gochugaru Caramel Glaze, Potato, Zucchini, Thai Chili, Ginger Shoot
- 20 **Spicy Squid Fried Rice (Ojinga Bokkumbap)**
Crispy Squid, Squid Ink, Serrano, Garlic Stem, Cabbage, Carrot, Zucchini
- 28 **Seafood Curry Ramen Nest (Haemul Karae Ramen Dungji)**
Squid, Prawns, Clams, Zucchini, Carrot, Coconut Milk, Cilantro

LARGE FORMAT

- 32/60 **Fried Chicken & Waffles (Half or Full)**
Kimchi Cheddar Waffles, Creamy Sesame Slaw, Gravy
- 45 **Whole Fish Tacos (Saengsun Twigim)**
Deep Fried Daily Catch, Soy Vinagrette, Lemon, Sesame Slaw
- 75 **Spicy Steamed Dungeness Crab (Gae Jorim)**
Garlic, Ginger, Onion, Green Onion, Gochugaru, Ginger, Rice

BANCHAN (SIDES & VEG)

- 2 **Steamed Rice**
- 3 **Kimchi** Napa Cabbage or Seasonal
- 10 **Seasonal Veg** Ask your Server For Details
- 10 **Grilled Eggplant (Gaji Jjim)**
Tofu, Soy Vinagrette, Gochugaru, Pine Nuts

HOOSHIK (DESSERT)

- 10 **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 Chantilly Cream
- 13 **Black Moon Rising (Adults only)**
Luxardo Amaretto, Black Bean Soy Milk, Maaraschino Cherry

1/2 DINNER

2/2 DINNER