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HWAE (RAW BAR)

- \$22/44 **Oysters (Saeng Gul) - 6 or 12**
Black Moss Mignonette, Gochujang, Lime
Suggested Pairing : Canaletto Prosecco - 3oz. \$7.5
- 5 **Sushi Hand Rolls**
Ask your Server For Details
- 18 **Beef Striploin Tataki (Yuk Hwae)**
Ponzu, Grated Daikon, Cucumber, Truffle Oil, Black Garlic
- 20 **Spicy Seafood Ceviche**
BC Halibut Cheek, Scallop, Shrimp, Red Onion, Avocado, Cilantro, Gochujang
- 22 **White Tiger Roll (Baek Ho Kimbap)**
Panko Prawn, Salmon, Hamachi, Avocado, Gochugaru Aioli, Kabayaki

ANJU (SPICY, SALTY DRINKING FOOD)

- 8/14 **Feature Soup/Stew : Small or Large**
Ask Your Server For Details
- 12 **Manimal Taquitos**
Kimchi, Ground Beef Brisket, Cheese Curds, Avocado Lime Crema
- 12 **KFC Sliders (2)**
Gochujang, Kewpie Mayo, Lettuce
- 12 **Oxtail Tortellini (Sogori Mandu)**
Soy Sauce, Truffle Oil, Grana Padano
- 14 **Spicy Lamb Potstickers (Yang Mandu)**
Gochujang, Woodear Mushroom, Ginger, Black Vinegar, Garlic Chili Oil
- 14 **Crispy Tofu (Dubu Kimchi)**
Pork Belly, Sesame Maple Sautéed Kimchi, Citrus Aioli
- 16 **Maple Hill Chicken Wings (Dak Nalgae)**
Gochujang, Buffalo Gochujang, Kabayaki or Ginger Lime

BAP & GUKSU (RICE & NOODLES)

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

BANCHAN (SIDES)

- 1 **Seaweed Wafers** | Add Hot Mustard Oil - \$1
- 2 **Rice**
- 3 **Kimchi** Napa Cabbage or Feature
- 3 **Korean Style Pickle**

YACHAE (VEGETABLES)

- \$6 **Mini Cucumbers**
Gochugaru, Shallot, Soy, Bonito
- 10 **Fried Brussels Sprouts**
Bacon, Rice Sticks, Red Onion, Soy Maple Syrup
- 12 **Truffle Yam Fries**
Gochugaru, Green Onion, Gochugaru Aioli
- 12 **Asparagus & Shitake**
Garlic, Sesame Oil, Black Garlic Butter, Arugula

HAEMUL (SEAFOOD)

- 18 **Roasted Black Cod (Eundaegu Gui)**
Denjang, Gochugaru, Palm Sugar, Garlic, Ginger Shoots
- 20 **Steamed BC Halibut w/ Asparagus**
Garlic, Ginger Shoots, Green Onion, Soy Vinaigrette, Lemon
- 20 **Black Bean Clams & Rice Gnocchi**
Fermented Black Beans, Carrot, Onion, Green Onion, Dashi
- 22 **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)**
Halibut, Prawns, Clams, Zucchini, Carrot, Coconut Milk, Cilantro

GOGI (MEAT & POULTRY)

- 16 **Broek Acres Spicy Pork Shoulder (Jeyuk Bokeum)**
Gochugaru, Soy, Ginger, Garlic, Onion, Carrot, Green Onion,
- 24 **Alberta Lamb Chops (Yang Galbi)**
Korean Curry, Gochugaru, Tomato, Cucumber, Salted Tofu
- 26 **Grilled Beef Short Rib Steak (Bul Galbi)**
Sweet Garlic Soy Marinade, Kimchi
- 95 **A5 Japanese Wagyu Striploin Steak**
Roasted Mushrooms, Scallion Salad, Truffle Sweet Potato Puree

LARGE FORMAT DINING

- 32/60 **Fried Chicken & Waffles (Half or Full)**
Ginger Chili Oil, Scallion Waffles, Cucumber Kimchi, Black Vinegar Maple
- 50 **Spicy Halibut T-Bone Fish Tacos**
Black Bean & Corn Salsa, Avocado Lime Crema, Sesame Slaw
- MP **Marinated Tomahawk Rib Eye Steak**
Kimchi Fried Rice, Denjang Soup, Scallion Salad, Lettuce Wrap Set
- 250 **Whole Roasted Broek Acres Pork Shoulder (Bo Ssäm)**
Oysters, Lettuce, Rice, Condiments & Sauces (48 Hours Notice)

1/2
DINNER

2/2
DINNER