

- 18% service charge will be added to parties of eight or more.
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- 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
- 16 **Spicy Scallop Sashimi (Galibi Hwae)**
Soy, Garlic Chili Oil, Lime, Serrano & Cucumber Salsa
- 18 **Beef Striploin Tataki (Yuk Hwae)**
Ponzu, Grated Daikon, Cucumber, Truffle Oil, Black Garlic
- 20 **Sashimi Salad (Hwaedup Bap)**
Organic Salmon, Hamachi, Tuna, Tobiko, Gochujang Vinaigrette, Sushi Rice
- 22 **White Tiger Roll (Baek Ho Kimbap)**
Panko Prawn, Salmon, Hamachi, Avocado, Gochugaru Aioli, Kabayaki

ANJU (SPICY, SALTY DRINKING FOOD)

- 9 **Mushroom Tempura (Buhsut Twigim)**
King Oyster & Shimeji Mushrooms, Truffle Ponzu, Green Onion, Nori
- 10 **Fried Brussels Sprouts**
Bacon, Rice Sticks, Red Onion, Soy Maple Syrup
- 12 **KFC Sliders (2)**
Gochujang, Kewpie Mayo, Lettuce, 1 Side
- 12 **Oxtail Tortellini (Sogori Mandu)**
Soy Sauce, Truffle Oil, Grana Padano
- 14 **Spicy Lamb Bulgogi w/ Rice Sticks**
Gochujang, Cabbage, Carrot, Onion, Green Onion, Rice Sticks
- 14 **Crispy Tofu (Dubu Kimchi)**
Crispy Pork Belly, Sesame Maple Sautéed Kimchi, Citrus Aioli
- 15 **Maple Hill Chicken Wings (Dak Nalgae) ♻️**
Gochujang, Buffalo Gochujang, Kabayaki or Ginger Lime

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

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GOGI (MEAT & SEAFOOD)

- \$16 **Chicken Noodle Soup (Dak Sujebi)**
Wingtat Chicken, Hand Torn Noodles, Anchovy Broth, Thai Chili, Fish Sauce
- 18 **Pork Shoulder & Potato Stew (Gamja Tang)**
Gochugaru, Denjang, Cabbage, Bean Sprouts, Hemp Seed, Perilla Leaf
- 20 **7 oz. CAB Sirloin Steak (Sogogi Gui)**
Green Onion Salad, Sesame Oil, Soy Vinaigrette
- 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
- 22 **Korean Fish Tacos**
Steamed Daily Fish, Soy Pico De Gallo, Daikon Kimchi, Nori, Napa Slaw
- 26 **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)**
Gochujang Marinade, Green Onion Waffles, Spicy Watermelon Salad
- 50 **30oz. Tomahawk Pork Chop (Daeji Bulbogi)**
Gochujang Marinade, Serrano Pineapple Slaw, Warm Kimchi Potato Salad
- 55 **48 Hr. Beef Short Ribs (Galbi Jjim)**
Rosemary, Maitake, Baby Carrot, Fingerling Potato, Kimchi

BANCHAN (SIDES & VEG)

- 3 **Kimchi**
Napa Cabbage or Seasonal
- 3 **Seaweed Wafers (Kim)**
Sesame Oil, Mustard Oil
- 12 **Charred Mustard Greens (Gyeoja Gui)**
Cashews, Toasted Seaweed, Garlic, Sesame Oil

HOOSHIK (DESSERT)

- 12 **Green Tea Coconut Butter Tart**
Crème Fraîche Ice Cream, Soy Walnuts, Soju Pears, Kalamansi Mousse
- 12 **Dark Chocolate White Truffle Pâté**
Black Vinegar, Orange Compote, Chocolate Gochujang Ice Cream
- 12 **Daikon Chocolate Cake**
Black Bean Crèmeux, Nori Meringue, Lemon Blackberries
Hitachino White Ale Ice Cream