

- 18% service charge will be added to parties of six or more.
 - Gluten free modifications will incur a \$2/dish charge where applicable.

RAW BAR : 회

- \$22/44 **Oysters (Saeng Gul) - 6 or 12**
 Black Moss Mignonette, Gochujang, Lime
 Suggested Pairing : Canaletto Prosecco - 3oz. \$7.5
- 5 **Daily Hand Roll**
 Ask your Server For Details
- 20 **Beef Striploin Tataki (Yuk Hwae)**
 Ponzu, Grated Daikon, Cucumber, Truffle Oil, Black Garlic
- 22 **Tofu & Foie Gras Parfait**
 Champs d'Élisé Foie Gras, Jujube, Reisling, Pistachio, Brioche
- 22 **White Tiger Roll (Baek Ho Kimbap)**
 Panko Prawn, Salmon, Hamachi, Avocado, Gochugaru Aioli, Kabayaki

SMALL PLATES : 작은 접시

- \$10 **Fried Brussels Sprouts**
 Bacon, Rice Sticks, Red Onion, Soy Maple Syrup
- 12 **KFC Sliders (2)**
 Gochujang, Kewpie Mayo, Lettuce
- 12 **Oxtail Tortellini (Sogori Mandu)**
 Soy Sauce, Truffle Oil, Grana Padano
- 14 **Crispy Tofu (Dubu Kimchi)**
 Pork Belly, Sesame Maple Sautéed Kimchi, Citrus Aioli
- 16 **Spicy Lamb Dumplings (Yang Mandu)**
 Gochujang, Woodear Mushroom, Ginger, Black Vinegar, Garlic Chili Oil
- 16 **Maple Hill Chicken Wings (Dak Nalgae)**
 Gochujang, Buffalo Gochujang, Kabayaki or Ginger Lime

LUNCH SETS :

- \$17 **Korean Style Lunch (Doshirak)**
 Choice of Protein, Fried Egg, Rice, Kimchi, Korean Pickles, Banchan
- 20 **Japanese Style Lunch (Bento)**
 Choice of Protein, Sushi Hand Cone, Denjang Soup, Rice, Salad, Kimchi

1/2 LUNCH

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PLATES : 접시

- \$18 **Creamy Sesame Salad**
 Choice of Protein, Cucumber, Radish, Orange, Cashew, Wonton Chips
- 18 **Ramen Mushroom Carbonara**
 Mixed Mushrooms, Bacon, Truffle Oil, Soy Sauce, Grana Padano
- 18 **Fried Chicken & Waffles**
 Gochujang Glaze, Green Onion Cheddar Waffles, Fried Egg
- 18 **Gochujang BBQ Pork Burrito**
 Rice, Aged Cheddar, Butterleaf, Guacamole, Pico De Gallo
- 20 **Steak Sandwich**
 5 oz Beretta Farms Hanger, Scallion Chimichurri, Green Onion Chimichurri
- 20 **Tteokgalbi Burger**
 Brisket, Sweet Soy, Caramelized Onion, King Oyster Mushroom, Cheese Curds

RICE & NOODLES : 밥 & 국수

- \$16 **Kimchi Ramen**
 Pork Belly, Kimchi, Zucchini, Onion, Crème Fraîche
- 20 **Lettuce Wraps (Sangchu Ssäm)**
 Choice of Protein, Asian Herbs, Ssämjang, Garlic Chips | Tofu - \$16
- 20 **Rice Noodle Soup**
 Beef Brisket, Egg, Rice Cake, Seaweed, Scallion, Kimchi
- 20 **Sweet Potato Noodles (Japchae)**
 Choice of Protein, Onion, Carrot, Spinach | Tofu - \$16
- 22 **Baked Kimchi Fried Rice (Kimchi Bokkeum Bap)**
 Choice of Protein, Fried Egg, Nori, Butter, Carrot, Zucchini, Onion
- 24 **Hot Stone Rice Bowl (Dolsot Bibimbap)**
 Choice of Protein, Assorted Vegetables, 63° Vita Egg | Tofu - \$16

VEGGIES & SIDES : 야채 & 반찬

- \$12 **Roasted Gailan**
 Sesame Sauce, Lemon, Roasted Cherry Tomato
- 12 **Truffle Yam Fries**
 Gochugaru, Green Onion, Gochugaru Aioli
- 12 **King Oyster Mushroom**
 Schmaltz, Sesame Oil, Garlic, Onion, Thyme, Crème Fraîche
- 1 **Seaweed Wafers** | Add Hot Mustard Oil - \$1
- 2 **Rice**
- 3 **Kimchi** Napa Cabbage or Feature
- 3 **Korean Style Pickle**
- 4 **Lettuce Wrap Set**

2/2 LUNCH