

- 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.

MEAT : 고기

- Broek Acers Spicy Pork Shoulder (Jeyuk Bokkeum)**
 Gochugaru, Soy, Ginger, Garlic, Onion, Carrot, Green Onion
- Grilled Short Rib Steak (Galbi Gui)**
 Sweet Garlic Soy Marinade, Kimchi
- 8 oz. CAB Striploin Steak (Chaekkeut Gui)**
 Sesame Oil, Garlic Butter, Montreal Steak Spice, Chimichurri
- Korean Fried Chicken & Cheese (Cheese Buldak Twigim)**
 Spicy 'Fire' Sauce, Mozzarella, Aged Cheddar, Seaweed, Sesame Slaw
- A5 Japanese Wagyu Striploin Steak (Ilbon Chaekkeut Gui)**
 King Oyster Mushroom, Sesame Oil, Perilla Leaf

SEAFOOD : 해물

- Grilled Sea Bream (Domi Gui)**
 Ponzu, Wasabi, Daikon, Seaweed, Lemon Zest
- Spicy Pesto Rice Gnocchi w/ Prawns (Saewu Tukbokki)**
 Spicy Arugula Pesto, Shishito, Chili Oil, Nori
- Spicy Squid Fried Rice (Ojinga Bokkumbap)**
 Crispy Squid, Squid Ink, Serrano, Garlic Stem, Cabbage, Carrot, Zucchini
- Salt Spring Island Mussels (Honghap Jjim)**
 Black Garlic, Serrano, Lemongrass, Coconut Milk, Makgeoli, Sourdough
- Seafood Curry Ramen Nest (Haemul Karae Ramyeon)**
 Squid, Prawns, Mussels, Zucchini, Carrot, Coconut Milk, Cilantro

RICE & NOODLES : 밥 & 국수

- Lettuce Wraps (Sangchu Ssäm)**
 Choice of Protein, Thai Basil, Ssämjang, Garlic Chips
- Sweet Potato Noodles (Japchae)**
 Choice of Protein, Onion, Carrot, Spinach
- Baked Kimchi Fried Rice (Kimchi Bokkeum Bap)**
 Choice of Protein, Zucchini, Egg, Nori, Butter | Add Cheese - \$4
- Hot Stone Rice Bowl (Dolsot Bibimbap)**
 Choice of Protein, Seasonal Vegetables, 63° Vita Egg

VEGGIES & SIDES : 야채 & 반찬

- Truffle Yam Fries (Goguma Twiggim)**
 Gochugaru, Green Onion, Gochugaru Aioli
- Roasted Chinese Broccoli (Gailan Gui)**
 Sesame Sauce, Lemon, Roasted Cherry Tomato
- King Oyster Mushroom (Songi Beoseot Bokkeum)**
 Schmaltz, Sesame Oil, Garlic, Onion, Thyme, Crème Fraiche
- Seaweed Wafers**
- Rice**
- Kimchi** Napa Cabbage or Feature
- Korean Style Pickle**
- Lettuce Wrap Set**

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RAW BAR : 회

- \$22/44 **Oysters (Saeng Gul) - 6 or 12**
Black Moss Mignonette, Gochujang, Lime
- 5 **Sushi Hand Rolls (Mayak Kimbap)**
Ask your Server For Details
- 20 **Beef Striploin Tataki (Yuk Hwae)**
Truffle Ponzu, Grated Daikon, Cucumber, 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

BAR SNACKS : 안주

- \$5 **File Fish (Jwippo)**
Gochujang, Kewpie Mayo
- 6 **Pigs Ears (Dwaeji Gwi)**
Chive Kimchi, Salted Baby Shrimp
- 6 **Mini Cucumbers (Oi Muchim)**
Gochugaru, Shallot, Soy, Bonito
- 6 **Charred Shishito Peppers (Gwari Gochu)**
Garlic, Soy, Sesame Oil, Gochugaru
- 10 **Fried Brussels Sprouts (Sag Yangbaechu Twiggim)**
Bacon, Rice Sticks, Red Onion, Soy Maple Syrup

SMALL PLATES : 작은 접시

- \$12 **KFC Sliders (Yangnyeom Tongdak) - 2**
Gochujang, Kewpie Mayo, Lettuce | GF Bun - \$1/Slider
- 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 Potstickers (Yang Mandu)**
Gochujang, Woodear Mushroom, Ginger, Black Vinegar, Garlic Chili Oil
- 17 **Maple Hill Chicken Wings (Dak Nalgae) 🍷**
Fire Sauce, Gochujang, Buffalo, Kabayaki or Ginger Lime
- 18 **Roasted Black Cod (Eundaegu Gui)**
Denjang, Gochugaru, Palm Sugar, Garlic, Ginger Shoots

SOUPS & STEWS : 국 & 찜개

- \$20 **Kimchi Stew (Kimchi Jigae)**
Pork Shoulder, Kimchi, Tofu, Crème Fraîche

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