

The Menu

NORTHERN ASIAN CUISINE

STARTER

SERVED FAMILY STYLE

**KIMCHI MANDU, PEARL BALLS, GOW GEES,
CHICKEN YAKITORI, VEGETABLE YAKITORI**
assorted dipping sauces

FIRST COURSE

CHOOSE ONE

YUKHOE

Korean-style Beef Tartare, Wonton Chips,
Crispy Kimchi, Gochujang, and Cured Egg Yolk

HAEMUL PAJEON

Seafood and Green Onion Pancake, Green Onion
Threads, Fried Calamari, and Ginger Soy

CHUWANMUSHI

Dashi Custard, Various Preparations of
Seasonal Vegetables, and Miso Foam

ENTRÉE

CHOOSE ONE

5-SPICE DUCK BREAST

Duck Fat Fried Rice, Sesame Green Beans,
Peking Sauce, and Steamed Buns

SIZZLED GINGER SEABASS

Black Pepper Udon, Chile, Tomato,
Green Onion, and Black Garlic Nage

SEARED DIVER SCALLOPS

Fall Vegetable Chow Mein, Snow Peas,
House-made XO Sauce, and Fried Rice
Noodles Vegetables and Miso Foam

KARAAGE FRIED CHICKEN

Burdock Root Puree, Chili Sesame Charred
Carrots, Yuzu Mayonnaise, and Pickled Vegetables

KAKUNI PORK CHEEK

Soba Noodles, Grilled Summer and Fall Squashes,
Miso Broth, and Pig Ear Chips

BULGOGI SHORT RIB

Kimchi Fried Rice, Daily Assortment of Banchan,
Braising Liquid, and Fried Lotus Root

DESSERT

CHOOSE ONE

MATCHA CREPE CAKE

Whipped Cream and Miso Honey

CHAPSSAL DONUTS

Ginger Chocolate Sauce and Berries

