



Modern Korean Cuisine

KOREAN TAPAS

Dak Neng Che Grilled Chicken Breast, Cucumber and Fish Cake Strings with Asian Mustard Vinaigrette 4

Yeon Du-Bu* Organic Soft Tofu in Seasoned Soy Sauce 4

O-I Kimchi* Cucumber Kimchi with Chive 3

Ga-Ji Bok-Kum Stir Fried Egg Plant 3

Seaweed Salad Seaweed & Cucumber with Light Vinaigrette 4

Gam Ja & Yeon Guen* Soy Sauce Glazed Potatoes and Lotus Root 4

SMALL PLATES

Ho-Bak-Juk* Kabocha Pumpkin Soup with Azuki Beans and Rice Cakes 5

Asian Mixed Salad* Mixed Green, Asian Pear & Persimmon with Fried Organic Tofu, Toasted Sesame Vinaigrette 9

Pa Jun Scallion Pancake with Seafood 8

Go-Chi Gui Marinated Skewers Marinated Skirt Steak 7 / Marinated Chicken 6 / Spicy Rice Cake & Tofu* 6

Kimchi Bu-Chim* Pancake with Kim-chi, Onions and Zucchini 7

Kimchi Man-Du Dumpling Stuffed with Kimchi, Ground Pork and Organic Tofu 9

Ya-Chae Man-Du* Dumpling Stuffed with Vegetables, Shiitake & Enoki Mushrooms and Vegetable Protein 9

Soon Du-Bu Spicy Seafood Soft Bean-Curd Stew 11

Kimchi Jji-Gae Kimchi Stew Braised with Pork Belly, and Rice Cakes 12

O-Jing-Uh Gui Spicy Grilled Whole Squid served with Mixed Green Salad with Citrus Vinaigrette 9

Ho-Pang Steamed Buns with Stir Fried Kimchi & Pork w/ 2 buns 6 w/ 4 buns 10

BI BIM BOP

Bul-Go-Ki Dol Sot Bi BIM Bop Six Stir Fried Vegetables & Sliced Marinated Meat over Rice in Hot Stone Rice Bowl 15
w/ Fried Egg extra 1.5 w/ Organic Tofu extra 1

Je-Yuk Dol Sot Bi BIM Bop Spicy Marinated Pork with Zucchini, Bean Sprout, Cabbages in Hot Stone Rice Bowl 14

Hea-Mul Dol Sot Bi BIM Bop Stir Fry Seafood with Vegetables in Hot Stone Rice Bowl 15

Ya-Cha Dol Sot Bi BIM Bob* Seasonal Market Vegetables and Mushrooms, Organic Tofu in Hot Stone Rice Bowl 14

NOODLES

Jap Chae* Stir Fried Vermicelli with Asian Vegetables 10

Kimchi Ramen Soy & Pork Broth Noodle Soup with Kimchi, Bean Sprout and Soy Flavored Slow Cooked Egg 12

MEAT & FISH

Dak Gui Korean Spiced Roasted Half Organic Chicken with Fingerling Potatoes, Carrot and Korean Jujube 17

Dak Bok-Kum Korean Style Chicken Pot-au-feu, Rice Wine Braised Chicken with a Spicy Red Chili Soy Sauce served with Carrot, Potatoes & Korean Potato Gnocchi 16

Kalbi Jjim Braised Short Ribs with a Red Wine Soy Sauce served with Korean Radish, Carrot and Kabocha Squash 18

Bul-Go-Ki Sliced Marinated Sirloin Steak, Rice Cake Skewer, with Shiitake Mushroom and Vegetables 17

Kalbi Marinated Beef Short Ribs with Lettuce, Soybean Paste 22

Dae-Ji Kalbi Grilled Spicy Pork Spare Ribs with Korean Cole Slaw and Caramelized Korean Sweet Potatoes 19

Ssang-Sun Gui Grilled Catch of the Day, Whole Fish with Scallion Ginger Sauce 24

* Vegetarian Plate

No substitute and ingredients are subject to change depend upon the market availability.
20% Gratuity added for parties of 6 or more. Thank You.