

## DINNER

Mon - Wed 6-11 PM  
Thurs - Sat 6 PM-12 AM  
Sun - 5:30-10 PM

THURSDAY  
KITCHEN

## VEGGIES

**Angry Sweet Potato** 9  
sriracha goat cheese, chilli pepper

**Avocado** 9  
greens vinaigrette, pickled radish,  
yuzu sour crème, shichimi pepper

**Kale** 9  
stilton (blue cheese)-daikon vinaigrette,  
mung bean sprout, brussel sprout

**Ugly Potato** 8  
crispy fingerling potato, feta cheese,  
smokey bbq sauce

## TACO

**Pork Belly** 7  
ssamjang glaze, guacamole

**Eel** 7  
chipotle coulis, guacamole

## MEAT

**Mapo Tofu** 11  
(extra tortilla chips: \$1)

chorizo, green lentils, radish kimchi  
fermented chili bean sauce,  
house-made tortilla chips

**Steak** 12  
soy-garlic glaze, feta grits, sautéed kale

**Crispy Chicken** 10  
sweet and spicy sauce,  
black sesame crumbles

**Chicharron** 11  
confit-style pork belly,  
cashew crème, white kimchi  
lime juice, cilantro

## STARCH

**Gnocchi** 10  
korean chili pepper sauce, garlic aioli,  
seaweed crunch

**Ramen** 11  
milky pork bone broth, proscuitto,  
shitake mushroom, mungbean, scallions,  
housemade chili oil

**Truffle Mac and Cheese** 10  
manila clam, three cheese blend

**Edamame Dumpling** 10  
steamed, citrus truffle oil, green pepper,  
parmigiano

## SEAFOOD

**Korean Pancake** 11  
mixed seafood, housemade ponzu

**Octopus** 12  
korean pear, sweet soy-scallion,  
riesling gellée, mango

**Soft Shell Crab** 11  
wasabi remoulade, pickled tomatoes

**Tuna Tataki** 12  
hummus coulis, sesame vinaigrette,  
crunchy quinoa, serrano pepper, sumac

**Kimchi Paellea** 12  
white tiger shrimp, mussels,  
caramelized kimchi

## dessert

**Popcorn Ice Cream** 9  
salted caramel sauce

**Matcha Bread Pudding** 9  
valrhona jivara, bourbon sauce

\*\*PLEASE ADVISE US OF ANY FOOD ALLERGIES\*\*

\*\*20% GRATUITY WILL BE APPLIED FOR PARTIES OF 6 OR MORE\*\*

BRUNCH  
Sat - Sun 12-3 PM

THURSDAY  
KITCHEN

## veggie

### kabocha 8

steamed, citron yogurt, crumbled nuts, schichimi peppers

### kale salad 9

housemade ponzu, mung bean sprouts, brussel sprouts

### avocado 9

greens vinaigrette, pickled radish, yuzu-sour crème, schichimi pepper

### edamame dumpling 10

steamed, citrus truffle oil, green pepper, parmigiano

### ugly potato 8

crispy fingerling potato, feta cheese, smokey bbq sauce

### mushroom 10

poached egg, sautéed oyster mushroom, truffle infused kabayaki sauce

### grits 8

feta cheese, roasted pumpkin seeds

### grapefruit 6

coconut milk, carmelized brûlée, rosemary

### brussel sprout 6

korean chili vinaigrette, pistachio crumbles

## seafood

### salmon poké 12

soybean paste cured salmon, frissée, miso-citrus sauce, crunchy quinoa

### shrimp 12

go-chu-jang-port wine glaze, garlic buttered quinoa

### truffle mac and cheese 10

manila clam, three cheese blend

### soft shell crab 11

wasabi remoulade, pickled tomatoes

## meat

### steak frittata 12

garlic aioli, pickled tomatoes

### pork gratin 12

braised pork shoulder, peanut-coconut sauce, pickled vegetables, crispy rice, mixed cheese

### crispy chicken 10

sweet and spicy sauce, black sesame crumbles

### ramen 11

milky pork bone broth, prosciutto, shitake mushroom, mungbean, housemade chili oil

## dessert

### popcorn ice cream

salted caramel sauce

### matcha bread pudding

valrhona jivara, bourbon sauce

9

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