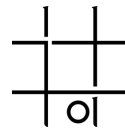


Pre-Fixe for parties of 10 or more



\$135 (3 apps, 2 entrée, 2 share, 2 side, 2 desserts)

Appetizer

Choose 3

-Oysters, Makegeoli Mignonette

-Caesar Salad, Gem Lettuce, Candied Anchovies, Parmesan
Cheese

Hwe Muchim, Hamachi Crudo, Papaya Salad, Leche De Tigre

Mandoo, Grilled Beef Galbi, Nuoc Cham Sauce

Mari Spicy Tuna "Tartare", Tuna Confit, Gochugaru, Potato, Crostini

Thick Cut Bacon, Heritage Pork Belly, Chunjang Glaze

***Gui Platter +20 per person*

***Caviar Service +25 per person*

Entrée

Choose 2

Denver Steak, Galbi Marinated, Barley Risotto

Grilled Chicken, Mushroom, Diane Sauce

Eggplant Katsu, Celery Root, Tomato Ragout

***Bone-In Ribeye +25*

***NY Strip +20*

Share

Choose 2

Dolsot Bibim Bap, Seasonal Namul, Seaweed, Wasabi Roe, Bibimjang

Dan Dan Noodle, Sichuan Chili Pork, Roasted Peanut

Sundubu Kjjigae, Chadol Brisket, Chili, Soft Tofu

Doenjang Jjigae, Fermented Soybean Stew, Clam

Side

Choose 2

Pomme Puree, Comte

Heirloom Carrot, Jochung, Tangerine

Potato Rosti, Yuzu Crème fraîche

Wild Mushroom, Truffle Wangshin Soy

Roasted Brussel Sprout, Daechu Compote

Crème Corn, Miso Mornay

French Fries

Pea Leaves, roasted Garlic, Chopi Oil

Dessert

Choose 2

Walnut Cake, Walnut, Red Bean, Oolong Ice Cream

Paris-Jeju, Jeju Sejak, Kumquat, White Chocolate

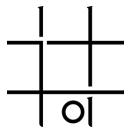
Black & White Mousse, Ssamjang Caramel, Chocolate, Vanilla Foam

Baked Alaska, Yuzu Mousse, Almonds, Citrus, Pink Peppercorn

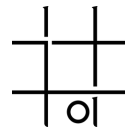
Cheesecake, Coffee Foam, Dalgona Ice Cream, Black Sesame



Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



Pre-Fixe for parties of 10 or more



\$150 (4 apps, 3 entrée, 3 share, 3 side, 3 desserts)

Appetizer

Choose 4

Oysters, Makegeoli Mignonette

Caesar Salad, Gem Lettuce, Candied Anchovies

Hwe Muchim, Hamachi Crudo, Papaya Salad, Leche De Tigre

Mandoo, Grilled Beef Galbi, Nuoc Cham Sauce

Mari Spicy Tuna “Tartare”, Tuna Confit, Gochugaru, Potato, Crostini

Thick Cut Bacon, Heritage Pork Belly, Chunjang Glaze

**Gui Platter +20 per person

**Caviar Service +25 per person

Entrée

Choose 3

Denver Steak, Galbi Marinated, Barley Risotto

Grilled Chicken, Mushroom, Diane Sauce

Eggplant Katsu, Celery Root, Tomato Ragout

**Bone-In Ribeye +25

**NY Strip +20

Share

Choose 3

Dolsot Bibim Bap (Seasonal Namul, Seaweed, Wasabi Roe, Bibimjang)

Dan Dan Noodle, Sichuan Chili Pork, Roasted Peanut

Sundubu Kjjigae, Chadol Brisket, Chili, Soft Tofu

Doenjang Jjigae, Fermented Soybean Stew, Clam

Side

Choose 3

Pomme Puree, Comte

Heirloom Carrot, Jochung, Tangerine

Potato Rosti, Yuzu Crème fraîche

Wild Mushroom, Truffle Wangshin Soy

Roasted Brussel Sprout, Daechu Compote

Crème Corn, Miso Mornay

French Fries

Pea Leaves, roasted Garlic, Chopi Oil

Dessert

Choose 3

Carrot Cake Cream Cheese Ganache, roasted carrot filling, carrot

Paris-Jeju, Jeju Sejak, Kumquat, White Chocolate

Black & White Mousse, Ssamjang Caramel, Chocolate, Vanilla Foam

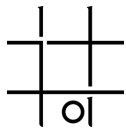
Baked Alaska, Yuzu Mousse, Almonds, Citrus, Pink Peppercorn

Cheesecake, Coffee Foam, Dalgona Ice Cream, Black Sesame

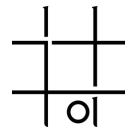


Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.





Pre-Fixe for parties of 10 or more



\$105 (2 apps, 1 entrée, 2 share, 1 side, 2 desserts)

Appetizer

Choose 2

Oysters, Makegeoli Mignonette

Caesar Salad, Gem Lettuce, Candied Anchovy, Umeboshi Dressing, Parmesan
Cheese

Hwe Muchim, Hamachi Crudo, Papaya Salad, Leche De Tigre

Mandoo, Grilled Beef Galbi, Nuoc Cham Sauce

Mari Spicy Tuna "Tartare", Tuna Confit, Gochugaru, Potato, Crostini

Thick Cut Bacon, Heritage Pork Belly, Chunjang Glaze

**Gui Platter +20 per person

**Caviar Service +25 per person

Entrée

Choose 1

Denver Steak, Galbi Marinated, Barley Risotto

Grilled Chicken, Mushroom, Diane Sauce

Eggplant Katsu, Celery Root, Tomato Ragout

**Bone-In Ribeye +25

**NY Strip +20

Share

Choose 2

Dolsot Bibim Bap, Seasonal Namul, Seaweed, Wasabi Roe, Bibimjang

Dan Dan Noodle, Sichuan Chili Pork, Roasted Peanut

Sundubu Kjjigae, Chadol Brisket, Chili, Soft Tofu

Doenjang Jjigae, Fermented Soybean Stew, Clam

Side

Choose 1

Pomme Puree, Comte -

Heirloom Carrot, Jochung, Tangerine

Potato Rosti, Yuzu Crème fraiche -Wild Mushroom, Truffle Wangshin Soy

Roasted Brussel Sprout, Daechu Compote -Crème Corn, Miso Mornay

French Fries

Pea Leaves, roasted Garlic, Chopi Oil

Dessert

Choose 2

Carrot Cake, Cream Cheese Ganache, roasted carrot filling, carrot

Paris-Jeju, Jeju Sejak, Kumquat, White Chocolate

Black & White Mousse, Ssamjang Caramel, Chocolate, Vanilla Foam

Baked Alaska, Yuzu Mousse, Almonds, Citrus, Pink Peppercorn

Cheesecake, Coffee Foam, Dalgona Ice Cream, Black Sesame