

# MOKYO

by chef Kay Hyun

<b>BEET TOSTADA</b> *vegan	14	<b>YELLOWTAIL CRUDO</b>	17
<i>quinoa chips - avocado - pasilla chile</i>		<i>salsa macha - red onion - cilantro</i>	
<b>GARDEN CEVICHE</b> *vegan	13	<b>LOBSTER ROLL</b>	19
<i>tiger's milk - honey dew - roasted golden beets</i>		<i>truffle whipped cheese - celery relish - serrano</i>	
<b>CAULIFLOWER</b>	17	<b>SCALLOP</b>	19
<i>gochujang glaze - raisin labneh - mint</i>		<i>vichyssoise - chicory - gim oil</i>	
<b>CORN DUMPLING</b>	15	<b>GUMBO</b>	14
<i>truffle salsa verde - fennel - parmigiano</i>		<i>Korean chili - andouille sausage - crawfish</i>	
<b>SWEET PLANTAIN</b>	13	<b>NOODLE</b>	17
<i>uchucuta - pistachio - toasted garlic crumbs</i>		<i>basil - cashew - mala oil</i>	
<b>BROCCOLI RABE</b>	16	<b>RICE with OCTOPUS</b>	19
<i>vietnamese vinaigrette - prosciutto di parma</i>		<i>sweet soy congee - chorizo - pimiento</i>	
<b>TARTARE</b>	16		
<i>beef - yuzu crème - sesame oil - grana padano</i>			
<b>WAGYU OXTAIL SPRING ROLL</b>	21	<b>INJEOLMI MOUSSE</b>	13
<i>smoky gochujang - sweet onion</i>		<i>cocoa leaf - hazelnut</i>	
<b>BERKSHIRE RIB</b>	18	<b>POP ROCKS</b>	13
<i>soy base - muhammara</i>		<i>mascarpone - ivoire crumbs</i>	
<b>STEAK</b>	19	<b>jangsu omija-ju</b>	7
<i>NY strip - peppercorn (medium-rare only)</i>		<i>Korea magnolia berry- 2oz - 16.5 % abv</i>	

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\*  
Please notify the server if you have any food allergies or dietary restrictions. Although we do not make any substitution on the menu, our server will inform you what dish you may safely enjoy

IN ORDER TO ALLOW US TO SERVE AS MANY EXCITED VISITORS TO JOIN US, WE ASK THAT YOU PLEASE LIMIT YOUR DINING EXPERIENCE:

2 - 3 PEOPLE > 90 MINUTES

4 - 8 PEOPLE > 120 MINUTES