

by chef Kay Hyun

<b>BEET TOSTADA</b> <i>quinoa chips - avocado puree - pasilla chile</i>	14	<b>YELLOWTAIL CRUDO -</b> <i>salsa macha - red onion - cilantro</i>	17
<b>GARDEN CEVICHE</b> <i>tiger's milk - melon - roasted golden beets</i>	13	<b>LOBSTER ROLL -</b> <i>truffle whipped cheese - celery relish - serrano</i>	19
<b>CAULIFLOWER</b> <i>gochujang glaze - raisin labneh - mint</i>	17	<b>SCALLOP -</b> <i>vichyssoise - chicory - gim oil</i>	19
<b>CORN DUMPLING</b> <i>truffle salsa verde - fennel - parmigiano</i>	15	<b>GUMBO -</b> <i>Korean chili pepper - andouille sausage - crawfish</i>	14
<b>SWEET PLANTAIN</b> <i>uchucuta - pistachio - toasted garlic crumbs</i>	13	<b>NOODLE -</b> <i>basil - macadamia - mala oil</i>	17
<b>BEEF TARTARE</b> <i>yuzu - watercress - sesame - grana padano</i>	16	<b>RICE with OCTOPUS -</b> <i>sweet soy congee - chorizo - pimiento - watercress</i>	19
<b>WAGYU OXTAIL SPRING ROLL</b> <i>smoky gochjang - onion puree</i>	21	<b>INJEOLMI MOUSSE -</b> <i>cocoa leaf - hazelnut - oat crumb</i>	13
<b>BERKSHIRE RIB</b> <i>soy base - muhammara</i>	18	<b>POP ROCKS -</b> <i>mascarpone - berry - ivoire crumb</i>	13
<b>STEAK</b> <i>NY strip - Korean mustard sesame (medium-rare only)</i>	19		

\*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

SUPPORT US & MAINTAIN FLOW

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 > 60 MINUTES

4 - 8 PEOPLE > 90 MINUTES