

M O K Y O

by Chef Kay Hyun

AVOCADO, Yuzu Crème & Greens Vinaigrette 13



CAULIFLOWER, Gochujang & Raisin Labneh 17

CORN DUMPLING & Truffle Salsa Verde 15

KOREAN SWEET POTATO, Agrodolce & Pistachio 14

HARICOTS VERTS - String Beans, Sambal & Garlic Chips 14

TARTARE, Lovage & Yuzu 17

WAGYU OXTAIL SPRING ROLL & Sweet Onion 21

BEEF RAGU x RICE CAKE, Saffron & Amaranth 18

BERKSHIRE RIB, Soy & Muhammara 18



YELLOWTAIL CRUDO & Salsa Macha 17

LOBSTER ROLL & Truffle Whipped Cheese 20

SCALLOP, Vichyssoise, Gim & Mushroom 19

GUMBO, Andouille Sausage & Crawfish 15

NOODLE, Cashew & Mala Oil 17

FRIED RICE x CRAB, Xo sauce & Yuba 18



INJEOLMI MOUSSE, Cocoa Leaf & Hazelnut 13

POP ROCKS, Matcha & Berry Coulis 13

Jangsu Omija-ju, Korean Magnolia Berry 2oz 16.5 % abv 7



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.