

# MOKYO

by chef Kay Hyun

<b>BEET TOSTADA</b> <i>quinoa chips - avocado - pasilla chile</i>	14	<b>YELLOWTAIL CRUDO</b> <i>salsa macha - red onion - cilantro</i>	17
<b>GARDEN CEVICHE</b> <i>tiger's milk - honey dew - 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 - andouille sausage - crawfish</i>	14
<b>SWEET PLANTAIN</b> <i>uchucuta - pistachio - toasted garlic crumbs</i>	13	<b>NOODLE</b> <i>basil - cashew - mala oil</i>	17
<b>BROCCOLI RABE</b> <i>vietnamese vinaigrette - prosciutto di parma</i>	16	<b>RICE with OCTOPUS</b> <i>sweet soy congee - chorizo - pimiento</i>	19
<b>BEEF TARTARE</b> <i>yuzu crème - sesame oil - grana padano</i>	16		
<b>WAGYU OXTAIL SPRING ROLL</b> <i>smoky gochujang - sweet onion</i>	21		
<b>BERKSHIRE RIB</b> <i>soy base - muhammara</i>	18		
<b>STEAK</b> <i>NY strip - peppercorn (medium-rare only)</i>	19		
		<b>BERRY MOUSSE</b> <i>genoise - sablé crumbs</i>	13
		<b>POP ROCKS</b> <i>mascarpone - ivoire crumbs</i>	13

\*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