

MOKYO

by chef Kay Hyun

BEET TOSTADA *vegan quinoa - avocado - pasilla	14	YELLOWTAIL CRUDO salsa macha - red onion - cilantro	17
MISSION FIG *vegan white kimchi - hongcho - tahini	14	LOBSTER ROLL truffle whipped cheese - celery	19
CAULIFLOWER gochujang - raisin labneh - mint	17	SCALLOP vichyssoise - chicory - gim oil	19
CORN DUMPLING truffle salsa verde - fennel - parmigiano	15	GUMBO Korean chili - andouille sausage - crawfish	15
SWEET PLANTAIN uchucuta - pistachio - panko	13	NOODLE basil - cashew - mala oil	17
TARTARE beef - yuzu - grana padano	16	RICE with OCTOPUS sweet soy congee - chorizo - pimiento	19
BROCCOLI RABE sambal oelek - prosciutto di parma	15		
WAGYU OXTAIL SPRING ROLL smoky gochujang - sweet onion	21		
STEAK grass-fed - peppercorn (medium-rare only)	19		
BERKSHIRE RIB soy base - muhammara	18		
		INJEOLMI MOUSSE cocoa leaf - hazelnut	13
		POP ROCKS mascarpone - ivoire chocolate	13
		jangsu omija-ju Korea magnolia berry- 2oz - 16.5 % abv	glass 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

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