

Seasonal 5 Course Tasting Menu

145

Tuna Tartare

Yellowfin tuna with avocado, shallots, radish and gooseberry

A5 Wagyu Ssam

A5 Wagyu Ribeye with sea urchin, flying fish roe and seaweed wrap

BBQ Duo Set

21 Day Dry Aged Ribeye &
USDA Prime Marinated Galbi

Wagyu Duo Set | +95

A5 Kagoshima Wagyu Ribeye &
American Wagyu Flatiron Steak

Spicy Pork Stone Pot Bibimbap

Mixed rice with spicy pork, seasonal vegetables and egg

Dessert

Tarte Bourdaloue

Pâte Sucrée, Almond Frangipane, Poached Pear, Fresh Bartlett Pear, Leaf Tuile, Honey Ginger Ice Cream

Cold Appetizers

Calamari Salad 칼라마리 샐러드 18

Fried calamari, arugula, red cabbage with
spicy port wine sauce

Tuna Tartare 참치 타르타르 22

Yellowfin tuna with red pepper paste

Beef Tartare 육회 24

Beef tartare with sesame oil, sweet soy,
garlic and honey

Root Vegetable Salad 뿌리 채소 샐러드 18

Assorted root vegetables with omija dressing

Hot Appetizers

Steamed Dumplings 만두 18

Dumplings with tofu and scallions, choice of
beef or vegetarian

Mushroom Tangsoo 버섯탕수 20

Assortment of deep fried mushrooms with
cinnamon and sweet & sour sauce

Spicy Stir Fried Octopus 낙지볶음 26

Stir fried octopus with bean sprouts, onions,
carrots and squash

A5 Wagyu Ssam A5 가고시마산 와규 찜 48

A5 Wagyu Ribeye, sea urchin, flying fish roe
with seaweed wrap

Sweet & Spicy Fried Chicken 닭강정 18

Fried boneless chicken thighs with almonds
and house sauce

Seafood Pancake 해물 파전 26

Seafood scallion pancake with calamari,
squid and shrimp

Braised Pork Belly 수육과 겉절이 26

Pork with white cabbage kimchi,
radish kimchi, salted shrimp

Japchae 잡채 20

Stir fried glass noodles with vegetables and
choice of mushrooms, beef or seafood

Chef's Special Cuts

Barbecue on table. Minimum 2 orders

Wagyu Special Set 175 per person Select cuts of: A5 Kagoshima Wagyu Ribeye, Australian Wagyu Strip		Premium Set 75 per person Select cuts of: American Wagyu Flatiron Steak, 21 Day Dry Aged Prime Ribeye		Gaon Set 68 per person Select cuts of: Prime Ribeye, Marinated Galbi, Spicy Iberico Pork Neck	
All sets include:	Banchan 반찬	Seasonal Salad 샐러드	Soybean Beef Stew 된장찌개	Egg Casserole 계란찜	

A5 Kagoshima Wagyu Ribeye (6oz) 135

USDA Prime Marinated Galbi 양념 갈비 50

Australian Wagyu Strip 호주산 와규 채끝살 78

Iberico Pork Neck 목살 소금 구이 48

American Wagyu Flatiron Steak 미국산 와규 부채살 58

Spicy Iberico Pork Neck 목살 양념 구이 48

21 Day Dry Aged Prime Ribeye 숙성 등심 78

Duck Breast 오리 가슴살 42

USDA Prime Tenderloin 안심 64

Black Tiger Shrimp 새우 42

USDA Prime Ribeye 등심 58

Vegetable BBQ Platter 버섯구이 24

Barbecue Sides

22

Spicy Kimchi Pork Stew

Soybean Beef Stew

Seafood Soft Tofu Stew

김치찌개

된장찌개

해물순두부찌개

Spicy kimchi stew with
pork and tofu

Soybean miso based stew with
beef, tofu and vegetables

Soft tofu stew with shrimp,
clams and calamari

Entrees

Black Cod Jorim 은대구 조림 39

Braised black cod with king oyster mushroom
and daikon radish

Black Cod Gui 은대구 구이 39

Grilled black cod with zucchini and
king oyster mushroom

Stone Pot Bibimbap 돌솥 비빔밥 26

Choice of beef, spicy pork, chicken, seafood
or vegetarian

Salmon Gui 연어 구이 32

Soy lemon glazed salmon with quinoa
and potatoes

Kimchi Fried Rice 김치 볶음밥

Lobster 39 | A5 Wagyu Ribeye 58

Kimchi fried rice with egg, choice of lobster
and shrimp or A5 Wagyu Ribeye

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.
Gratuity of 20% added for parties of 5 and more.