



*\$55 / pp set menu*  
 eleven items, requires entire party's participation

### *banchan*

- kimchi plate** mom's napa & daikon kimchi, shredded cabbage 'quick-chi' \$6
- local asparagus** chopped eggs, yuzu egg & butter sauce, breadcrumbs \$4
- beans** soy glazed 'ojo de cabra' beans, sunchoke chips, sesame \$4
- curried potato salad** japanese curry, red potatoes, cilantro \$4
- 'steamed egg'** miso dashi, furikake \$4

### *rice / ssam*

- galbi jjim** braised shortrib, sweet potato, carrot, charred scallion relish \$26
- pork bo ssam** koji marinated belly/coppa, pickled daikon, rice paper, scallion salad \$25
- buldak (fire chicken):** chargrilled 1/2 chicken, rice cakes, cheese, fire sauce \$24\*

### *snacks*

- char-grilled mackerel** ponzu, lemon, charred greens \$12
- soondae** terrine of pork blood, jowl, pig ear, duck fat fried duck egg \$13\*
- korean fried chicken** dry spice, bread & butter daikon 3 for \$12
- 'tako' salad** poached spanish octopus, mixed lettuces, pickled red onion, cilantro, cashews \$15
- nacho tofu** beef mapo, silken tofu, nacho cheese, wonton chips \$12
- corned beef 'soo yook'** shaved brisket, bone broth, shredded radish and cabbage salad \$12

### *dumplings/noodles*

- chive pork & chive dumplings**, black vinegar & ginger broth 4 for \$12
- kimchi pork & kimchi dumplings**, soy pickled chilies, garlic 4 for \$12
- 'biang biang' mian** hand-pulled noodles, twice-cooked pork belly, celery & cucumber tiger salad \$15
- green garlic nori noodles** nori egg noodles, lemon kosho, yogurt, salt & pepper squid \$16
- chilled soba noodles** kimchi vinaigrette, smoked duck char siu, fermented mustard greens \$16

### *dessert \$7*

**fortune cooke sponge cake** candy cap creme anglaise, fortune cookie crumble

20% service fee will be added to parties of 6 or more.  
 \* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness



### *cocktails \$12*

- jeju pearl** momokawa sake, nori liqueur, pine nut
- korean goodbye** whiskey, amaro blend, chili chocolate, diablo foam
- freshman year** yodka, yogurutu, prickly pear, orange san pellegrino
- trade up** befeater gin, cocci torino, sake, chartreuse, aka miso, cucumber
- jade monkey** altos blanco, mezcal, cucumber-ginger syrup, midori, lime

### *slushies \$12*

- big cloud** soju, makgeolli, salted yuzu, blue curacao, lime
- cannon ball** tequila, watermelon agua fresca, kirk sig 'rita mix, strawberry

### *beers*

- cass** korean lager \$5
- kloud** korean malt lager \$5
- ob premier** korean pilsner \$5
- orion** japanese lager \$5
- occidental** kolsch \$6

*make it a kimchilada +\$7*  
 tequila, kimchi, daikon pickle brine, mama lil's, hot sauce, your choice of beer

*make it an iceberg +\$5*  
 big cloud slushy float, your choice of beer

### *wine*

- quarticello, "despina", malvasia - emilia, italy \$12 / \$47
- cache cache, vendange manuelle, france \$11 / \$42
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- skouras, 'salto', moscofilero, greece 2016 \$11 / \$42
- maloof, gewurztraminer, willamette valley, oregon 2017 \$12 / \$47
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- dinavolino, vino bianco, orange wine, italy \$13 / \$51
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- lectores vini, pomagrana, conca de barbera, spain 2016 \$12 / \$47
- scenic valley farms, rose of pinot noir, willamette valley oregon 2017 \$12 / \$47
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- swick, k hungus, syrah-grenache blanc, columbia valley 2017 \$13 / \$51
- casa de mouraz, dao, red blend, portugal 2014 \$11 / \$42
- weingut knauss, rotwein, trocken, germany 2016 \$11 / \$42
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- la cigarrera, manzanilla sherry, spain \$8 / \$31

### *soju*

jinro 24 soju \$4 shot / \$27 teapot