



RESTAURANT WEEK 2017

LUNCH MENU

\$29

APPETIZER

DAK NAL KE TI KIM

spicy honey chili glazed crispy chicken wings with pickled daikon cubes

MANDU

fried dumplings with tofu chili dipping sauce (*beef • shrimp*)

BO SSAM BUN

pork belly, spicy shredded daikon and sweet soy on steamed flour buns

☞ JAP CHAE

stir-fried glass noodles with vegetables, soy and sesame (*beef • vegetarian*)

ENTRÉE

☞ BI BIM BAP (HOT STONE BOWL or REGULAR BOWL)

rice with assorted marinated vegetables (*vegetarian • beef • chicken*)

☞ SOON DOO BOO

spicy hotpot stew with silky tofu and red chili pepper
(*plain • beef • kimchi • seafood*)

KALBI TANG

beef soup with tender short rib, daikon and carrot in beef broth

☞ BANN GOOKSU

noodles and assorted vegetables stir-fried in a soy, garlic and sesame sauce
(*vegetarian • beef • chicken • shrimp*)

KOREAN BARBECUE (*choice of 1*)

BUL GO GI thinly sliced beef rib eye

DAK marinated chicken breast

DAE JI spicy marinated pork loin

DESSERT

OMIJA DRAGON

puff pastry with omija berry mousse, fresh strawberries and vanilla ice cream

BANANA SABAYON

silky banana infused whipped custard with berries and sesame cookies

RESTAURANT WEEK 2017

DINNER MENU

\$42

APPETIZER

DAK NAL KE TI KIM

spicy honey chili glazed crispy chicken wings with pickled daikon cubes

MANDU

fried dumplings with tofu chili dipping sauce (*beef • shrimp*)

BO SSAM BUN

pork belly, spicy shredded daikon and sweet soy on steamed flour buns

☞ JAP CHAE

stir-fried glass noodles with vegetables, soy and sesame (*beef • vegetarian*)

CHAM CHI HWE

ahi tuna sashimi marinated in citrus, soy and chili over crisp asian pear

ENTRÉE

☞ BANN GOOKSU

noodles and assorted vegetables stir-fried in a soy, garlic and sesame sauce (*vegetarian • beef • chicken • shrimp*)

KALBI JIM

tender beef short rib and pumpkin braised in a sake ginger soy glaze

UN DAE GU JORIM

black cod and daikon radish simmered in a spicy garlic soy reduction

KOREAN BARBECUE (*choice of 1*)

BUL GO GI thin sliced beef rib eye

KAL BI beef short rib

AN SHIM filet mignon

DAK chicken breast

DAE JI spicy pork loin

YUN AW atlantic salmon

SAE WOO shrimp

☞ BO SOT shiitake mushroom

DESSERT

OMIJA DRAGON

puff pastry with omija berry mousse, fresh strawberries and vanilla ice cream

BANANA SABAYON

silky banana infused whipped custard with berries and sesame cookies

FEATURED WINES

Sauvignon Blanc *Mt. Riley, Marlborough N. Zealand 2015*

Pinot Noir *Hanging Vine, Lake County California 2014*

Glass 10 • Bottle 40

COCKTAILS

Lychee Martini *vodka, lychee and pineapple juice, cassis*

Saketini *icy cool and dryblend of vodka and junmai sake*

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