



APPETIZERS

**Calamari Salad** | 18  
칼라마리 샐러드  
Fried calamari, arugula, red cabbage  
with spicy port wine sauce

**Beef Tartare** | 24  
육회  
Beef tartare with sesame oil,  
sweet soy, garlic and honey

**Tuna Tartare** | 22  
참치 타르타르  
Bluefin tuna with  
red pepper paste

**Steamed Dumplings** | 18  
만두  
Dumplings with tofu and scallions,  
choice of beef or vegetarian

**Japchae** | 20  
잡채  
Stir fried glass noodles with choice  
of beef, mushrooms or seafood

**Mushroom Tangsoo** | 20  
버섯 탕수  
Deep fried mushrooms with  
cinnamon, sweet & sour sauce

**Seafood Pancake** | 26  
해물 파전  
Seafood scallion pancake with  
calamari, squid, shrimp

**Sweet & Spicy Fried Chicken** | 18  
닭강정  
Fried boneless chicken thighs  
with almonds, house sauce

**Braised Pork Belly** | 26  
수육과 겉절이  
Pork with kimchi, raw oysters,  
garlic and hot peppers

**Spicy Stir Fried Octopus** | 26  
낙지 볶음  
Stir fried octopus with bean  
sprouts, onions, carrots and squash

SETS

**PREMIUM SET** | 74 per person  
프리미엄 잔치  
Select cuts of:  
21 Day Dry Aged Ribeye,  
American Wagyu Flatiron Steak

**GAON SET** | 65 per person  
가온 잔치  
Select cuts of:  
Prime Ribeye, Marinated Galbi,  
Spicy Marinated Iberico Pork Neck

Both sets  
include:

Banchan  
반찬

Seasonal Salad  
샐러드

Soybean Stew  
된장찌개

Egg Casserole  
계란찜

BARBEQUE

**21 Day Dry Aged Ribeye** | 78  
숙성 등심

**A5 Kagoshima Wagyu  
Ribeye 6oz** | 135  
A5 가고시마산 와규 등심

**Iberico Pork Neck** | 48  
목살 소금구이

**USDA Prime Ribeye** | 54  
등심

**Australian Wagyu Strip** | 78  
호주산 와규 채끝살

**Spicy Iberico Pork Neck** | 48  
고추장 양념 목살 구이

**USDA Prime Skirt Steak** | 58  
안창살

**American Wagyu  
Flatiron Steak** | 58  
미국산 와규 부채살

**Black Tiger Shrimp** | 42  
새우

**Marinated Galbi** | 50  
양념갈비  
Marinated US Prime Beef Short Rib

**Duck Breast** | 48  
오리 가슴살

**Vegetable BBQ Platter** | 24  
버섯구이  
Pyogo, king oyster mushroom,  
button mushroom, squash

STEWs

**Spicy Kimchi and Pork Stew** | 22  
김치찌개  
Spicy kimchi stew with  
pork and tofu

**Soybean and Beef Stew** | 22  
된장찌개  
Soybean miso base stew with  
beef, tofu and vegetables

**Seafood Soft Tofu Stew** | 22  
해물순두부찌개  
Soft tofu stew with shrimp,  
clams and calamari

ENTREES

**Stone Pot Bibimbap** | 26  
돌솥 비빔밥  
Choice of beef, spicy pork,  
chicken, seafood or vegetarian

**Lobster Kimchi Fried Rice** | 39  
랍스터 김치 볶음밥  
Kimchi fried rice with  
lobster, shrimp and egg

**Black Cod Jorim** | 39  
은대구 조림  
Black cod with king oyster  
mushroom and daikon radish

**Black Cod Gui** | 39  
은대구 구이  
Black cod with zucchini  
and king oyster mushroom

**Salmon Gui** | 32  
연어 구이  
Soy lemon glazed salmon  
with quinoa and potatoes

New York, New York

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



WINES BY THE GLASS

SPARKLING

Prosecco	Ca' Furlan Cuvee Beatrice, Veneto, Italy	15 / 60
Prosecco Rose	Jeio Millesimato Brut, Veneto 2020	15 / 60
Champagne	Lanson Brut Reserve, France	25 / 100

ROSE

Commanderie de La Bargemone	2021	15 / 60
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WHITE

Chardonnay	Clos des Rocs Pouilly-Loche 'Les Barres', France 2018	19 / 76
Sancerre	Fournier 'Les Belles Vignes', France 2021	19 / 76
Pinot Grigio	Pighin, Friuli, Italy 2020	15 / 60
Sauvignon Blanc	Loveblock, Marlborough, New Zealand 2021	15 / 60
Moscato	ViNO CasaSmith, Columbia Valley, Washington 2018	15 / 60

RED

Cabernet Sauvignon	The Hess Collection 'Allomi', Napa, California 2019	20 / 80
Zinfandel	Saldo, California NV	20 / 80
Pinot Noir	Solena 'Grand Cuvee', Willamette Valley, Oregon 2020	16 / 64
Sangiovese	Chianti Classico Volpaia, Tuscany, Italy 2020	16 / 64
Malbec	Aruma, Mendoza, Argentina 2020	15 / 60
Merlot	Decoy By Duckhorn, Sonoma Valley, California 2019	15 / 60

COCKTAILS

Cocktail of the Week	Ask about me!	19
Old Fashioned	Suntory Toki, Brown Sugar, Angostura	19
Elite Fashioned	Suntory Hibiki Harmony, Brown Sugar, Angostura	32
Manhattan	Buffalo Trace Bourbon, Gonzalez Byass, Angostura	19
Sidecar	Ciroc Brandy VS, Grand Marnier, Lemon	19
Daiquiri	Plantation Dark Rum, Lime, Sugar	19
Vesper	Ketel One Vodka, Tanqueray Gin, Lillet Blanc	19
Dark & Stormy	Plantation Dark Rum, Fever Tree Ginger Beer, Lime	19
Mojito	Plantation Light Rum, Mint, Lime, Sugar, Soda	19
Margarita	Cayéya Blanco Tequila, Lime, Triple Sec, Sugar	19

SOJU

PREMIUM (375ml)

Hwayo 23°	42
Hwayo 17°	39
Seoul Night	42
Won Mae Plum	42

CLASSIC (375ml)

Chumchurum	24
Jinro Is Back	24
Bok Bun Ja	24

BEER

DRAFT

Asahi Japan	9
Singlecut IPA Queens	9
Sixpoint Pilsner Brooklyn	9

BOTTLED

Terra Korea	9
Kloud Korea	9
Stella Artois Belgium	9
Sapporo Japan	9
Corona Mexico	9

NON-ALCOHOLIC

Apple Ginger Sparkler	Apple Juice, Ginger Ale, Ginger	9
Pom-Monade	Pomegranate, Lemon, Sugar, Seltzer	9
Coca-Cola / Diet Coca-Cola		5
Ginger Ale		5
Sprite		5