$75 PRIX-FIXE
hospitality included

SEA URRVIN
egg jjim, gim, quinoa

KING CRAB +$72
white kimchi, bugak, sundubu

BEF TARTARE* oyster, tarragon, kohlrabi

PERSIMMON
kalamansi, almond, piave vecchio

SQUASH
gangjeong, pepper, fontina

POTATO JEON* quince, poached egg, oyster cream

JOOK
oxeye daisy, foie gras, matsutake

SOONDAE
lobster, ssamjang, buchu

LAMB* +$18
gochujang, mushroom, perilla

PORK BELLY
gang doenjang, barley, romaine lettuce

ADD-ONS

FRIED CHICKEN +$28
spicy peanut sauce, yangyummy sauce

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

SUJEONGGWA GRANITA $16
lychee yogurt, walnut, burrata cheese

PANNA COTTA $18
hongsi, pine nut, caramel

AMA BREWERY, HIRU $24
San Sebastian, Spain

CORN TEA $8
hot or iced

THE KOREAN COOKBOOK $54.95
signed by Chef JP