



COCKTAILS

O-MERICANO \$22

Omija / Campari / Cinzano Bianco / Perilla leaf / Soda

DOONG GOOL \$24

Doong gool lae / Monkey Shoulder / Soda

SSOOK SOUR \$24

SSook / Toasted Sesame / Ginger / Bombay Gin / Egg white / Lemon

VOYAGE REVIVAL \$24

Apple / Celery / Cinzano Bianco / Tequila Blanco

BINGSU FIZZ \$24

Red bean / Haku Vdk / Strawberry / Ondeh Ondeh Soju / Sparkling / White Chocolate

DO PUMPKIN MA HEART \$24

Sweet Pumpkin / Ma / Mango / Sailor Jerry Spiced Rum / Coconut Milk / Cinamon Cream

CAMELIA \$24

Bacardi Carta Blanca / Rose / Galangal / St. Germain / Lemon / Bitters

DISTRICT 3 \$24

Vietnamese Cafe / Bacardi / Ocho / St. Germain / Fernet / Maraschino



SNACKS

BEEF TARTAR "YUKHOE" \$22

RAW JAPANESE CABBAGE & MAM NEM \$12

PORK SKIN TERRINE \$14

Toasted rice powder / Herbs / Tamarind

CHICKEN LIVER PATE \$18

Toast / Banh Mi Condements

COD CHIPS & MENTAICO MOUSSE \$14

FRIED TRIPE & PHA LAU SAUCE \$16

- PLEASE ASK US ABOUT OUR DAILY
SPECIALS -



TASTING MENU

SIX COURSE TASTING MENU \$148

Additional \$50 per person for Wine or Cocktail Pairing

SNACKS

Tuna Tar Tar / Aonori / Cured Yolks

Love Letter of Mentaiko / Vinagar / Nori

Cabbage / Dill Paste / Clam Tsukudani

COLD FISH

*Aged seasonal fish / Clam Jus / Horseraddish / Herb Oils /
Tosazu Jelly*

HOT SEAFOOD JOOK

Daikon 'Porridge' with Octopus / Puffed Rice / XO

GRILLED SSAM

MB2 Short Rib / Banchan / Son Sauce

RICE

Abalone & Mushroom Rice / Nunrungji Soup

CLEANSER

Seasonal Fruit / Mikan Granite / Barley Mousse / Kiinako

**please note we do not cater to dietary requirments for this
tasting menu without express prior concent from the chef*