



HOUSE MENU 정찬

Salad of Fresh Bamboo Shoots | 죽순초계무침
Poached Chicken, Tofu Skin, Hot Mustard

Savory Egg Soufflé | 푹배기 계란찜
Rock Seaweed Sauce, Spicy Anchovy Broth

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Jebi Churi – Beef Neck Fillet | 제비추리
Assorted Condiments and Lettuces

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Gwangyang Style Rib-Eye Bulgogi | 광양 등심 불고기

Or

House Double-Cut Galbi – Prime Beef Short Rib | “더블컷” 갈비

(Choice for the table)

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Pork Jowl and Mugunji Kimchi Jjigae | 목은지 김치찌개
Sesame Leaf Kimchi, Gamasot Rice

Or

Assorted Jeon and Clam Stew | 모듬 전찌개
Chonggak Kimchi, Gamasot Rice

(Choice for the table)

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Soft Serve Ice Cream

118 / Person. Minimum 2 guests, entire table only.
Please understand that we cannot accommodate dietary restrictions.

ADD-ONS

전채

Beef Tartare with Asian Pear | 육회 ----- 24
Bugak, Egg Yolk

Galbi Mandu | 갈비 군만두 ----- 16
Griddled Beef Dumplings

Sanma Pajeon | 산마파전 ----- 18
Mountain Yam and Green Onion Pancake

Hwe Muchim | 계절생선 회무침 ----- Serves 2 / 34
Halibut, Smelt Roe, Rock Seaweed, Chojang ----- Serves 3-4 / 58

Prime Beef Rib Cap | 새우살 ----- 6 oz / 62

Center Cut Beef Tongue | 우설 ----- 4 oz / 46

Chunjang-Glazed Pork Ribs | 춘장 등갈비구이 ----- 10 oz / 38

Grilled Tteok | 떡구이 ----- 6
Homemade Rice Cakes, Maple-Soy Sauce

Sweet Corn, Honey Butter, Chili | 허니버터 옥수수 ----- 9



A glossary of Korean terms

We only use solid lychee wood charcoal specifically produced for our restaurants.

Please note there is a 20% charge added to your bill. This allows us to pay the staff more evenly, and additional tip is not expected.

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