

eat to drink

*anju : korean small plates, sent as soon as they are prepared
shared among friends and eaten with alcohol in a comfortable atmosphere*

oysters

each / 1/2 dozen / dozen : 3.⁵⁰ / 18 / 36
kimchi mignonette, tabasco, lime

four

gochugaru panko breaded tofu
add sautéed kimchi (\$3)
wild mushroom japchae spring rolls
grilled japanese eggplant (spicy)
honey glazed, crispy anchovies
dried octopus
grilled dried file fish

five

yam fries, white truffle oil
grilled asparagus, denjang glaze
steamed edamame beans, sea salt, gochugaru, truffle oil
kimchi pancake
wok fired chicken, red & green peppers, onion (spicy)
crispy short rib riblets
green onion seafood pancake

seven

wok fired gochujang green beans, tofu, garlic (spicy)
crispy rice noodle, honey gochujang glaze, cucumber
sautéed rice noodle, fish cake, onion (spicy)
marinated beef short ribs
mussels, soy ginger sauce, white wine, red onion : 1/2 lb

ten

organic greens, avocado, grape tomato, red onion, sesame vinaigrette
asian pear, pine nuts, gochujang balsamic vinaigrette
chicken wings, sesame honey garlic or gochujang bbq sauce (spicy)
grilled spring creek flatiron, spiced sesame oil
anju sliders, choice of crispy chicken or marinated short rib
baby back ribs, gochujang bbq sauce (spicy)
gochugaru panko calamari, kaffir lime leaf, red onion, lemon aioli
tempura prawn skewers, gochugaru aioli
grilled norway mackerel, wasabi soy sauce

fifteen

oxtail soup, glass noodles, white truffle oil
kimchi ramen, berkshire pork belly, tofu, crème fraîche (spicy)
denjang soup, spring creek flatiron, tofu, wild mushrooms
soft tofu soup, prawns, mussels, baby clams, cracked egg (spicy)
lettuce wraps, romaine hearts, thai basil, samjang
choice of berkshire pork belly, chicken*, short rib or tofu
stone rice bowl, grilled vegetables, wild mushroom, fried egg
choice of beef, chicken*, prawns, salmon, tofu
add masago (\$2)

twenty

clay pot glazed black cod, gochugaru caramel glaze
spring creek marinated rib eye steak
anju platter
chef's daily creations of anju and sides. no modifications (\$20)

sides

rice	2
soy pickled garlic w/ stem	2
pickled daikon	2
garlic bean sprouts	2
kimchi (spicy)	3
seaweed salad	4

** spicy bbq, teriyaki, lemongrass, seasoned*

18% gratuity will be added to parties of 8 or more