

TO PONDER

Edamame 35

blistered with shichimi corn oil
(SM/G)

Gaji 50

deep fried eggplant with sweet soy
and pickled ginger (SM/G)

COLD PLATES

Kimbap of the day 75 / 50(v)

korean style rolls with
pickled radish and spinach (SM/G)

Japchae 90

glass noodle and vegetable salad
with beef tataki (SM/G)

Haecho salad 55

seaweed salad with sweet
plum sauce (F/G)

Chamchi Hye Muchim 95

tuna sashimi with cho-jang chili
sauce (F/G)

Nong-eo Carpaccio 90

seabass carpaccio with black
truffle soy sauce (G/F)

HOT PLATES

Tofu 70

spicy fried tofu with pajeon sauce
(G/SM/V)

KFC 75

korean fried chicken with sesame
powder (G/SM/D)

Mun eo 75

deep fried octopus with chilli mayo
(SF/G/E)

Haemul Pajeon 85

seafood pancake with spring onion
and pajeon sauce (SF/G/E/SM)

Chadol Doen-Jang 125

miso stew with grilled beef and tofu
(G)

Bibimbap 140

korean mixed rice with meat and
assorted sautéed vegetables
(G/SM/E)

J.B soup with Noodle 185

spicy seafood noodle soup
(SF/G)

FROM THE GRILL

Ko Bul 190

korean beef barbecue with
onion and mushroom
(G/S/SM)

Doen-Jang Black Cod 170

doen-jang sauce marinated grilled black cod with
shishito leek, basil miso sauce and plum sauce
(F/G)

Galbi foie gras 275

grilled beef short rib with
foie gras and cheese
(G/D)

Pa Bul-Dak 160

grilled spicy chicken thigh with yuzu
miso sauce and pa muchim
(G/SM)

Yang Galbi 195

doen-jang marinated lamb cutlets
with pickled daikon
(G/A)

BANCHANS

Gamja Jorim 35

potatoes braised in soy,
garlic, and sesame
(SM/G/V)

Mu-muchim 30

spicy pickled radish
(SM)

Kimchi 35

spicy pickled
nappa cabbage

Oi Muchim 35

spicy cucumber salad
(F/SM/G)

Sigeumchi Muchim 45

baby spinach with sesame
(SM/G/V)

DESSERTS

Hotteok 50

sweet pancakes with brown sugar and
toasted nuts
(G/D/N)

Green Tea Bing Su 95

shaved ice, textures of matcha, white
chocolate cheesecake and baked
meringue (G/D/E/N)

Tiramisu 55

lady finger biscuit, mascarpone
cream, coffee, and chocolate gavotte
(G/E/D)

A LA CARTE

