



OYSTERS NATURAL W/ KIMCHI WATER & MAKGEOLLI	5 EA
OYSTERS JEON W/ DIPPING SOY	5 EA
VEGETABLE JEON	11
SOY MUSSELS, GINGER, RICE CRACKERS	15
PIG SKIN TERRINE, GARLIC CHIVES	14
BEEF TARTARE, PEAR, CUCUMBER, SALTBUSH	18
RAW SNAPPER, KOREAN HERBS, GOCHUJANG	20
PORK AND KIMCHI PANCAKE	14
GOOLWA PIPIS, SOYBEAN SPROUTS, WATER PARSLEY	17
SEASONAL KIMCHI PLATE	14
PERILLA LEAF JANGAJJI	6
PUMPKIN JANGAJJI	6
QUINCE JANGAJJI	6
NAMUL PLATE	17
SALTED SILVER TREVALLY, YUJA SOY	31
SOY MARINATED BLACKMORE +9 WAGYU INTERCOSTAL	35
O'CONNOR THIN SKIRT	34
RANGERS VALLEY +5 WAGYU BEEF SHORT PLATE	42
RANGERS VALLEY +5 FLANK	40
PORK BELLY BOSSAM	34
+OPTIONAL ½ DOZ OYSTERS	+26
SSAM LEAVES	7
BONITO, KOREAN RADISH, CHRYSANTHEMUM	29
LAMB RIB GAMJATANG, SALTED CABBAGE, PERILLA	42
RICE	3 EA