



OYSTERS W/ KIMCHI WATER & MAKGEOLLI OYSTERS JEON W/ DIPPING SOY	EA 5
VEGETABLE JEON	11
SOY MUSSELS, GINGER, RICE CRACKERS	15
PIG SKIN TERRINE, GARLIC CHIVES	14
BEEF TARTARE, KOREAN PEAR, SALTBUSH	18
RAW SNAPPER, KOREAN HERBS, GOCHUJANG	20
PORK AND KIMCHI PANCAKE	14
GOOLWA PIPIS, SOYA BEAN SPROUTS, WATER PARSLEY	26
KING DORY, YUJA SOY	34
BRAISED BONITO, KOREAN RADISH, CHRYSANTHEMUM LEAF	29
SOY MARINATED BLACKMORE WAGYU +9 INTERCOSTAL	35
RANGERS VALLEY BEEF SHORT PLATE	44
RANGERS VALLEY WAGYU +5 FLANK	40
BLACKMORE WAGYU +9 CHUCK TAIL FLAP	68
KIMCHI MARINATED PORK NECK	32
PORK BELLY BOSSAM, KOREAN RADISH & PEAR KIMCHI OPTIONAL ½ DOZ OYSTERS	32 +26
LAMB RIB GAMJATANG, SALTED CABBAGE, PERILLA	42
BANCHAN	
SEASONAL KIMCHI PLATE	12
CLASSIC KIMCHI	9
PERILLA LEAF JANGAJJI	6
PUMPKIN JANGAJJI	6
KOREAN CUCUMBER JANGAJJI	6
RICE	3EA