



Restaurant Week Prix-Fixe

65/person

APPETIZER

choose one per person

Korean Style Chilled Bossam

Braised Pork belly, soybean paste, mayonnaise, wasabi, honey, lemon, romaine lettuce, bell pepper, perilla leaves, pear

Heirloom Tomato & Burrata

A mix of heirloom tomatoes and burrata, kimchi vinaigrette, perilla, basil, and pickled pepper drops

Grilled Romaine

Romaine, galbi marinade, tofu aioli, Parmesan, red wine vinaigrette

Raw Oyster (3 pcs)

Local oysters with the gochujang cocktail sauce and yuzu mignonette

MAIN COURSE

choose one Tour per table

Accompanied with Banchan and Scallion Salad

Seoul Steak Tour

USDA Prime

- New York Strip*
- Hanging Tender*
- Prime Short Rib*
- Marinated Rib Finger*

Prime Steak Tour

+20/person

USDA Prime

- Dry Aged Ribeye*
- Dry Aged Ribeye Cap*
- Prime Short Rib*
- Marinated Prime Galbi*

Wagyu Steak Tour

+40/person

- New York Strip*

American Wagyu

- Tenderloin*

American Wagyu

- Zabuton*

American Wagyu

- Marinated Prime Galbi*

USDA Prime

SPECIAL SIDE

choose one per person

Kimchi Pork Stew

Spicy beef broth, aged kimchi, tofu, peppers and braised pork belly

Soybean Brisket Stew

Beef brisket, Soybean paste, onion, zucchini, tofu

Grilled Shishito Peppers

Charred shishito peppers with gochujang sea salt and a drizzle of sesame oil

Roasted Wild Mushrooms

Mixed wild mushrooms roasted with whiskey barrel-aged soy and sesame seed

Fried Brussels Sprouts

Glazed with sweet and spicy soy, topped with pickled Fresno pepper

Volcano Egg Souffle

Korean traditional egg souffle with cheddar cheese
(Egg Soufflé may take longer)

Garlic Lemon Asparagus

Roasted Asparagus, garlic, butter, gochujang crumble, lemon zest

Triple Cheese Corn

Corn grilled with mayo mozzarella, parmesan, cheddar, and tajin

DESSERT

choose one per person

Chocolate Cake

Double chocolate cake served with vanilla icecream

Creme Burlee Cheesecake

Berry glaze, fresh berries, powdered sugar, whipped cream

Restaurant Week Wine Flight | 30

Four Glasses of wine curated for the Prix-Fixe

1. Chandon Brut

California | Sparkling Wine



2. Quilt

California | Cabernet Sauvignon

Recommended for:
New York Strip
Ribeye

3. Choose one for your preference

Black Stallion

California | Cabernet Sauvignon

Recommended for:
Hanging Tender

Kendall-Jackson

California | Merlot

Recommended for:
Dry Aged Ribeye Cap

Domaine Carneros

California | Pinot Noir

Recommended for:
Wagyu Tenderloin

4. Salentein

Argentina | Malbec

Recommended for:
Prime Short Rib & Zabuton