

brunch

FRESH

kale salad

black sesame vinaigrette, seasonal fruit

10

peas 'n' pigs

spanish cured chorizo, chickpea, chive, sesame sauce

12

char-grilled broccoli rabe

roasted almond, lemon zest, sesame oil

11

cauliflower

miso tartar sauce, parmigiano, serrano pepper

11

avocado

*greens vinaigrette, pickled daikon,
yuzu sour crème, shichimi pepper*

9

cold sweet potato noodle

*white tiger shrimp,
viet-lime sauce, seasonal vegetable*

12

crab ravioli

goat cheese, gochujang marinara, micro basil

12

seasonal soup

7

RICE

tuna tataki bowl

chive, onion, seaweed, sweet spicy sauce

13

spicy chicken

soy gochujang sauce, cabbage, scallion

12

minced beef

house-made katsu sauce, pinto bean

13

pork cutlet curry

korean style curry

13

lamb meatball

soy glaze, chive, shredded nori

13

 OWNER/CHEF KAY HYUN

DESSERT

9

popcorn ice cream

*caramelized popcorn,
salted caramel*

bread pudding

*valrhona jivara,
strawberry crème*

*PLEASE ADVISE US OF ANY FOOD ALLERGIES

**EATING UNDERCOOKED MEAT & SHELLFISH COULD INCREASE YOUR RISK OF FOOD BORNE ILLNESS