



CHEF PROPRIETOR KAY HYUN

VEGGIE

heirloom tomato 11
honey ricotta - herb vinaigrette

plantain 12
sriracha goat cheese - cilantro

edamame dumpling 12
steamed dumpling - citrus truffle oil
green pepper - parmigiano

ugly potato 12
crispy fingerling potato - feta cheese
smoky bbq sauce

asparagus 13
hazelnut vinaigrette - crushed red peper
sun dried tomato

chilaquiles 12
corn tortilla - mulato chile - avocado

THU-MERCH

t- shirts
black / white

cap
black

tote bag 25
black / natural

keychain 1

gift card n/a
50/100/150/200

SEAFOOD

soft shell crab 15
deep fried crab - house made batter
wasabi ramoulade - pickled vegetable

kimchi paella 17
(cheesy, risotto texture)
white tiger shrimp -saffron -
caramelized kimchi

tuna tartar taco 15
yellowfin tuna - chipotle mayo - yuzu
crème

STARCH

lucky noodle 14
(spicy) hand torn flat noodle
minced beef - lime yogurt - fennel

truffle mac & cheese 15
broccoli
truffle oil - micro celery

gnocchi 14
(soupy & spicy) korean chili pepper sauce
garlic aioli - seaweed crunch

MEAT

korean popcorn chicken 15
crispy fried
sweet & spicy sauce

steak 18
(medium-rare only)
soy-garlic glaze - feta grits
seasonal vegetable

duck confit empanada 14
dill crème fraiche - cumin
pickled cucumber

DESSERT

bread pudding 11
bourbon sauce - valrhona jivara vanilla
bean gelato

popcorn ice cream 11
vanilla bean gelato - salted caramel

NEED TO KNOW:

TABLE SERVICE IS FOR DINING CUSTOMERS ONLY (PLEASE ORDER MINIMUM 1 DISH PER PERSON)

IN ORDER TO ALLOW US TO SERVE AS MANY CUSTOMERS TO JOIN US,
WE ASK THAT YOU PLEASE LIMIT YOUR DINING EXPERIENCE UP TO:

1.5 HOURS FOR 2-3 PEOPLE / 2 HOURS FOR 4 or more PEOPLE

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
Please notify the server if you have any food allergies or dietary restrictions. Although we do not make any substitution on the menu, our server will inform you what dish you may safely enjoy

** 20% GRATUITY WILL BE ADDED TO LARGER PARTY 6+**