

Dinner

fluffy sweet potato	marinated salmon roe, cornichon	18
day boat scallops	house-XO, cauliflower, wood ear mushroom	24
beef cold-cut salad	asian pear, chojang, gim, pine nut	16
poached aori ika & shrimp	naeng-chaе, hot mustard, nabak kimchi broth	28
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kaluga caviar	toasted pork fat brioche, nori creme fraîche	33
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crispy terrine of potatoes	tomatillo salsa verde	11
sourdough focaccia	maple pumpkin seed, candied anchovy, perilla leaf, smoked date	19
asparagus	green peas, & maitake mushroom, preserved meyer lemon, doenjang b�ernaise	19
baby gem salad	perilla caesar, olive oil cured anchovy, tomato confit	17
crispy chicken	szechuan doenjang, eggplant namul, house-white kimchi	36
roasted striped bass	toasted rice, bok choy, fumet blanc	32

Dessert

black sesame mascarpone cheesecake	toasted soybean crumble	13
vanilla ice cream	omija cherry, salted date caramel	11
sweet potato chiffon cake	cr�me fraîche mousse	14

family style tasting menu - 98 per person

+ A discretionary 5% surcharge will be added to all sales which goes directly to kitchen staff and employee benefits

+ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness

Signature Cocktails

Red Sky	blanco tequila, perilla shrub, pomegranate, aloe vera, lime	16
Lychee de Leche	japanese rice vodka, lychee milk, elderflower, quinine apertif, lemon	16
Yubari Swizzle	barley shochu, baijiu, midori, banana, calpico, bergamot, lemon, peychaud's	16
Citron Tea Sour	lightly peated san jose single malt, yuja & ginger marmalde, lemon	16
Daiquiri #41	five island rum, rhum agricole, fish sauce, lime, thai basil	16
Roasted Barley Highball	golden barley soju, small batch irish whiskey, roasted barley, soda	16
Midnight Soul	damsoul pine soju, japanese gin, maraschino & violet liqueur, bitter bianco, rosemary	16
Dirty Daikon Martini	japanese rice vodka, plum soju, pickled radish water, french dry vermouth	16
Far East Fashioned	coconut washed japanese whisky, pandan, passionfruit and angostura bitters	17

Non-Alcoholics

yuja ginger mule	9
barley tea limeade	9

Vino Biodynamics

Champagne

piillot pere & fils, cuvée de réserve brut, champagne	NV	25	96
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White

pinot blanc, paetra, willamette valley	2020	18	68
chardonnay, yannick cadiou, petite chablis	2020	19	70
albariño, do ferreiro, rias baixas	2019	22	88
riesling, traditions' robert weil, kiedrich, rheingau	2019	17	65

Red

mourvèdre, devium 'sans soufre', yakima valley	2018	21	85
merlot-cabernet, 'reserve del conte' manincor, alto adige	2019	20	80