

DINNER

marinated salmon roe, fluffy sweet potato	18
nage pickled mussels, apples, fennel & celery	15
beef cold-cut slices, pear, house soy-vinaigrette	15
buri, crudo, doenjang remoulade	28
crispy terrine of potatoes, tomatillo salsa verde	11
baby green salad, caramelized onion & coriander vinaigrette	14
buckwheat crepe, house kimchi, soybean crème	14
candied anchovies, perilla leaf, smoked potato & date with sourdough focaccia, maple pumpkin seeds	19
roasted ocean trout, fumet rouge sauce	30
charcoal grilled pork rib, banana gochujang	36

DESSERTS

taleggio and apples, sesame tuile, white chocolate	11
burdock soymilk sorbet, date essence, rice pudding	10
sweet potato chiffon cake, crème fraiche mousse	13

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

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

SIGNATURE COCKTAILS

15

Roasted Barley Highball

golden barley soju, small batch irish whiskey, roasted dark barley, soda

Pear & Tonic

bitter melon gin, asian pear, lime, tonic

Red Sky

blanco tequila, perilla shrub, pomegranate, aloe vera, lime

Lychee de Leche

japanese rice vodka, lychee milk, elderflower, quinine aperitif, lemon

Citron Tea Sour

lighted peated american single malt, yuja and ginger marmalade, lemon

Fleur d'Oranger

espadin mezcal, tangerine, carrot, lemon, orange flower water, egg white

Daiquiri #41

five island rum, rhum agricole, nuoc mam, lime, thai basil

Dirty Daikon Martini

japanese rice vodka, plum soju, pickled radish water, french dry vermouth

Pluot Old Fashioned

vsop cognac, kentucky straight bourbon, spiced pluot, angostura bitters

NON-ALCOHOLICS

8

yuja ginger mule

barley tea limeade