

SUNCHOKE SOUP 돼지감자 수프

SQUASH SOUP, CAULIFLOWER, CARROT, APPLE, ZUCCHINI, PARSLEY OIL
(\$13 OSETRA CAVIAR SUPPLEMENT)

MUL-HWE 물회

AMBERJACK, FLUKE, TROUT ROE, RADISH SALAD, CHOJANG, TIGER'S MILK SAUCE

SHRIMP JEON 새우전

SEARED BLACK TIGER SHRIMP, DOENJANG BÉCHAMEL, FERMENTED CHILI OIL

or

EGGPLANT TWIGIM 가지 튀김

CRISPY EGGPLANT, DOENJANG CHICKPEA, RICE CAKE GOCHUJANG, RICOTTA CHEESE

MACKEREL 고등어 구이

VINEGAR CURED MACKEREL, ENOKI MUSHROOM, GAMTAE, MUGWORT DASHIMA GLAZE

CHICKEN 닭갈비

CHAR GRILLED, GOCHUJANG MOUSSE, CHILI CHICKEN BROTH, BRAISED CABBAGE

or

HANGER STEAK 토시살 구이 (\$11 SUPPLEMENT)

TRUMPET MUSHROOM, PICKLED RAMPS CHIMICHURRI, BLACK GARLIC GLAZE
(*\$47 A5 WAGYU SUPPLEMENT)

SALMON BIBIMBAB 연어장 비빔밥

SPICY POLLOCK ROE, CANDIED ANCHOVY, TOASTED SEAWEED, BROWN SOY BUTTER RICE
(*\$15 SEA URCHIN SUPPLEMENT)

BLACK SESAME ICE CREAM 흑임자 아이스크림

SCORCHED RICE CUSTARD

Tasting Menu 75

Sool Pairing 65

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

Please inform us of any food allergies or dietary requirements