

SOFT OPENING



Small Plates

Cucumber Radish Salad \$15 마늘소스 오이 샐러드
marinated cucumber, radish, garlic sauce

Jellyfish Salad \$16 흑식초소스 해파리 냉채
marinated red jellyfish, fresh black fungus, cucumbers,
black vinegar sauce

Five-Spice Cold Beef \$23 산라 오향장육
braised shank, cucumber, leek, sour and spicy jelly

Crispy Shrimp Mini Sandwich(4 pcs) \$21 멘보샤
chopped & minced shrimp, seasonal salad

Spicy Pouched Dumpling(6 pcs) \$15 매콤 소스 물만두
pork, celery, peanut, black vinegar & spicy sauce

Pan-Fried Dumpling(5 pcs) \$15 군만두
pork, shrimp, cabbage, chive

Signature Dishes 특색 요리

Ma-po Tofu \$24 마파두부
minced pork, silky tofu, chili oil

Tangsuyuk \$28 탕수육
crispy pork, blueberry, dragon fruit, sweet & sour sauce

Glazed Orange King Prawns \$34 소흥주 오렌지 새우
dried orange, crispy garlic, kale, chili, Chinese yellow wine

Fish of the Day \$48 도미찜
red snapper, cilantro, scallion, homemade soy sauce

Hot Garlic Chicken \$26 간풍기
deep-fried chicken, leek, lettuce, pepper

Seasonal Vegetable \$18 유초이볶음
choy sum, crispy shallot, oyster sauce

Noodles & Rice 식사

All OCTO noodles are handmade.

OCTO Jajangmyeon \$36 옥토 자장면
beef striploin, truffle, homemade black bean sauce

Jajangmyeon L \$16 / D \$18 자장면
homemade black bean sauce

Jjamppong L \$22 / D \$24 짬뽕
sea scallops, shrimp, squid, cabbage, chive, noodle, spicy
chicken broth

Seoul Style Beef Soup L \$22 / D \$24 도가니 우육탕면
beef short-rib & tendon, choy sum, red pepper

Seafood Fried Rice L \$22 / D \$24 해산물 볶음밥
scallop, shrimp, asparagus, jasmine rice

OCTO Peking Duck 옥토 북경오리

OCTO ducks are roasted using 48-day-old raised with no hormones or chemicals, in humane conditions, on a family-owned small farm in Pennsylvania. They are served with condiments.

Peking Duck \$60(half) *limited quantity*

+ **Duck Noodle Soup** 북경오리 탕면
sliced duck, cabbage, mushroom, noodle

Peking Duck \$115(whole) *limited quantity*

with your choice of

+ **Duck Fried Rice** 북경오리 볶음밥
minced duck, asparagus, crispy garlic
or

+ **Duck Noodle Soup** 북경오리 탕면
sliced duck, cabbage, mushroom, noodle

for both +\$5

Desserts 후식

Mango Passionfruit Sorbet \$6 망고 패션프루트 셔벗

Taro Gelato \$6 타로 젤라토

Key Lime Coconut Tart \$14 키라임 코코넛 타르트

Tofu Pudding \$14 두부 푸딩

Orange Chocolate Mille Feuille \$18 오렌지 초콜릿 밀퐁유

Matang \$8 맛탕

Teas 차

Lychee Black Tea \$8 리치 홍차



Please inform your server of any food allergies or dietary restrictions before placing your order.



Cocktails

Octo Fashion

Iwai 45, Jim Beam Black, Dawn 808 \$16

Spicy Margarita

Tequila Blanco, Agave, Szechuan Pepper, Gochugaru \$16

Octo Negroni

Citron Soju, Vermouth, Campari, Bitters \$15

Bee House

Gin, Jasmine Tea, Acacia Honey \$16

Octo Spritz

Aperol, Lychee, Prosecco \$16

Soomak

Wilderness Trail Rye, Soju, Beer, Corn Tea \$15

Vodka

Spring 44 \$14

Tito's \$16

Grey Goose \$16

Kettle One \$16

Gin

Bombay Dry Gin \$14

Bombay Sapphire Gin \$14

Roku \$16

The Botanist \$16

Monkey 47 \$18

Hendricks \$18

American Whisky

Jim Beam \$14

Wilderness Trail \$16

Makers Mark \$16

Russell Rye \$18

Four Roses \$18

Redemption Rye \$18

Basil Hayden \$19

Hudson Manhattan Whisky Rye \$18

Joseph Magnus Straight Bourbon \$28

Scotch

Dewars White Label \$16

Laphroaig 10 Yr \$20

Oban 14 Yr \$24

Johnny Walker Black \$18

Johnny Walker Blue \$38

Macallan 12 \$24

Glenmorangie 18 Extremely Rare \$32

Japanese Whisky

Toki \$16

Nikka Whisky Days \$16

Nikka From the Barrel \$22

Iwai 45 \$16

Nikka Miyagikyo \$28

Nikka Yoichi \$28

Hibiki Harmony \$28

Yamazaki 12 Yr \$36

Irish Whiskey

Jameson Irish whiskey \$13

Tequila/Mezcal

El Tequileno Blanco \$14

El Tequileno Tequila Reposado \$16

El Tequileno Tequila Anejo \$19

Casamigos Blanco \$16

Casamigos Reposado \$20

Don Julio Blanco \$17

Don Julio 1942 \$38

Aqua Magica Mezcal \$16

Rum

Bacardi Rum Superior White \$14

Soju/Chinese Spirits

Jinro Is Back Soju \$16

Damsoul 2oz \$16

Baiju

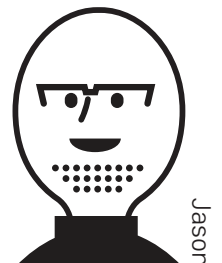
Vinn Family 2oz \$14

Vinn Family Reserve 2oz \$19

Beer

Terra \$7

Sapporo \$7



Jason

SPARKLING

Clairette de Die Brut "Méthode Tradition", Achard-Vincent NV (Rhone,FR) \$16 / \$60

Champagne Brut "Tradition" Grand Cru, Coutier [b2016] NV (France) \$125

Champagne Extra Brut Blanc de Blancs Grand Cru, Pierre Moncuit 2012 (France) \$170

Champagne Brut "Grand Cellier d'Or", Vilmart & Cie 2017 (France) \$220

Champagne Brut, Paul Roger 2015 (France) \$240

Champagne Brut Blanc de Blancs "Comtes de Champagne", Taittinger 2012(FR) \$465

Champagne Brut "Dom Pérignon", Moet & Chandon 2013 (FR) \$565

Spumante Rosato Brut "Il Rosa", Sommariva 2017 (Veneto, IT) \$55

Champagne Rosé Brut, Deutz NV (FR) \$195

Champagne Rosé Brut "Dom Pérignon", Moet & Chandon 2008 (FR) \$950

WHITE

Muscadet "St. Vincent" melon de bourgogne, Delhommeau 2020 (Loire Valley, FR) \$15 / \$55

"Patelin de Tablas" grenache blanc blend, Tablas Creek 2022 (Paso Robles, CA) \$70

Fiano di Avellino, Ciro Picariello 2022 (Campania, IT), Sancerre "Côte des Embouffants" sauvignon blanc \$65

Domaine Roger Neveu 2022 (Loire, FR) \$95

Vouvray "Haut-Lieu Sec" chenin blanc, Huet 2022 (Loire, FR) \$100

Malvasia, Kante 2014 (Friuli, IT) \$90

Gewurztraminer, Albert Boxler 2016 (Alsace, FR) \$85

Chardonnay, Lumen 2021 (Santa Maria Valley, CA) \$20 / \$80

Chablis Grand Cru "Le Clos" chardonnay, Domaine

Pinson 2021 (Burgundy, FR) \$195

Meursault-Blagny 1er Cru "La Genelotte" chardonnay, Dom. de Chérissey 2020 (Burgundy, FR) \$250

Chassagne-Montrachet 1er "Les Morgeots" chardonnay, Pierre-Yves-Colin-Morey 2020 (Burgundy, FR) \$430

Chardonnay "Matinée", Paul Lato 2016 (Santa Barbara County, CA) \$130

Chardonnay "Ma Belle Fille", Peter Michael 2021 (Sonoma County, CA) \$300

ROSE

Bandol Rosé mourvèdre blend, Domaine Marie Bérénice 2022 (Provence, FR) \$18 / \$75

RED

Etna Rosso "Erse" nerello mascalese, Tenuta di Fessina 2017 (Sicily, IT) \$55

Pinot Noir "Unique", Delaille 2022 (Loire, FR) \$15 / \$65

Moulin-à-Vent Vieilles Vignes gamay, T. Liger Belair 2018 (Beaujolais, FR) \$75

Pinot Noir, Sandhi 2021 (Sta. Rita Hills, CA) \$85

Gevrey-Chambertin pinot noir, Domaine Lucien Boillot 2018 (Burgundy, FR) \$195

Nuit Saint George "Clos Des Forêts Saint Georges" pinot noir, Dom. de L'Arlot 2021 (Burgundy, FR) \$300

Vosne-Romaneé 1er Cru "Les Suchots" pinot noir, Pierre Girardin 2021 (Burgundy, FR) \$455

Echezeaux Grand Cru pinot noir, Cyprien Arlaud 2021 (Burgundy, FR) \$600

"Fundamentalista" bobal, Finca Sandoval 2020 (Castile La Mancha, SP) \$18 / \$70

Châteauneuf-du-Pape grenache blend, Beaucastel 2006 (Rhone, FR) \$140

Brunello di Montalcino sangiovese, Casa Raia 2015 (Tuscany, IT) \$170

Lalande de Pomerol merlot blend, Château Belles-Graves 2019 (Bordeaux, FR) \$100

Cabernet Sauvignon "Diamond Dust", Trig Point 2021 (Alexander Valley, CA) \$20 / \$80

Cabernet Sauvignon "Reliquus", Grace Family 2019 (Napa, CA) \$260

Cabernet Sauvignon, Dalla Valle 2020 (Napa, CA) \$560

Opus One cabernet sauvignon blend 2017 (Napa, CA) \$780

SWEET

Monbazillac "Les Pins" semillon blend, Château Tirecul la Gravière 2015 (Dordogne, FR) \$12 / \$50

Tawny Port Colheita touriga nacional blend, Niepoort 2009 (Douro, Portugal) \$16 / \$ 65