



CREATE YOUR BOWL



NAME _____

- HERE
- TO GO

1. BASE

- SUPERGREENS**
seasonal
- NOODLES**
sweet potato japchae
 cool warm
- WHITE RICE**
seasoned
- BB RICE**
brown + black
- QUINOA**
lemon herb

2. SIZE & PROTEIN

- MED \$11.85**
2 servings
- LG \$14.60**
3 servings

RAW

- AHI TUNA**
- ATLANTIC SALMON**

GRILLED

- BULGOGI BEEF***
- SHRIMP**
- CHICKEN**
- SALMON**
- SPICY JEYUK PORK***
- ORGANIC TOFU**

SEASONAL

- SMOKED GALBI (갈비)***
beef short rib
(+1 per serving)

3. MIX IN

- cucumber
- red onion
- edamame
- cauliflower
- serrano pepper 🌶️
- red cabbage

4. SAUCE

(choose 1)

SOY

- wasabi red poke
- citrusy yuja ponzu*
- korean bbq*

CREAMY

- ginger wasabi
- coconut curry
- savory sesame aioli

SPICY

- yuja chojang* 🌶️
- kimchi aioli* 🌶️

ON SIDE

LIGHT

5. TOPPING

- avocado (+1.5)
- organic poached egg (+1.5)
- kimchi (+1)* 🌶️
- triple blend seaweed
- scallion
- masago (fish eggs)
- watermelon radishes
- corn
- pineapple
- pickled radishes & ginger*

6. CRUNCH

- crunchy garlic
- golden crispy shallot*
- pom seeds
- sesame seeds
- roasted almonds
- toasted seaweed

HANDMADE DUMPLINGS*

\$5.97 (5pcs)

- beef chives
- kale spinach

SIDES

- SOYBEAN DENJANG SOUP*** \$2.94
- CREAMY SPINACH TOFU SOUP** \$3.58
- KIMCHI BEEF BUN*** 🌶️ \$4.5
- CAULIFLOWER BITES** \$4.5



SIGNATURE BOWL



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2. BOWL & SIZE

RAW

MED \$11.85 **LG \$14.60**

RED POKE (gf) TUNA

cucumber, red onion, wasabi red poke sauce, avocado, scallion, toasted seaweed, sesame seeds

- (+1)
- (+1)

WAIKIKI TUNA & SALMON

cucumber, ginger wasabi aioli, pineapple, watermelon radishes, pickled radishes & ginger, pom seeds

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-

YOUNG SOOK LEE TUNA & SALMON

cucumber, red cabbage, yuja chojang sauce, masago, scallion, golden crispy shallot, sesame seeds

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-

SALMON DREAMIN' SALMON

red onion, edamame, yuja ponzu sauce, triple seaweed, avocado, scallion, sesame seeds, roasted almonds

- (+1)
- (+1)

GRILLED

HELL'S VEGGIE TOFU

cucumber, red cabbage, sesame aioli, avocado, pickled radishes & ginger, crunchy garlic, roasted almonds

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SEOUL BULGOGI BEEF

red onion, sesame aioli, scallion, organic poached egg, toasted seaweed, crunchy garlic, sesame seeds

- (+1)
- (+1)

CURRY KIMCHI JEYUK PORK

red cabbage, serrano pepper, coconut curry sauce, kimchi, scallion, crispy shallot, sesame seeds

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RAY GRILLED SALMON

cucumber, korean bbq sauce, corn, scallion, pickled radishes & ginger, sesame seeds

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GANGNAM SHRIMP & CHICKEN

corn, spicy kimchi aioli, avocado, scallion, pickled radishes & ginger, golden crispy shallots, roasted almond

- (+1)
- (+1)

SEASONAL SPECIAL

SMOKED GALBI (갈비) BEEF SHORTRIB

cauliflower, red cabbage, korean bbq sauce, scallion, organic poached egg, sesame seeds

- (+2)
- (+2)

HANDMADE DUMPLINGS*

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* = contains gluten. Our menu items are 100% dairy free
Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of food-borne illness.

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