



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***
- TOFU & SOY NUGGETS**

SEASONAL SCALLOPS

(관자)
lemon & rosemary

3. MIX IN

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

4. SAUCE

(choose 1)

- ON SIDE**
- LIGHT**

SOY

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

CREAMY

- ginger wasabi
- coconut curry
- savory sesame aioli

SPICY

- yuja chojang* 🌶️
- kimchi aioli* 🌶️

SEASONAL

- tamarind orange vinaigrette

5. TOPPING

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

6. CRUNCH

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

HANDMADE DUMPLINGS*

\$5.97 (5pc)

- beef chives
- kale spinach

SIDES

- SOYBEAN DENJANG SOUP*** \$2.94
- KIMCHI BEEF BUN*** 🌶️ \$4.5
- CAULIFLOWER BITES** \$4.5



SIGNATURE BOWL



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2. BOWL & SIZE

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RAW

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

YOUNG SOOK LEE TUNA & SALMON

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

SALMON DREAMIN' SALMON

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

(+1) (+1)

GRILLED

HELL'S VEGGIE TOFU & SOY NUGGETS

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

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

RAY GRILLED SALMON

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

GANGNAM SHRIMP & CHICKEN

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

(+1) (+1)

SPRING SPECIAL

TRUFFLE SPICY SHRIMP & SCALLOPS

cucumber, cilantro, truffle spicy sauce, watermelon radishes, corn, masago, sesame seeds

(+1) (+1)

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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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