



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

SEASONAL SCALLOPS
 (관자)
 lemon & rosemary

RAW

- AHI TUNA**
- ATLANTIC SALMON**

GRILLED

- BULGOGI BEEF***
- CHICKEN**
- SPICY JEYUK PORK***
- SHRIMP**
- SALMON**
- TOFU & SOY NUGGETS**

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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- QUINOA** lemon herb

2. BOWL & SIZE

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

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

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-

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

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-

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)

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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