

EXECUTIVE CHEF ANDREW LIM
수석 셰프 임진의



DINNER
저녁식사

FIRST BITES

SALMON* 12
CURED SALMON, SMOKED TROUT ROE

A5 WAGYU* 18
GOLDEN KALUGA CAVIAR

SALADS

CAESAR 16
LITTLE GEM, PARMESAN CRISPS
MILK BREAD CROUTONS

MIXED GREENS 16
CUCUMBER, RADISH, GINGER
VINAIGRETTE, HERBS

CHICKEN +6 SALMON +8 PRIME SKIRT* +10

caviar service

KIMCHI SEASONED CHIPS, CHIVES, SMOKED CRÈME FRAÎCHE

SMOKED TROUT ROE*

Oncorhynchus mykiss

25

GOLDEN OSETRA*

Acipenser gueldenstaedtii

110

GOLDEN KALUGA*

Huso dauricus x acipenser schrenkii

88

BELUGA HYBRID*

Acipenser huso huso, Baerii

175

SEAFOOD

COLD

SHRIMP COCKTAIL 15
3 PCS, GOCHUJANG COCKTAIL SAUCE
RAW OYSTERS* 30/60
WHITE KIMCHI MIGNONETTE
OYSTERS & CAVIAR* 60
6 PC OYSTERS, 14 GRAMS GOLDEN KALUGA

WARM TASTING PLATE

3 OZ OCTOPUS
2 PC OYSTER
2 PC SCALLOP*
38

WARM

GRILLED OYSTER 15/3 pc
KIMCHI BUTTER, GARLIC CRUMBLE
GRILLED OCTOPUS 24/6 oz
KIMCHI GUANCIALE VINAIGRETTE
SEARED SCALLOPS* 16/2 pc
KIMCHI GUANCIALE VINAIGRETTE

SMALL PLATES

MONKEY BREAD 14
GOCHUJANG HONEY BUTTER
TTEOKBOKKI 떡볶이 18
STIR FRIED GOCHUJANG, RICE CAKE, CHEESE
PORK BULGOGI +4 GARLIC CHICKEN +4
MARINATED SHORT RIB +6
WAGYU CARPACCIO 26
PERILLA CURED TOP SIRLOIN,
HOUSE FERMENTED HOT SAUCE, BLACK SESAME

KOREAN FRIED CHICKEN 닭튀김 20
GOCHUJANG-SOY GLAZE
EXTRA DRUMSTICK & THIGH +10
KIMCHI PORK DUMPLINGS 만두 15
DADAEGI PARMESAN BROTH
GARLIC CHIVE PANCAKE 부추전 15
PERILLA, FINGER CHILI
JAPCHAE 잡채 20
WOK-FRIED GLASS NOODLES,
ASSORTED VEGETABLES

STEWES

KIMCHI 김치찌개 18
HERITAGE PORK BELLY, TOFU

SOONDUBU* 순두부찌개 20
BRAISED SHORT RIB, POACHED EGG

*notice to consumers: please communicate any food allergies to an employee of this establishment and that employee shall communicate that food allergy information to the person in charge or certified food protection manager on duty at this establishment

*these items are served raw, undercooked or cooked to order. consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

MEATS

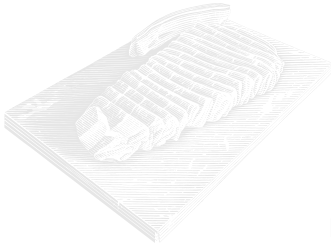
ALL CUTS SERVED A LA CARTE

PRIME

SHORT RIB* 28

MARINATED SHORT RIB* 30

60-DAY DRY-AGED RIBEYE* 95



WAGYU

PICANHA* 40

SHORT RIB* 42

WESTHOLME RIBEYE* 45

MARINATED SHORT RIB* 44

MISHIMA RESERVE HANGER* 40

MIYAZAKI A5 NY STRIP* 30/oz

STEAKHOUSE SETS

WE KINDLY REQUIRE FULL TABLE PARTICIPATION

PREMIUM 75

PICANHA*

WAGYU HANGER*

PRIME SHORT RIB*

MARINATED PRIME SHORT RIB*

WAGYU 120

RIBEYE*

SHORT RIB*

RIBEYE CAP*

MIYAZAKI A5 NY STRIP*

MARINATED SHORT RIB*

BANCHAN • SSAM • SAUCES • JAPCHAE • MUCHIM • CHOICE OF SIDE

WHIPPED BONE MARROW 26

RED ONION JAM, RADISH KIMCHI, PUBLICAN TOAST

SIDES

BEEF FAT FRIES 감자튀김

PARMESAN, CHIVE, AIOLI

12

GAMJA 감자

SESAME, SWEET SOY, CHILI THREADS

14

EGG SOUFFLÉ* 계란찜

KOREAN CHILI FLAKE, SESAME

16

GRILLED MUSHROOMS 버섯

TAMARI CARAMEL, CHIVE

16

BRUSSELS SPROUTS 브뤼셀

RAISIN, APPLE, FERMENTED HONEY

14

CHARRED BROCCOLI

DOENJANG BAGNA CAUDA,
SESAME TOFU WHIP, PUFFED BARLEY

14

SSAM 쌈

ARTISANAL LETTUCE, PERILLA

5

BANCHAN 반찬

ASSORTED KOREAN ACCOMPANIMENTS

5



KIMCHI FRIED RICE* 김치볶음밥

GUANCIALE, FRIED EGG, SMOKED BLUE CHEESE

23