



happy new year! | 95pp

새해 복 많이 받으십시오

dinner for two

samgyetang

traditional korean chicken broth, jujube, ginseng

raw oysters

persimmon mignonette, smoked trout roe
available a la carte \$24/6pc

mushroom juk

toasted hazelnuts, parmesan, chesnut mushrooms
available a la carte \$16



accompaniments

chef's selection banchan, ssam, scallion muchim

hokkaido scallop

maldon salt, lemon

pork belly

berkshire heritage

usda prime beef short rib

non-marinated

a5 ribeye cap

miyazaki, japan



dduk guk

braised beef stew, rice cakes, sesame
available a la carte \$15