

## snacks

<b>mixed greens &amp; scallion salad 샐러드</b> 15 yellow radish, lemon plum vinaigrette	<b>dumplings 찐만두/군만두</b> vegetable 11 pork 12 spicy pork 12	<b>blistered shishito peppers 파리고추</b> 15 crispy baby anchovies, toasted almonds, sweet soy
<b>chilled beets 칠드 비츠</b> 18 roasted nichols farms beets, beet puree, sunflower miso powder, chili crisp	<b>korean pancakes</b> scallion 파전 12 kimchi 김치전 14	<b>korean fried chicken 치킨</b> 24 served with perilla ranch & pickled radish - traditional spicy & sweet - yum yum sauce - buffalo

## on the grill

recommended 1 selection per person

non-marinated	wagyu	marinated
<b>duroc pork belly* 삼겹살</b> 26	<b>american wagyu flat iron*</b> 50	<b>short rib* 양념 꽃갈비</b> 34
<b>filet mignon* 안심</b> 42	strube ranch	<b>LA galbi* 양념 갈비</b> 38
<b>short rib* 꽃갈비</b> 32	<b>american wagyu hanger*</b> 60	vegetables
<b>ribeye* 꽃등심</b> 42	mishima reserve	<b>four star mushrooms</b> 16/32
<b>60-day dry aged ribeye*</b> 99	<b>japanese a5 wagyu ny strip*</b> 30/oz	fire sauce   sweet soy
16oz split-bone	miyazaki	

recommended accompaniments

<b>ssam 쌈</b> 5 assorted artisan lettuce	<b>scallion muchim 파무침</b> 5 soy mustard dressed scallions & mixed greens	<b>dipping sauces 기름장 &amp; 쌈장</b> 1 sesame oil with salt & pepper with ssam jjang
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## tasting plates

<b>usda prime tasting*   3oz each cut</b> 50 filet mignon ribeye short rib	<b>wagyu tasting*   2oz each cut</b> 90 strube ranch american wagyu flat iron mishima reserve american wagyu hanger miyazaki japanese a5 ny strip
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## perilla set

we request all guests at the table to participate

<b>usda prime tasting*   3oz each cut</b> 70/person	<b>wagyu tasting*   2oz each cut</b> 110/person
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### the perilla set includes

ssam  
dipping sauces  
banchan

rice cake royale  
pork dumplings  
soybean stew

scallion muchim  
rice

## shareables

<b>rice cake royale 궁중 떡볶이</b> 15 assorted vegetables +5 bulgogi	<b>honey butter potatoes 허니버터 감자</b> 15 crispy sage, sesame	<b>roasted broccoli 브로콜리</b> 15 garlic butter, calabrian chilis, fried shallots
<b>sauteed brussels sprouts</b> 15 brown butter vinaigrette, parmesan cheese, toasted walnuts	<b>kimchi fried rice 김치 볶음밥</b> 15 bacon, fried egg, scallions +2 spam +2 cheese	<b>prime beef fried rice 소고기 마늘밥</b> 22 garlic rice, pickled onion, mushrooms, fried egg
<b>roasted green circle farms chicken</b> 32 baby sweet potatoes, pearl onions, four star mushrooms, parmesan cheese		

## stews

+6 add short rib

<b>kimchi stew 김치찌개</b> 15 pork, rice cakes, tofu	<b>silken tofu stew 순두부 찌개</b> 15 braised beef, silken tofu, mushrooms, soft egg	<b>soybean stew 된장 찌개</b> 15 zucchini, mushrooms, tofu
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## accompaniments

<b>banchan 반찬</b> 5 chef selection of accompaniments	<b>kimchi 김치</b> 2 spicy fermented napa cabbage	<b>garlic rice 마늘밥</b> 5 roasted garlic, garlic chips, sesame
		<b>rice</b> 2

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