

COLD APPETIZERS

🌱 GF Al-Bae-Chu Salad 17

Albaechu (napa cabbage) with crunchy fried green onion, tossed in a savory garlic-sesame soy vinaigrette. Gluten-free option available.

🌱 GF Cherry Tomato & Perilla Leaf 11

Juicy cherry tomatoes with a bold perilla aroma in a zesty honey vinaigrette.

Grilled Mackerel Salad 18

Grilled mackerel with fresh spring greens and radish, served with bright yuzu dressing and a hint of wasabi mayonnaise.

Kanpachi Crudo 34

Amberjack sashimi served with a Korean traditional dip and mild aged kimchi. Gluten-free option available.

GF Yuk-Hwae 28

Korean beef tartare - tender raw beef topped with a quail egg, served with crispy seaweed snacks.

WARM APPETIZERS

🌱 GF Kong Soup 10

Smooth and nutty, blended with creamy soybean soup and a hint of sweet corn for a refreshing modern twist.

🌱 Crispy Ga-Ji 15

Deep fried gaji (eggplant) tossed in a sweet and spicy Korean-style glaze, finished with black sesame seeds.

Kimchi Spring Roll 15

Crispy rolls stuffed with kimchi, pork, and vegetables, paired with jalapeno dip. **Delicately Spicy**

GF Stuffed Squid 28

Tender squid stuffed with shrimp, vegetables, and chives, coated in egg batter and pan-fried for a golden, flavorful finish.

GF Gluten Free Please note that our kitchen is not fully separated for gluten-free preparation. While we take every precaution, we kindly ask customers with severe allergies to inform our staff before ordering.

🌱 Vegetarian **🌱 Vegan** Vegetarian items and vegan options are clearly indicated. If you have any special requests, our staff will be happy to assist you.

SHARING PLATES

GF Chilled Pork with Arugula 32

Chilled pork, cooked to tender perfection, served over fresh arugula with a tangy mustard-caper dressing.

Muk-Eun-Ji Tuna Roll 22

Rice and fillings of tuna, egg, vegetables, and perilla leaf are gently wrapped in mellow mukeunji (aged kimchi). Gluten-free option available.

Truffle Jap-Chae 38

Beef and vegetables tossed with glass noodles in a sweet-savory soy, gently finished with fragrant truffle. Vegan option available.

The Old Days Fried Chicken 26

Crispy double-fried chicken served with three signature sauces.

🌱 Kimchi Arancini 29

Crispy balls of kimchi risotto filled with mozzarella, served with a creamy porcini mushroom reduction. **Delicately Spicy**

Gu-Jeol-Pan 31

A traditional Korean platter meaning "eight delicacies and one wheat pancake," featuring seasonal vegetables and assorted fillings, served with bright tangy glaze.

Pressed Galbi with Chive 36

Blend of prime cuts (12oz), marinated in a signature blend and finished with bright yuzu vinaigrette and fresh chives.

Woodae Galbi 89

Prime rib, gently sous-vide for 12 hours to tender perfection, paired with a bright green onion salad, and served with pickled radish and vinegared perilla leaf wraps.

Assorted JEON 37

A refined assortment of traditional Korean pancakes presented as five varieties with two of each - kimchi, potato, seafood, premium beef crowned with caviar, and stuffed perilla leaf. Gluten-free option available. Add - Caviar Tin(30g) +100

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MAIN PLATES

GF Gom-Tang 25

Clean pork bone broth, slow-simmered at low heat, with tender slices of pork and rice nestled in the soup.

Seafood Tomato Nu-Rung-Ji 33

A seafood soup enriched with tomato, carrying a subtle spicy kick, featuring an abundance of fresh seafood and chewy nurung-ji (crispy scorched rice) served in the flavorful broth. **Intensely Spicy**

Bibimbap with Seaweed Soup 26

A variety of seasoned vegetables, beef, and egg served with rice, our house-made red pepper paste, and a side of seaweed soup. Gluten-free and Vegan options available. **Delicately Spicy**

JEON Kal-Guk-Su 29

Chewy knife-cut noodles mixed with kimchi, spring green and sesame oil in a boldly spicy sauce, served with tender beef yuk-jeon and clear korean soybean sprout soup. Vegetarian option available. **Moderately Spicy**

Sot-Bap

Freshly steamed pot rice, cooked to order under high pressure for peak freshness. - Please ask your server about today's Sot bap selection.

Gan-Jang Sae-Woo Bap 33

Steamed rice topped with shrimp marinated in soy sauce for five days, carrying a deep, savory flavor.

Pork Kimchi Jjim 35

Slow-braised pork with kimchi and spices, served with rice and a silky steamed egg. **Intensely Spicy**

Braised Galbi with Radish Steak 46

Slow-braised short ribs with vegetables in a crafted infusion, served with rice and fragrant perilla oil seared radish steak.

Korean Style Pork Cutlet 28

Crispy Korean-style pork cutlet with savory-sweet sauce, served with rice, fresh greens and tangy yogurt dressing.

Prawn Burger 26

Crispy black tiger prawn patty layered with romaine, onion, pickles, and house-made tartar mayonnaise on a toasted bun, accompanied by fries and corn coleslaw.

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