

NYC RESTAURANT WEEK

DINNER MENU \$42

APPETIZER

DAK NAL KE 닭날개 튀김

crispy chicken wings with a spicy honey chili and sesame glaze

MANDU 만두

fried homemade dumplings with tofu chili dipping sauce (*beef • shrimp*)

BO SSAM BUN 보쌈번

pork belly, spicy shredded daikon and sweetened soy on steamed flour buns

JAP CHAE 잡채

stir-fried glass noodles with vegetables, soy and sesame (*beef • vegetarian*)

DAE JI JIM 돼지찜

slow roasted pork ribs basted with a sweet and spicy soy barbecue sauce

GOROKE 고로케

crispy golden panko crusted mashed potato croquettes with spicy soy sauce

CHAM CHI HWE 참치회

ahi tuna sashimi dressed with a citrusy soy and chili sauce over crisp asian pear

ENTREE

DOLSOT BI BIM BAP 돌솥비빔밥

hot stone pot mixed rice bowl with assorted fresh and marinated vegetables (*vegetarian • beef • chicken*)

DAE JI KALBI 돼지갈비

pork spare ribs lacquered with a tangy soy and chili barbecue sauce

YUN AW JO RIM 연어조림

atlantic salmon filet simmered in a sweet and spicy garlic soy reduction

KAL BI JIM 갈비찜

tender beef short rib steaks braised in a sake ginger soy glaze

KOREAN BARBECUE (*choice of 1*)

BULGOGI 불고기 thin sliced beef rib eye

KAL BI 갈비 boneless beef short rib

AN SHIM 안심 filet mignon

DAE JI 돼지 spicy pork loin

SAMGYUPSAL 삼겹 pork belly

O REE 오리 duck breast

DAK 닭 chicken breast

YUN AW 연어 atlantic salmon

CHAM CHI 참치 yellowfin tuna

SAE WOO 새우 shrimp

BO SOT 버섯 shiitake mushroom

YA CHAE 야채 vegetables

DESSERT

OMIJA DRAGON

flakey puff pastry with omija berry mousse, strawberries and vanilla ice cream

BANANA SABAYON

silky banana infused whipped custard with berries and sesame cookies

**participation of entire table is required*

FEATURED WINES

Rose Hecht & Banner, Cotes de Provence France

Chardonnay Heron, Mendocino County California

Pinot Noir Hanging Vine, Lake County California

Glass 11

Bottle 40

SIGNATURE COCKTAILS

Lychee Martini vodka, lychee and pineapple juice, cassis

Saketini icy cool and dry blend of vodka and junmai sake

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