ve -vegetarian (Vg) - vegan (gf) -gluten free (df) -dairy free

# bread pudding 9 DESSERT

vanilla gelato, valrhona jivara seasonal berries compote

vanilla gelato, homemade salted caramel toasted cereal

caramelato 9

TAPAS		gno <soupy< td=""></soupy<>
kale 🕫 🗊	10	gochu
chopped kale, umeboshi dressing,		kim
pickled raisin, parmesan, crispy quinoa		caram shrimp
plantain @	9	stea
sriracha goat cheese, cilantro, crunch gremolata		<med< td=""></med<>
-	9	soy gla cherry
cauliflower (9) (1) (1)	9	mi c
wok tossed cauliflower, citrus almond, sesame seed		smash
crispy spicy tuna* @@	13	crunch
crispy rice, spicy tuna, scallion +add crispy rice 2pc 3.0	10	TA
	11	bee
dumpling @ edamame, homemade, yuzu ponzu,	11	marin
truffle, garlic confit		pico c
hamachi crudo* @	14	porl
creamy sesame, shiso, scallion, nori oil		marin
k-wings <soy garlic="" or="" spicy=""> @</soy>	13	pinea
korean style traditional chicken wings		cau
k pop chicken	13	crispy
		cream

boneless crispy fried chicken w/ korean style sweet and spicy sauce

gnocchi 🐵	14
<soupy &="" spicy=""> gochujang sauce, turmeric rice chip, garlic aioli</soupy>	
kimchi bacon risotto	15
caramelized kimchi, applewood smoked bacon, shrimp, tomato, brussels sprouts	
steak*	16
<medium only="" rare=""> soy glazed NY strip, feta grits cherry tomato kimchi</medium>	
mi cucumber 🔞	4
smashed cucumber, soy vinaigrette crunch chili oil, cilantro	
TACO	
<b>beef</b> +add guacamole 2.0	6.5
marinated beef a.k.a bulgogi, pico de gallo, lettuce, creamy chipotle	
<b>pork</b> +add guacamole 2.0	6.5
marinated spicy pork a.k.a jaeyook, pineapple, salsa blanco, cilantro	
cauliflower 🐨	6.5
crispy cauliflower, guacamole,	

my miso, tsiran spice



<b>DONBURI</b> +add guacamole 2.0	
beef donburi	15
marinated beef bulgogi, lettuce, crispy quinoa chipotle cream, scallion, sesame seed	
pork donburi	15
picy pork jaeyuk, crispy quinoa, salsa blanco vineapple, cilantro	
veggie donburi 🕲	15
crispy cauliflower, soy rice, cucumber creamy miso, crispy shallot	
poke* <tuna or="" salmon=""> @</tuna>	15
zuna OR salmon, mustard caviar, chili oil crispy quinoa, cucumber	
NOODLE	
fortune udon	13
<spicy> szechuan stir-fried sauce, cilantro minced beef, lime yogurt, bean sprouts chili oil</spicy>	
glass noodle @@@	14
a.k.a japchae, sweet potato starch noodle mushroom, onion, scallion	

### GIFT CARD AVAILABLE FOR PURCHASE

\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS\* please notify the server if you have any food allergies or dietary restrictions, although we do not make any substitution on the menu, our server will inform you what dish you can safely enjoy

### CAPRI MOON 🌙 A.K.A ADULT CAPRI 12 RICH LYCHEE fresh lychee juice, soju VERY BERRY STRAWBERRY 12 fresh strawberry juice, soju 12 CUTE-TINI fresh cucumber juice, soju 12 BLUE ALOHA pineapple juice, blue curacao, soju MIGHTY MANGO 12 mango nectar, soju CITRUS YUZU 12 home-made yuzu puree, soju

## COCKTAIL

SEOUL PASSION	13
vodka, passion fruit puree, agave	
BOURBON PEACH SMASH	13
bourbon, giffard peach, yuzu, honey	
MARGARITA	11
tequila, fresh lime juice, kosher salt	
MOJITO	11
rum, fresh lime juice, mint	
KAIKYO GIN TONIC	13
japanese botanical gin, fever tree tonic	
APEROL SPRITZ	13
aperol, prosecco	
TOKI HIGHBALL	13
toki suntory, soda, lemon expression	
MOSCOW MULE	12
vodka, ginger beer, lime	
OLD FASHIONED	13
evan williams bourbon	
LEMON BEER	8
a.k.a clara, beer, lemonade	
THE BOMB	9
soju* or sake*, beer	

## BEER

SAPPORO DRAFT abv 4.7% japan	7
KIRIN ICHIBAN abv 4.9% japan	7
ECHIGO "FLYING IPA" abv 6% niigata, japan	10
ORION "PREMIUM LAGER" abv 5% okinawa, japan	10
TOKYO BLACK PORTER abv 5% nagano, japan	10
SORRY "ALE W/ YUZU, SEA SALT" abv 4.5% nagano, japan	11
BEARDED IRIS "HOMESTYLE IPA" abv 6% nashville, tn	7
CHICKEN SCRATCH abv 5.25% "american pilsner" nashville, tn	7
MAKKU "GF UNFILTERED RICE BEER" abv 6%	9
TERRA LAGER abv 4.6%	7
BUDWEISER ZERO, ALCOHOL FREE american lager	6

### SAKC/SOJU SHO CHIKU BAI 8oz hot or cold 9 "three friends of winter", junmai PREMIUM GINJO 300ml 18 junmai ginjo REI 300ml 24 junmai daiginjo HAKKAISAN 300ml 36 junmai daiginjo DASSAI 45 300ml 36 junmai daiginjo 18 MIO 300ml sparkling sake JINRO IS BACK 375ml 16 soju glass(4oz)/btl(720ml) SAYURI 8/48 "little lily", nigori 12/72 SUIGEI "drunken whale", tokubetsu junmai KIMOTO SHIRAKABEGURA 9/51 kimoto junmai AMABUKI GIN NO KURENAI 13/78 "pink lady", junmai 120 HAKKAISSAN YUKIMURO junmai daiginjo, 3 year snow aged, rich, dry, cream, pear

# NATURAL WINE vegan approvedIMPERO COLLECTION PREMIUM (IT)CABERNET SAUVIGNON11/39PINOT GRIGIO/TREBBIANO11/39CHARDONNAY11/39ROSE' MON AMOUR11/39

# WINE

RED	
KAIKEN 2020	13/49
malbec (AR)	,
HAUTES PISTES	13/49
pinot noir (FR)	
SOUTHERN BELLE RED BLEND	14/54
monastrell/syrah (SP)	
AUSTIN PASO ROBLES NV	14/54
cabernet sauvignon (CA)	
WHITE	
FERNLANDS	9/35
sauvignon blanc (NZ)	
CHARLES ROUX	9/35
blanc de blancs brut (FR)	
ORNELLA MOLON	12/45
prosecco (IT)	
LE MESNIL	90
grand cru, champagne (FR)	,0
grana oraș onampagno (rn)	

9	COKE/DIET COKE/SPRITE	3
NON-ALCOHOLIC	TOPO CHICO	5
ALCI	ITOEN JAPANESE UNSWEETENED ICED TEA	4
-NO	HOT TEA	4
Z	decaf chamomile or matcha green tea	