DRINK menu

Our house-made Makgeolli is traditionally fermented with rice & nuruk(Korean fermentation starter) and refined through beer-inspired brewing methods for a distinctively crisp finish

Craft makgeolli

GYOPO (10oz) **$9**

Makgeolli 8.5%

-The house classic. Creamy, tangy, and pure

SUPER DRY (10oz) **$9**

Makgeolli Lager 10.5%

- The name speaks for itself. Bone dry high-abv makgeolli

JA-MONG(10oz) **$10**

Juicy Pale Ale 6.4%

- Ruby red grapefruit top notes with an exotic cilantro finish

APPLE (10oz) **$11**

Makgeolli Cider 8.0%

- Crisp green apple, cool and juicy, with a breezy mint finish

PERILLA (10oz) **$11**

Garden Pale Ale 6.7%

- Herbal, refreshing, with lime and perilla

YUJA (10oz) **$11**

Zesty Pale Ale 7.2%

- Zesty citrus with a fresh basil finish

JASMINE (10oz) **$10**

Rice Ale 8.5%

- Crisp and clean with floral jasmine notes

Please notify your server of any allergies or dietary restriction

DRINK menu

Korean Shot / soju

Wonju(1.5oz) $6

Makgeolli 14.7%

-The brewer's cut. Undistilled makgeolli concentrate, straight from the first press

Seoktanju(16oz) $60

Makgeolli 17%

-Premium double-brewed makgeolli made from a blend of two rice varieties and slowly fermented in two stages

Hwa-yo 25(1oz/13oz) $8/78

Rice spirit 25%

-100% rice-based premium soju. Vacuum-distilled and aged in traditional pots.

Non-alcohol

HOUSE SIKHYE(10oz) $6

- Traditional Korean sweet rice drink, straight from our tap

Bong Bong(10oz) $6

- Sparkling craft soda, white grape, basil & aloe, straight from our tap

IdH(8oz) $4

- Crushed pear drink

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FOOD menu

VEG - Vegan

DF - Dairy free

GF- Gluten free

Korean cuisine defined by the deep, complex tastes of 'Jang'

Simple but good bites

Aged hamachi ssam *DF* **$36**

- Nuruk-aged hamachi, fermented kimchi, pickled mustard green, makgeolli lees ssam-jang, seaweed

Grilled tang tang E **$17**

-Baby octopus, doen-jang, shrimp bread crumbs, gan-jang jelly, avocado

Bone marrow **$27**

-Bone marrow, doen-jang, perilla leave chimichurri, butter, mini rice, cashwenut

Grilled cabbage **$11**

- Flat cabbage, nuruk salt, lemon, yogurt, shrimp bread crumbs, makgeolli lees ssam-jang

Mook muchim *VEG DF* **$14**

- Acorn jelly, lettuce, radicchio, fennel, cilantro, lao gan ma, bean powder, cashew nut, fried shallots

Dried anju **$16**

-House made beef jerky, triple cream cheese, toasted cashew nuts, dried shrimp, Korean seaweed

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Korean 'Jang' barbecue

LA Galbi (12oz) *DF* **$48**

- AAA beef rib, gan-jang, star anise, gai lan, 2 side of dongchimi, perilla leaves chimichurri

Maek jeok (12oz) *DF* **$34**

- Pork collar, doen-jang, gai lan, 2 side of dongchimi, sichuan pepper, charred scallion sauce

Dakgalbi (14oz) *DF* **$35**

- Chicken thigh, gochu-jang, chili powder, 2 side of dongchimi, gai lan, jerk mayo

Mushroom *VEG* **$28**

- Shogun maitake, oyster mushroom, shishito pepper, gan-jang glaze, black garlic aioli

Add-ons

Ssam vegetable *VEG* **$6**

- Lettuce, perilla leave, flat cabbage, radicchio, makgeolli ssam-jang

Gim rice *VEG* **$4**

- Steamed rice, Korean seaweed blended oil, gan-jang, cashwenut

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Shareable together

Dae-ha gui **$38**

- Grilled king tiger prawn, chipotle, gochujang, coriander, butter, garlic, lime, shishito, corn ribs

Mackerel gim rice **$24**

- Pan-fried mackerel, seaweed, butter, gan-jang, Asian chive, ginger, cashwenut

Oyster pajeon *DF* **$24**

- Korean leek, oyster, shirmp bisque paste, dried shrimp, coriander nuoc cham

Dotori guksu *DF* **$22**

- Acorn noodle, fermented kimchi, gan-jang, Korean seaweed, cashew nut, sesame seeds

Naeng chae **$24**

- Beef shank, honeycomb tripe, tendon, cucumber, wood ear mushroom, Korean hot mustard, pine nut, lao gan ma, cilantro

Dessert

Perilla ice cream **$10**

- Vanilla ice cream, perilla oil, pepper, maldon salt

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