



A CHOICE OF ONE STARTER

FRIED WINGS

deep fried, sweet, spicy sauce

MIXED SALAD

mix lettuce, asparagus, carrot, avocado, radish, cucumber.
toasted with miso dressing, garnish with fried konbu and mix sesame

CRISPY BAKED SOFT

coated with charcoal powder, green chili, perilla salt, chili hair, kimchi mayo

BULGOGGI RICE KATSU

wagyu beef, black sesame rice and panko, gochujang mayo

A CHOICE OF ONE SUSHI ROLL

BEEF BULGOGGI

seared dice beef, glaze with bulgogi sauce, fresh cucumber and fried lotus

AVOCADO CUCUMBER

creamy goma suitable for vegetarians

SALMON CUCUMBER

garlic wasabi, sriracha, chili oil, kimchi sesame, chives

CRISPY EBI

breaded shrimp, avocado, tobiko, kimchi sesame, spring onion, teriyaki mayo

A CHOICE OF ONE MAIN COURSE

WHOLE BAKED CHICKEN

grilled whole yellow baby chicken, barley miso, chives, sesame, spring onion, spring onion oil

MUSHROOM DONALD

japanese rice, shiitake, shimeji, button mushroom,
oyster mushroom, seaweed butter, shio kombu, chives, shiso leaf

GRILLED SALMON

korean salmon glaze, salmon sauce

KIMCHI UDON

kimchi cabbage, onsen egg, parmesan, black & white sesame seed, shio kombu, red chili

A CHOICE OF ONE DESSERT

CHOCOLATE FONDANT

caramel gochujang served with vanilla ice cream and chocolate soil

YUZU CHEESECAKE

japanese cheesecake with yuzu sauce and strawberry granita

