On offers a dining experience centered around induction cooking right at your table, the flow of time and shifts in temperature play pivotal roles in introducing each stage of the meal.

From appetizers to our main cooking pots, courses are inspired by various regions in Asia. We aim to present the essence of authentic flavors mixed with our own twists to create a truly unique experience.

Our mission is to introduce a new genre of food in a creative, yet comforting way.

By avoiding the trivial distractions in common trends, we choose to push our culinary skills to new frontiers to create a place that offers appetizing, soulful and innovative food.

Let's begin your dining experience with the simmering—steaming—boiling of fresh seasonal ingredients.



Туре	Name		Size	Price
Red	Pinot Noir	Sean Minor, Central Coast, California 2017	5 oz / 750 ml	\$12 / \$58
		Camus-Bruchon, Savigny-les-Beaune 1er Cru, Burgundy, France 2015	750 ml	\$88
	Malbec	Dos Minas, Cafayate, Argentina 2017	5 oz / 750 ml	\$10 / \$53
	Cabernet Sauvignon	Marques de Grinon, La Mancha, Spain 2014	750 ml	\$81
	Blend	Tua Rita, Rosso dei Notri, Tuscany, Italy 2017	750 ml	\$69
White	Riesling	Domaine Paul Blanck, Schlossberg Grand Cru, Alsace, France 2014	750 ml	\$79
	Chardonnay	Arnot Roberts, Watson Ranch, Napa Valley, California 2016	750 ml	\$89
	Sauvignon Blanc	Jax Vineyards, Napa Valley, California 2017	5 oz / 750 ml	\$13 / \$62
		Pahlmeyer Vineyards, Jayson, Napa Valley, California 2017	750 ml	\$67
	Gewurztraminer	Hermann J Wiemer, Seneca Lake, New York 2017	5 oz / 750 ml	\$14 / \$68
	Sparkling	Pol Clement, Brut Blanc de Blanc, France	5 oz / 750 ml	\$11 / \$51
Champagne	Moutard Pere & Fils,	France	750 ml	\$85
Rose	Chateau de Pibarnon	, Bandol, Provence, France 2016	750 ml	\$69

Туре	Name	Size	Price
Cocktail	Jasmine Jasmine infused Gin, Honey, Lemon, Ginger		\$14
	Genmai Genmai infused Tequila, Apple-cinnamon Agave, Chili, Lemon		\$14
	Earl Grey Earl Grey infused Vodka, Honey, Lemon, Sailors, Egg White		\$14
	Rose Rose infused Vodka, Lemon, Prosecco		\$14
	Chai Old fashioned, Orange Peel infused Rye, Amaro, Chai, Smoked Clove		\$14
Draft	Maine Beer - Peeper Pale Ale	12 oz	\$10
	Other Half Beer IPA *Ask your server for details	12 oz	\$12
Bottle & Can	Chimay Blue Dark Beer Dark Brown	11.2 oz	\$14
& Can	Avery Liliko'i Kepolo Wheat Beer	12 oz	\$11
	Lindeman Framboise Raspberry	12 oz	\$12
Soju	Chamisul Lemon or Calamansi Juice for complimentary upon request	300 ml	\$13
Sake	Oze no Yukidoke Junmai Daiginjo	300 ml	\$48
	Niwa no Uguisu Junmai Ginjo	300 ml	\$35
Soft Drink	Earl-grey Lemonade		\$8
Soda	Coke, Diet Coke, Sprite, Ginger Ale		\$3



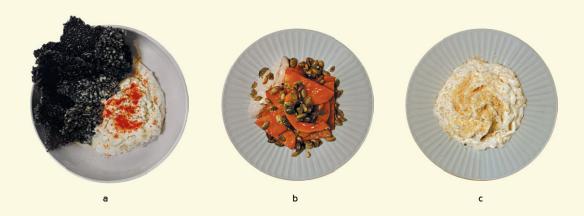
PLEASE INFORM YOUR SERVER WITH ANY ALLERGY NOTICE PRIOR TO YOUR ORDER

Contents Page APPETIZER A.1 - A.5 ON PLATE B.1 - B.4 POT C.1 - C.10 DESSERT D.1

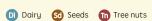
A.1 – A.5

APPETIZER

Small dishes to enjoy wide range of flavor and texture with ingredients from various parts of land & sea



	Name	Made with	Note	Price
а	Baccala and Nurungji	Salted Cod, Potato, Kimchi, Milk, Cream, Nurungi, Squid Ink, Cayenne Pepper	Di	\$14
b	Gochujang Butternut Squash	Gochujang Butternut Squash, Pumpkin Seeds, Buckwheat Sour Cream	Di Sd	\$10
С	Pine Nut Espuma Shrimp Salad	Shrimp, Pear, Cucumber, Pine Nut, Whipped Cream	Di G Tn	\$13



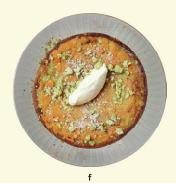




d

	Name	Made with	Note	Price
d	Octopus Terrine	Octopus, Lemon Vinaigrette, Chive Oil	(Mo)(G)	\$14
е	Tataki Beef Roll with Vegetables	Strip Loin, Enoki Mushrooms, Chives, Sunchoke, Whole Grain Mayonnaise <i>Quality Meat</i> Sterling Silver Premium Beef	Di G	\$14

Mollusca Di Dairy G Gluten free





Name

Edamame Pancake

Made with

Edamame, Parmesan Cheese, Cream Cheese, Buckwheat

Note	Price
Eg	\$11

Name

Grilled Short Rib Patty

Made with

Galbi, Shepherd's Purse, Glass Noodles, Enoki Mushrooms

Note	Price
(Di) (Sd)	\$13









	Name	Made with	Note	Price
h	Fried Jalapeño Chicken	Chicken, Jalapeño, Vietnamese Pepper, Mayo <i>Quality Meat</i> Amish Chicken	Di C	\$11
i	Deep-fried Paprika	Mini Paprika, Tofu, Cream Cheese	Di	\$11







Yukgaejang

is a spicy, soup-like Korean dish made from shredded beef with scallions and other ingredients, which are simmered together for a long time. It is a variety of gomguk, or thick soup, which was formerly served in Korean royal court cuisine. It is believed to be healthful and is popular due to its hot and spicy nature.

Name

Yukgaejang Noodles

Made with

Asian Fettuccine, Brisket, Fern, Shiitake Mushroom, Oyster Mushroom, Onion, Scallion, Peperoncino, Chili Oil

Note	Price
©	\$14





ON PLATE

B.1 - B.4

EXPERIENCE THE UNUSUAL WITH QUALITY INGREDIENTS THROUGH BOILING, STEAMING, SIMMERING, AND ROASTING



STEAMED FISH

INGREDIENTS

Seasonal Fish, Shiitake Mushroom, Green Pepper, Scallion, Onion, Egg

SPICY LEVEL

0%

Sd CONTAINS PERILLA OIL

Eg CONTAINS EGG

SERVING SIZE

1-2 people

PRICE

\$25



GALBI-JJIM WITH EGG

INGREDIENTS

Beef Ribs, Carrot, Pearl Onion, Button Mushroom, Bacon, Egg, Chives

QUALITY MEAT

Sterling Silver Premium Beef



C CHILI

SPICY LEVEL

40%

SERVING SIZE

1-2 people

PRICE

\$30



ROASTED DUROC PORK CHOP WITH OYSTER SAUCE

INGREDIENTS

Duroc Pork Chop, Lemon Juice, Heavy Cream, Oyster, Potato, Sour Cream, Maple Syrup, Honey, Olive Oil, Fish Sauce

QUALITY MEAT

Duroc

DI CONTAINS DAIRY PRODUCT

Sh CONTAINS SHELLFISH

SPICY LEVEL

0%

SERVING SIZE

1-2 people

PRICE

\$20



POT

C.1 - C.10

CAREFULLY SELECTED SEASONAL INGREDIENTS,
QUALITY MEATS & HOMEMADE BROTHS,
FRESHLY MADE EVERY MORNING

ORDER OF MEAL

00 min

BEGINNING

We start cooking seasoned rice at your table

AMUSE BOUCHE

Three kinds of amuse bouche will be prepared while we let the pot continue to cook

10 min

COMPLIMENTARY

We first serve the complimentary dish, and let the pot sit on the side to even out the remaining heat on the rice

20 min

POT

While you enjoy your rice & complimentary, we bring your pot with ready-to-cook ingredients

COMPLETION

Recommended noodles will be served to complete your pot



MUSHROOM POT

ORDER OF MEAL

Seasoned rice with your choice of recipe will be cooked right at your table

Along with rice, bite-size complimentary will be steam-cooked as well

Pot with ready-to-cook ingredients will be served shortly

STEAMED RICE RECIPE CHOICE	COMLIMENTARY
Shiitake & Oyster Mushroom Rice or	Bite-size Complimentary Appetizer
Seasonal Vegetable Rice	Made with Seasonal Ingredients
POT INGREDIENTS	NOODLE CHOICE
Assorted Seasonal Mushrooms	Udon / Ramen / Rice Noodles
SPICY LEVEL	PRICE PER SERVING SIZE
0%	S \$40 / 1-2 people
	L \$55 / 3-4 people
HOMEMADE VEGETABLE BROTH	NOTE
Onions Shiitake Mushroom	V VEGETARIAN

RICE NOODLE SUGGESTED

* SEAFOOD BROTH SUGGESTED

· Carrot

· Ginger

· Celery

· Enoki Mushroom

· Shimeji Mushroom



TOMATO SEAFOOD

ORDER OF MEAL

Seasoned rice with your choice of recipe will be cooked right at your table

Along with rice, bite-size complimentary will be steam-cooked as well

Pot with ready-to-cook ingredients will be served shortly

STEAMED RICE RECIPE CHOICE

Shiitake & Oyster Mushroom Rice or Seasonal Vegetable Rice

INGREDIENTS

Tomato, Blue Crab, Orient Clam, Shrimp, Scallop, Sea Bass, Monk Fish, Calamari

SPICY LEVEL

40%

HOMEMADE SEAFOOD BROTH

· Leek Kelp · Garlic Anchovy

· Korean Radish Dried Shiitake Mushroom

COMPLIMENTARY

Bite-size Complimentary Appetizer Made with Seasonal Ingredients

NOODLE CHOICE

Udon / Ramen / **Short Pasta**

PRICE PER SERVING SIZE

S \$45 / 1-2 people L \$65 / 3-4 people

NOTE



CONTAINS DAIRY PRODUCT



CONTAINS SHELLFISH



C CONTAINS CHILI PEPPERS



SHORT PASTA SUGGESTED



SNAPPER WITH SEA MUSTARD

ORDER OF MEAL

Seasoned rice with your choice of recipe will be cooked right at your table

Along with rice, bite-size complimentary will be steam-cooked as well

Pot with ready-to-cook ingredients will be served shortly

STEAMED RICE RECIPE CHOICE

Shiitake & Oyster Mushroom Rice or Seasonal Vegetable Rice

INGREDIENTS

Red Snapper, Orient Clam, Enoki Mushroom, Carrot, Radicchio, Leek, Ginger, Sea Mustard

SPICY LEVEL

0%

COMPLIMENTARY

Bite-size Complimentary Appetizer Made with Seasonal Ingredients

NOODLE CHOICE

Udon / Ramen / Rice Noodles

PRICE PER SERVING SIZE

S \$35 / 1-2 people L \$50 / 3-4 people

HOMEMADE SEAFOOD BROTH

Leek

· Kelp

Garlic

· Anchovy

· Korean Radish

· Dried Shiitake Mushroom

NOTE



Sh CONTAINS SHELLFISH



UDON or RICE NOODLE SUGGESTED



CHICKEN WITH PERILLA SEEDS

ORDER OF MEAL

Seasoned rice with your choice of recipe will be cooked right at your table

Along with rice, bite-size complimentary will be steam-cooked as well

Pot with ready-to-cook ingredients will be served shortly

STEAMED RICE RECIPE CHOICE

Shiitake & Oyster Mushroom Rice or Seasonal Vegetable Rice

POT INGREDIENTS

Whole Chicken Thigh, Onion, Carrot, Leek, Perilla Seeds, Grilled Pearl Onion, Bacon, Roasted Whole Garlic

Quality Meat Amish Chicken

SPICY LEVEL

0%

COMPLIMENTARY

Bite-size Complimentary Appetizer Made with Seasonal Ingredients

NOODLE CHOICE

Udon / Ramen / Short Pasta

PRICE PER SERVING SIZE

S \$45 / 1-2 people L \$65 / 3-4 people

HOMEMADE CHICKEN BROTH

· Onions · Celery

· Carrot · Chicken Bone

· Bay Leaf · Black Peppercorn

NOTE



Sd CONTAINS SEEDS



SHORT PASTA OF RAMEN SUGGESTED



MEATBALL

ORDER OF MEAL

Seasoned rice with your choice of recipe will be cooked right at your table

Along with rice, bite-size complimentary will be steam-cooked as well

Pot with ready-to-cook ingredients will be served shortly

STEAMED RICE RECIPE CHOICE

Shiitake & Oyster Mushroom Rice or Seasonal Vegetable Rice

POT INGREDIENTS

Shrimp Fish Cake, Chicken Meatball, Young Radish, Celery, Onion, Scallion, Grinded Yam

Quality Meat Amish Chicken

SPICY LEVEL

60%

COMPLIMENTARY

Bite-size Complimentary Appetizer Made with Seasonal Ingredients

NOODLE CHOICE

Udon / Ramen / Rice Noodles

PRICE PER SERVING SIZE

S \$40 / 1-2 people **L** \$55 / 3-4 people

HOMEMADE CHICKEN BROTH

- · Onions · Celery
- CarrotBay LeafBlack Peppercorn

NOTE

- HOT & SPICY
- Sh CONTAINS SHELLFISH
- RAMEN OR RICE NOODLE SUGGESTED



MISO MACKEREL

ORDER OF MEAL

Seasoned rice with your choice of recipe will be cooked right at your table

Along with rice, bite-size complimentary will be steam-cooked as well

Pot with ready-to-cook ingredients will be served shortly

STEAMED RICE RECIPE CHOICE

Shiitake & Oyster Mushroom Rice or Seasonal Vegetable Rice

POT INGREDIENTS

Mackerel Fillet, Button Mushroom, Celery, Green Beans, Tomato, Miso

SPICY LEVEL

0%

COMPLIMENTARY

NOODLE CHOICE

Udon / Ramen /

Rice Noodles

Bite-size Complimentary Appetizer

Made with Seasonal Ingredients

S \$35 / 1-2 people L \$50 / 3-4 people

PRICE PER SERVING SIZE

HOMEMADE CHICKEN BROTH

· Onions

· Celeru

Carrot

· Chicken Bone

· Bay Leaf

· Black Peppercorn

NOTE



RAMEN or RICE NOODLE SUGGESTED



OXTAIL

ORDER OF MEAL

Seasoned rice with your choice of recipe will be cooked right at your table

Along with rice, bite-size complimentary will be steam-cooked as well

Pot with ready-to-cook ingredients will be served shortly

STEAMED RICE RECIPE CHOICE

Shiitake & Oyster Mushroom Rice or Seasonal Vegetable Rice

POT INGREDIENTS

Oxtail, Ox Knee, Sliced Brisket, Leek, Napa Cabbage, Korean Chives, Turnip, Roasted Whole Garlic

SPICY LEVEL

0%

HOMEMADE BEEF & BONE BROTH

· Onions · Bay Leaf

· Black Peppercorn

· Garlic

· Aniseed

Brisket

· Ginger

 $\cdot \ \text{Bone}$

COMPLIMENTARY

Bite-size Complimentary Appetizer Made with Seasonal Ingredients

NOODLE CHOICE

Udon / Ramen / Rice Noodles

PRICE PER SERVING SIZE

S \$45 / 1-2 people **L** \$60 / 3-4 people

NOTE

RICE NOODLE SUGGESTED



BULGOGI WITH BURDOCK

ORDER OF MEAL

Seasoned rice with your choice of recipe will be cooked right at your table

Along with rice, bite-size complimentary will be steam-cooked as well

Pot with ready-to-cook ingredients will be served shortly

STEAMED RICE RECIPE CHOICE

Shiitake & Oyster Mushroom Rice or Seasonal Vegetable Rice

POT INGREDIENTS

Prime Beef, Burdock, Shishito Peppers, Oyster Mushroom, Scallion, Onion

Quality Meat Strip Loin Prime Beef

SPICY LEVEL

0%

· Onions

COMPLIMENTARY

Bite-size Complimentary Appetizer Made with Seasonal Ingredients

NOODLE CHOICE

Udon / Ramen / Rice Noodles

PRICE PER SERVING SIZE

S \$40 / 1-2 people L \$55 / 3-4 people

HOMEMADE BEEF & BONE BROTH

- · Black Peppercorn Garlic
 - · Bay Leaf
- · Ginger · Aniseed

NOTE

(M) RICE NOODLE SUGGESTED

DESSERT

	Name	Pear Shaved Ice
	Made with	Pear, Lemon Juice, Pear Concentrate, Red Wine, Cinnamon, Jujube Jam
	Price	\$10

	Name	Yakgwa Mille-feuilles
	Made with	Chestnut Mousse, Ginger Cream, Puff Pastry, Ginger Syrup
	Price	\$12

Name	Mandarin Sorbet
Made with	Mandarin Purée, Bayleaf
Price	\$8

HOMEMADE BROTH

 VEGETABLE BROTH
 ONION, CARROT, GINGER, CELERY, ENOKI, SHIMEJI & SHIITAKE MUSHROOM

 SEAFOOD BROTH
 LEEK, GARLIC, KOREAN RADISH, KELP, ANCHOVY, DRIED SHIITAKE MUSHROOM

 CHICKEN BROTH
 ONION, CARROT, BAY LEAF, CELERY, CHICKEN BONE, PEPPERCORN

BEEF BROTH ONION, GARLIC, BAY LEAF, ANISEED, GINGER, BRISKET, PEPPERCORN

WORD REFERENCE

ESPUMA TYPE OF FOAM ANISEED SPICE WITH SWEET & SPICY FLAVOR

NURUNGJI SCORCHED RICE BAY LEAF AROMATIC SPICE

TATAKI SEARED FISH OR MEAT BURDOCK MEATY & CRISPY ROOT VEGETABLE

TERRINE FORCEMEAT RADICCHIO LEAF VEGETABLE WITH BITTER & SPICY TASTE

YAKGWA KOREAN TRADITIONAL SHEPHERD'S PURSE RUDERAL FLOWERING PLANT IN MUSTARD FAMILY HONEY COOKIE

SHISHITO SWEET EAST-ASIAN PEPPER

TURNIP ROOT VEGETABLE SIMILAR TO RADISH