

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.

o:n°

Type	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 Blend	Marques de Grinon, La Mancha, Spain 2014	750 ml	\$81
		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

Type	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	<i>Pale Ale</i>	12 oz	\$10
	Other Half Beer	<i>IPA</i> * Ask your server for details	12 oz	\$12
Bottle & Can	Chimay Blue	Dark Beer <i>Dark Brown</i>	11.2 oz	\$14
	Avery Liliko'i	Kepolo <i>Wheat Beer</i>	12 oz	\$11
	Lindeman	Framboise <i>Raspberry</i>	12 oz	\$12
Soju	Chamisul	Lemon or Calamansi Juice for complimentary upon request	300 ml	\$13
Sake	Oze no Yukidoke	<i>Junmai Daiginjo</i>	300 ml	\$48
	Niwa no Uguisu	<i>Junmai Ginjo</i>	300 ml	\$35
Soft Drink	Earl-grey	Lemonade		\$8
Soda	Coke, Diet Coke, Sprite, Ginger Ale			\$3

G Gluten free

V Vegetarian

C Chili

H Hot & Spicy

U Udon Noodles

R Ramen Noodles

Ri Rice Noodles

Sp Short pasta

Sd Seeds

Tn Tree nuts

Pb Peanut butter

Eg Egg

Sh Shellfish

Mo Mollusca

Di Dairy

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

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A.1 – A.5

APPETIZER

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



a



b



c

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

(Di) Dairy (Sd) Seeds (Tn) Tree nuts



d



e

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

(Mo) Mollusca (Di) Dairy (G) Gluten free



f

Name

f Edamame Pancake

Made with

Edamame, Parmesan Cheese, Cream Cheese, Buckwheat

Note	Price
ⓔg	\$11



g

Name

g Grilled Short Rib Patty

Made with

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

Note	Price
ⓓl Ⓢd	\$13

ⓔg Egg ⓓl Dairy Ⓢd Seeds



h



i

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

(D) Dairy (C) Chili



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

© Chili



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

Eg CONTAINS EGG

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

SPICY LEVEL

0%

SERVING SIZE

1-2 people

PRICE

\$20

QUALITY MEAT

Duroc

Di CONTAINS DAIRY PRODUCT

Sh CONTAINS SHELLFISH



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

Shiitake & Oyster Mushroom Rice or
Seasonal Vegetable Rice

COMPLIMENTARY

Bite-size Complimentary Appetizer
Made with Seasonal Ingredients

POT INGREDIENTS

Assorted Seasonal Mushrooms

NOODLE CHOICE

Udon / Ramen / Rice Noodles

SPICY LEVEL

0%

PRICE PER SERVING SIZE


S \$40 / 1-2 people


L \$55 / 3-4 people

HOMEMADE VEGETABLE BROTH

- Onions
- Carrot
- Ginger
- Celery
- Shiitake Mushroom
- Enoki Mushroom
- Shimeji Mushroom

NOTE

 VEGETARIAN

 RICE NOODLE SUGGESTED

* SEAFOOD BROTH SUGGESTED



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

COMPLIMENTARY

Bite-size Complimentary Appetizer
Made with Seasonal Ingredients

INGREDIENTS

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

NOODLE CHOICE

Udon / Ramen /
Short Pasta

SPICY LEVEL

40%

PRICE PER SERVING SIZE

S \$45 / 1-2 people

L \$65 / 3-4 people

HOMEMADE SEAFOOD BROTH

- Leek
- Garlic
- Korean Radish
- Kelp
- Anchovy
- Dried Shiitake Mushroom

NOTE

- Di** CONTAINS DAIRY PRODUCT
- Sh** 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

COMPLIMENTARY

Bite-size Complimentary Appetizer
Made with Seasonal Ingredients

INGREDIENTS

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

NOODLE CHOICE

Udon / Ramen /
Rice Noodles

SPICY LEVEL

0%




PRICE PER SERVING SIZE

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

HOMEMADE SEAFOOD BROTH

- Leek
- Garlic
- Korean Radish
- Kelp
- Anchovy
- Dried Shiitake Mushroom

NOTE

-  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

COMPLIMENTARY

Bite-size Complimentary Appetizer
Made with Seasonal Ingredients

POT INGREDIENTS

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

NOODLE CHOICE

Udon / Ramen / Short Pasta

Quality Meat Amish Chicken

SPICY LEVEL

0%

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 or 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

COMPLIMENTARY

Bite-size Complimentary Appetizer Made with Seasonal Ingredients

POT INGREDIENTS

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

NOODLE CHOICE

Udon / Ramen / Rice Noodles

Quality Meat Amish Chicken

SPICY LEVEL

60%

PRICE PER SERVING SIZE

S \$40 / 1-2 people

L \$55 / 3-4 people

HOMEMADE CHICKEN BROTH

- Onions
- Celery
- Carrot
- Chicken Bone
- Bay Leaf
- Black Peppercorn

NOTE

H HOT & SPICY

Sh CONTAINS SHELLFISH

R **S** 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

COMPLIMENTARY

Bite-size Complimentary Appetizer
Made with Seasonal Ingredients

POT INGREDIENTS

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

NOODLE CHOICE

Udon / Ramen /
Rice Noodles

SPICY LEVEL

0%

PRICE PER SERVING SIZE

S \$35 / 1-2 people

L \$50 / 3-4 people

HOMEMADE CHICKEN BROTH

- Onions
- Carrot
- Bay Leaf
- Celery
- Chicken Bone
- 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

COMPLIMENTARY

Bite-size Complimentary Appetizer
Made with Seasonal Ingredients

POT INGREDIENTS

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

NOODLE CHOICE

Udon / Ramen /
Rice Noodles

SPICY LEVEL

0%

PRICE PER SERVING SIZE


S \$45 / 1-2 people

L \$60 / 3-4 people

HOMEMADE BEEF & BONE BROTH

- Onions · Bay Leaf · Black Peppercorn
- Garlic · Aniseed · Brisket
- Ginger · Bone

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

COMPLIMENTARY

Bite-size Complimentary Appetizer
Made with Seasonal Ingredients

POT INGREDIENTS

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

NOODLE CHOICE

Udon / Ramen /
Rice Noodles

Quality Meat Strip Loin Prime Beef

SPICY LEVEL

0%


PRICE PER SERVING SIZE

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

HOMEMADE BEEF & BONE BROTH

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

NOTE

 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

NURUNGJI SCORCHED RICE

TATAKI SEARED FISH OR MEAT

TERRINE FORCEMEAT

YAKGWA KOREAN TRADITIONAL
HONEY COOKIE

ANISEED SPICE WITH SWEET & SPICY FLAVOR

BAY LEAF AROMATIC SPICE

BURDOCK MEATY & CRISPY ROOT VEGETABLE

RADICCHIO LEAF VEGETABLE WITH BITTER & SPICY TASTE

SHEPHERD'S PURSE RUDERAL FLOWERING PLANT IN MUSTARD FAMILY

SHISHITO SWEET EAST-ASIAN PEPPER

TURNIP ROOT VEGETABLE SIMILAR TO RADISH