

**KOREAN TAPAS MENU****\$4 EACH \$10 ANY OF THREE COMBINATION****Dak Neng Che** Shredded Organic Chicken Breast, Cucumber and Fish Cake Strings with Asian Mustard Vinaigrette**Gam Ja Bok-Kum** Julienne Stir Fry Potatoes**Yeon Guen** Soy Sauce Glazed Lotus Root**Du-Bu Jo-Rim** Braised Firm Tofu in Spiced Soy Sauce**O-I So-Bak-E** Cucumber Kimchi with Carrot, Radish and Chive**Ci-Kum-Chi Na-Mul** Blanched Cold Spinach Salad with Light Sesame Oil**Seaweed Salad** Seaweed and Cucumber with Light Vinaigrette**SMALL PLATES****Dong Gu Rang Ddang** Korean Meat Balls in Lettuce Cup 5**Du-Bu Kimchi** Stir-Fry Kimchi with Pork and Tofu 7**Asian Mixed Salad** Mixed Green, Asian Pear and Persimmon with Fried Tofu, Toasted Sesame Vinaigrette 9**Pa Jun** Scallion Pancake with Seafood 8**Kimchi Bu-Chim** Pancake with Kim-chi, Onions and Zucchini 7**Kimchi Man-Du** Dumpling Stuffed with Kimchi, Ground Pork and Tofu 9**Ya-Chae Man-Du** Dumpling Stuffed with Vegetables, Shiitake & Enoki Mushrooms and Vegetable Protein 9**Soon Du-Bu** Spicy Seafood Soft Bean-Curd Stew 11**Kimchi Jji-Gae** Kimchi Stew Braised with Pork Belly, and Rice Cakes 12**Yook Kae Jang** Korean Style Spicy Organic Chicken Soup with Bean Sprout, Squash, King Oyster & Shitake Mushroom and Fresh Bamboo Shoot w/ Vermicelli Noodles extra 1 10**O-Jing-Uh Gui** Spicy Grilled Whole Squid served with Mixed Green Salad with Citrus Vinaigrette 9**Ya-Chae Guk Soo** Asian Angel Hair Noodles, Juliann Cucumber, Seasonal Vegetable with a Spicy Red Pepper, Soy Sauce Vinaigrette 8**RICE & NOODLES****Dol Sot Bi Bim Bop** Hot Stone Rice Bowl with Vegetables & Bul-go-ki w/ Fried Egg extra 1.5 w/ Tofu extra 1 15**Hea-Mul Dol Sot Bok Kum Bop** Stir Fry Seafood with Vegetables on Hot Stone Rice Bowl 15**Jap Chae** Stir Fried Vermicelli with Asian Vegetables 10**He-Mul Su-Je-Bi** Sea Food Bouillabaisse with Korean Potato Gnocchi 14**MEAT & FISH****Dak Gui** Korean Spiced Roasted Half Organic Chicken with Fingerling Potatoes, Carrot and Korean Jujube 17**BBQ Chicken** Red Chilly Glazed Half Organic Chicken with Pickled Sweet Radish Salad 16**Bul-go-ki** Sliced Marinated Sirloin Steak, Rice Cake Skewer, Ginko Nuts with Shiitake Mushroom 17**So Ko-li Jjim** Korean Ossobuco with Caramelized Oxtail, Ginko Nuts, and Asian Linguine 19**Kalbi** Marinated Beef Short Ribs with Lettuce, Soybean Paste 22**Dae-Ji Kalbi** Grilled Spicy Pork Spare Ribs with Cucumber Salad and Caramelized Korean Sweet Potatoes 19**Ssang-Sun Gui** Grilled Catch of the Day with Scallion Ginger Sauce MP**Un Dae-Gu** Chill & Miso Cured Black Cod with Korean Red Pepper Sauce, Potatoes and Braised Radish 21**20% Gratuity added for parties of 6 or more. Please no substitute and ingredients are subject to change depend upon the market availability. No Credit Cards under \$20. Thank You.**