

01 **우두부** on-dubu
homemade tofu stuffed with sea urchin
garnished with mullet roe and caviar
5 courses 180
wine pairing + 60

02 **육회김밥** yookhwe kimbap
seaweed rolled with seasoned japanese a5 wagyu,
aged white kimchi, chives, and perilla

조미료 jomiryo
assorted condiments

03 **고기** japanese a5 wagyu
daily special cuts
selected by the chef 8 - 10 cuts
+ encore

김치 kimchi
salted and fermented
napa cabbage

쌈 ssam
romaine lettuce
and korean chilli pepper

jjangajji
korean traditional pickles

파무침 pa-muchim
scallion salad
with gochujang vinaigrette

savory
accompaniments
cheese 10
fresh sea urchin 45
seasonal truffle 38

상추무침 sangchu-muchim
romaine lettuce salad
with vinaigrette

04 **식사** siksa
choose 1
naeng-myun
thin noodle in cold wagyu broth
with assorted vegetables
doenjang jjigae
soybean paste stew
with wagyu brisket and assorted vegetables
sot-bap 23
pot cooked rice
with sea urchin and truffle



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05 **후식** hoosik
choose 1
hallabong sorbet
homemade sorbet
with chopped hallabong
hodo ice cream
homemade walnut flavored ice cream