

**HYUN·makase**

🔊 [hʏʌn-muh-kaa-sei] *noun*

1. a meal consisting of various Japanese A5 wagyu cuts selected by the chef

2. the prix fixe Japanese A5 wagyu courses which include encore part

3. All You Can Eat Japanese A5 wagyu

**hyun-makase**

**A** daily special cuts selected by the chef 5 - 6 cuts 99.

+ encore

**B** daily special cuts selected by the chef 8 - 10 cuts 135.

+ encore

**savory accompaniments**

doenjang jjigae 21.  
soybean paste stew with a5 short rib finger and assorted vegetables

sot bap 120.  
pot-cooked rice topped with sea urchin and truffle please allow us 35 minutes to prepare

naeng-myun 24.  
thin noodle in cold wagyu broth with pickled radish and assorted vegetables

naeng-kalguksu 24.  
thick noodle in cold radish broth with sesame seeds, cucumbers, and peppers

uni 45.  
fresh sea urchin from hokkaido, japan

cheese 10.  
grillable cheese

truffle *mp*  
seasonal truffle from italy

- seating time: 90-minute time limit starts with the first order.
- last order should be made before 20 mins before the end of seating time.
- all of the party must be present to be seated.
- entire party must order the same option.
- no take-out on any leftover meat.
- any meat leftover will result in additional charge of \$25 per person.
- the serving cuts are depends on the supply for the day.
- cuts are cannot be choosed.

consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please notify your server of any allergies or aversions.

