

01	차완무시	chawanmushi	japanese style steamed egg custard with seasonal garnish	5 courses 180 wine pairing + 60
02	육회	yookhwe	seasoned fresh raw chuck tender with black garlic, gamtae seaweed, and sea urchin	
03	고기	japanese a5 wagyu	daily special cuts selected by the chef 8 - 10 cuts + encore	조미료 jomiryō assorted condiments
		jjangajji	korean traditional pickles	김치 kimchi house-made salted and fermented napa cabbage
		savory accompaniments	cheese 10 fresh sea urchin 45	쌈 ssam romaine lettuce, onion and korean chilli pepper
04	식사	siksa choose 1	naeng-myun thin noodle in cold wagyu broth with assorted vegetables	파무침 pa-muchim scallion salad with gochujang vinaigrette
			doenjang jjigae soybean paste stew with wagyu brisket and assorted vegetables	상추무침 sangchu-muchim romaine lettuce salad with vinaigrette
			sot-bap 23 pot cooked rice with sea urchin and truffle	
05	후식	hoosik	shisho sorbet homemade sorbet with chopped shisho	
			hojicha ice cream homemade hojicha flavored ice cream	

