



APPETIZER

애피타이저

Nari Salad  
Nari 샐러드
Fresh Seasonal Vegetables

18

Spicy Sashimi Salad  **26**
매운 회무침
Seasonal Fish, Champagne Vinegar, Gochujang
Add Ikura + 7
Hokkaido Uni + 16

❖ Pollock Roe Omelette Roll
명란 계란말이
Mayo, Katsu Sauce, Fried Shallot

22

RAW BAR

해산물바

Uni & Ikura Shot
우니 & 이쿠라 샷
Fresh Sea Urchin with House Marinated Ikura

18

❖ King Salmon Sashimi  **35/65**
킹살몬 사시미
Premium Cuts of Rich, Buttery
Make it a platter - Sushi Rice, Nori, White Kimchi, Ssam +8

❖ Beef Tartare **25**
육회
Add Hokkaido Uni +16
Truffle +15
Apple, Grana Padano, Egg Yolk, Pistachio

Yellowtail Sashimi  **35/65**
방어회
Yellowtail Sashimi
Make it a platter - Sushi Rice, Nori, White Kimchi, Ssam +8

FRIED

튀김요리

Pork Katsu Loin
등심돈까스
Deep Fried Pork Cutlet with Coleslaw

19

❖ KFC (Korean Fried Chicken) **18**
프라이드 치킨
Korean Fried Boneless Chicken

Sweet & Sour Fried Dumpling  **16**
유린만두
Spicy Soy Vinaigrette, Pork Dumplings

16

❖ Crispy Shrimp & Lemon Cream **25**
레몬 크림소스 바삭새우
Fried Jumbo Shrimp, Coconut Cream, Lemon

 staffs' favorite

 gluten free

 vegan

 spicy



KOREAN PANCAKE

전

❖ Korean Seafood Pancake

해물파전

Shrimp, Squid, Scallions, Vegetables

25

Corn Kimchi Pancake

콘 김치전

Corn, Aged Kimchi

20

SOTBAP & BIBIMBAP

술밥 & 비빔밥

❖ Galbi Sotbap

갈비 술밥

Marinated Short Ribs

48

❖ King Salmon Rice Bowl

킹살몬 덮밥

Soy Marinated King Salmon Sashimi

32

❖ Eel Sotbap

장어 술밥

Fresh Eel, Seaweed

45

❖ Spicy Sashimi Bibimbap

회덮밥

Seasonal Vegetables, Chef's Selection Fish

32

Add Ikura + 7
Hokkaido Uni +16

Truffle Mushroom Sotbap

트러플 술밥

Truffle Puree, Porcini, Assorted Mushrooms, Fresh Winter Truffle

46

❖ Yellowtail Rice Bowl

방어회 덮밥

Yellowtail Sashimi, Seasonal Vegetable, Sushi Rice

31

❖ Hokkaido Uni & Ikura Bibimbap 38

우니 & 이쿠라 비빔밥

Seasonal Vegetables, Masago, Kimchi, Seaweed Puree, Ikura

❖ Hot Stone Bibimbap (vegi)

돌솥 비빔밥

Vegetables, Topped with Fried Egg

Add Bulgogi Beef /Spicy Pork / Spicy Chicken/Tofu +4

28

Beef Tartare Bibimbap

육회 비빔밥

Seasonal Vegetables, Prime Beef, Egg Yolk

34

 staffs' favorite

 gluten free

 vegan

 spicy



NOODLE

면요리

❖ Truffle Japchae 🌿 🌾

트러플 잡채

Glass Noodles, Summer Black Perigord Truffle, Soy

33

Bulgogi Cream Perilla Udon 29

Add Truffle + 15

불고기 들깨 크림 우동

Beef, Perilla Cream, Sesame Leaf

GRILLED & STIR-FRIED

구이 & 볶음

❖ Marinated Galbi

양념갈비

Marinated Short Rib, Grilled Vegetables, Ssam

45

❖ Diamond Cut Pork Belly 🌾

33

벌집 삼겹살 구이

Perfectly Grilled, Juicy Morsels of Tender Pork Belly, Ssam

Marinated Pork Galbi

36

양념 돼지 갈비

Marinated Pork Rib, Grilled Vegetables, Ssam

Sizzling Spicy Pork 🌶️

31

철판 제육볶음

With Ssam

Sizzling Bulgogi

32

철판 불고기

With Ssam

Sizzling Spicy Squid & Pork 🌶️ 32

철판 오삼볶음

With Ssam

Sizzling Spicy Squid 🌶️

31

철판 오징어 볶음

With Ssam

❖ staffs' favorite

🌾 gluten free

🌿 vegan

🌶️ spicy

❖ Ssam(쌈) is a Korean culinary term and dish that literally means "wrapped," referring to a dish where leafy vegetables, such as lettuce or perilla leaves, are used to wrap various fillings, commonly including grilled meat, rice, and side dishes like kimchi and ssamjang (a soybean paste).



STEAM & BRAISED

찜

❖ Braised Short Rib

47

갈비찜

Ginseng, Slow Braised Short Ribs, Carrot, Radish, Rice

❖ Spicy Braised Short Rib 🌶️ 49

매운 갈비찜

Spicy Level 1 / 2 / 3

Spicy, Slow-Braised Short Ribs, Carrot, Radish, Ginseng, Rice Cake, Rice

❖ Spicy Black Cod 🌶️

48

은대구 조림

Alaskan Black Cod, Radish, Bracken Fern, Rice

Bossam 36

보쌈

Slow Cooked Pork Belly, Radish Kimchi, Salted Napa Cabbage

SOUP & STEW

찌개 & 국

❖ Bulgogi Mushroom Hotpot

35

불고기 버섯 전골

Marinated Bulgogi, Seasonal Mushroom & Vegetables, Rice

Kimchi Stew w/ Pork Belly 🌶️ 35

삼겹살 김치찌개

Fermented Kimchi, Tofu, Pork, and Vegetables, Simmered in a Rich Broth

Brisket Silken Tofu Hotpot 🌶️

35

차돌박이 순두부 전골

Brisket, Silken Tofu Hotpot, Rice

Mala Cream Tteokbokki 🌶️ 32

마라크림 떡볶이와 야채튀김

Mala Cream Rice Cake with Fried Vegetables, Fried Pork Dumplings

❖ staffs' favorite

🌾 gluten free

🌱 vegan

🌶️ spicy