



LUNCH

ANJU

- Soft Tofu & Caramelized Soy^V** 10
- White Pepper Wings** 12
- Fried Cod & Yuzu** 14
- Crudités & Dip^V** 10
- Sweet & Sour Ribs** 15

HWE

- Cured Fluke*** 15
lemon dashi, chive
- Madai Tartare*** 19
ginger, perilla, toast
- Raw Clams*** 21
chili, sofrito
- Marinated Raw Crab*** 16
soy, crab rice

GREENS

- Escarole & Frisée^V** 18
goddess, spicy walnuts
- Mixed Greens^V** 16
carrot ginger, sesame
- Add Grilled Chicken Breast** 8
- Add Blue Prawns** 12

KIMBAP

- Grilled Short Rib** 24
sweet soy, pickled jalapeño
- Spicy Yellowfin Tuna*** 31
myoga, scallion
- Pickled Vegetables^V** 16
charred kale, avocado, herbs
- Kawibap** 59
candied anchovy & omelet,
2oz trout roe & 4oz uni tray

RICE CAKES

- Spicy Roasted^V** 23
chili jam, country ham
- Wagyu Ragu*** 35
garlic chive, sweet soy

STEWES

- Dakdoritang** 34
spicy cornish hen, sweet potato
- Yesterday's Stinky
Soybean Stew** 26
pork belly, jalapeño

KAWI SETS

served with soup & crispy vegetable nest:

- Chilled Spicy Noodles^V** 28
chewy noodles served with
vegetables, chili yuzu sauce & soft
boiled egg
- Avocado & Rice Ssam^V** 21
perilla rice served with grilled
avocado, soy cured yolk & gim
- Hwedupbap*** 39
assorted raw fish, roe & vegetables
served over sesame
rice with gim & chili sauce
Add 4oz Tray of Uni 40
- Grilled Mackerel** 24
soy glazed with pickled young
ginger, shishito & steamed rice
- Dry-Aged Striploin*** 38
served with bitter green salad & beef
fat rice

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please let us know if you have any dietary restrictions or allergies. ^V = vegetarian / vegan or can be prepared that way

 KĀWĪ