

# DINNER

## ANJU

- Soft Tofu & Salmon Roe** 17
- White Pepper Wings** 12
- Fried Cod & Yuzu** 14
- Sweet & Sour Ribs** 15
- Pickled Brisket & Mustard** 17

## HWE

- Hamachi\*** 24  
daikon, soy, orange
- Cured Fluke\*** 15  
lemon dashi, chive
- Madai Tartare\*** 22  
ginger, perilla, toast
- Raw Clams\*** 21  
chili, sofrito
- Hwedupbap\*** 34  
assorted raw fish, perilla rice, spicy sauce

## MARKET

- Mixed Greens<sup>V</sup>** 16  
carrot ginger, sesame
- Vegetables & Dip<sup>V</sup>** 12  
feta, ssamjang

## KIMBAP

- Spicy Yellowfin Tuna\*** 35  
myoga, scallion
- Foie Gras Terrine\*** 32  
pickled daikon, chives
- Kawibap\*** 19  
candied anchovy & omelet

## RICE CAKES & NOODLE

- Rice Cake Dumplings<sup>V</sup>** 38  
parmesan, summer truffle
- Wagyu Ragu\*** 35  
garlic chive, sweet soy
- Chilled Chickpea Noodle<sup>V</sup>** 28  
spring peas, spinach, lemon

## STEWES

- Yesterday's Stinky Soybean Stew** 26  
pork belly, jalapeño
- Oxtail & Short Rib Jjim** 47  
sweet potato, habanero

## MEAT

- Grilled NY Strip** 41  
beef rice, mustard greens
- Boiled Whole Chicken** 64  
(serves 4)  
beech mushroom, glass noodle,  
bok choy
- 28-Day Dry-Aged  
Ribeye MP**  
biji stew, fried potato, frisée  
salad, market vegetables

\*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. <sup>V</sup> = vegetarian / vegan or can be prepared that way

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