



# P R I X - F I X E



- PARTY OF 6 MINIMUM -

\$39 per person includes a two course dinner and dessert to share

\$55 per person includes a two course dinner, dessert to share and two cocktails from list

*APPETIZERS choice of two hot dishes and one cold dish, served family style..*

## HOT

- Heymul pajun - seafood, chili pepper scallion pancake
- Kimchi pajun - kimchi, scallion pancake
- Yache pajun - zucchini, perilla leaf vegetable pancake
- Seng Sun Jun - lightly egg battered cod fish
- Dukboki - tender rice cakes sauteed with vegetables in spicy pepper sauce
- Japchae - sesame glass noodles sauteed with julienne vegetables
- Deji Kalbi - braised pork ribs in chili pepper and ginger

## COLD

- Bae salad, Asian pear, daikon, pine nuts
- Watercress salad with chili, soy and garlic vinaigrette
- Obok Salad, mixed green and perilla leaf salad with buckwheat noodles in spicy soy-mustard dressing
- Mock gooksu - spicy kimchi and buckwheat noodles
- Tuna and salmon poke, fresh julienne vegetables, toasted seaweed, avocado

*ENTREES choice of six dishes for a menu your guests can choose from..*

- Kalbi - barbecued beef short ribs
- Bulgogi - barbecued rib-eye beef served with ssam, lettuce leaf wrap with miso sauce
- Deji Bulgogi or Dak gui - barbecue spicy pork or chicken served with ssam
- Samghupsul - pan-grilled thin slices of pork belly in sesame, scallion salad, spicy on request
- Seng sun gui - pan-grilled cod filet simmered with soy, garlic and chili sauce
- Ojingo bokum - spicy sauté of squid with mushrooms, onions and chili pepper
- Dan dori-tang - tender braised chicken in chili, sesame with potatoes, carrots
- Dak teegim - crispy fried chicken drizzled with homemade spicy jalapeño sauce
- Kalbi jjim - braised, traditional beef short ribs + \$5 per order
- Heymul gooksu - sautéed udon noodles with seafood
- Bibimbop - classic rice and vegetable medley topped with an egg, choice of beef, tofu or spicy squid sauté
- Mandu dukgook - homemade kimchi dumpling soup, rice cakes in beef broth

*DESSERT sugar dusted beignets to share with raspberry coulis. Additional: mochi ice cream plates \$20 (per party of 6)*

## COCKTAILS

- Saint Rose - chilled gin, saint germain, rhubarb litters, lemon, pedal
- Pepper Margarita - jalapeño-infused tequila, lime, agave, pineapple juice
- 1st and 7th - bourbon, ginger and cinnamon tea
- Sake Breeze - sake, muddled cucumber, lime, mint
- Schoolgirl cocktail - champagne with lychee fruit
- Flying Bicycle - champagne with passionfruit juice
- Sangria - white or red wine, applejack brandy, oranges

## WHITE WINE

- Sauvignon Blanc, Tablelands, Martinborough, New Zealand
- Chardonnay, Ferrandiere, Pays D'oc, France

## RED WINE

- Rioja, El coto, Spain
- Malbec, Terra Rosa, Mendoza, Argentina

## BEER

- Kirin Ichiban, Shock Top Belgium White, Coney Island Pilsner, Long Hammer IPA,

Early Bird Reservations for 6:30pm get the first round of drinks at Happy Hour Price!

