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COFFEE	
Drip Coffee jeong (LA) — ethiopia — yirgacheffee	5
Cold Brew jeong yirgacheffee, bitters, orange oil, saline	7
TEA	
Iced Earl Grey	4
Hot Yunnan Black Jasmine Oolong Jeju Green Yunnan White Seja Hwangcha Yellow Chrysanthemum Blossom	5 6 7 7 8 8
SWEET	
Black Sesame Swirl Pumpkin Bread with salted maple butter	5
Raspberry Chia Parfait oat milk chia pudding, raspberry jam, strawberry, barley crunch, pine nut V	10
Mochiko Funnel Cake with seasonal rotating jam GF	10
SAVORY	
Soy Marinated Deviled Eggs cracked gim garlic + sesame crisp, trout roe GF	8

Perilla Fritters

SERVED PONZU SAUCE

tofu, beef, pork, and kimchi

tempura battered perilla leaves stuffed with

COCKTAILS

Kimchi Mary pickle vodka, worcestershire, kimchi jus, gochujang, lime	15
Haitai Bloom rum blend, korean pear, velvet falernum, coconut water, gentian amaro, lime	16
Silk Scarf nigori sake, gin, sesame infused suze, lillet, cynar, saline, minari bitters	14
Jasmine 75 barrel-aged sake + soju blend, jasmine oolong vermouth, bubbles, lemon	12
Cara de Niño licor 43, amaro nonino, fernet branca, barley, orange	16
Mini Milkis Shake yakult, soju, sprite, cherry, mint, sonic ice	6
Mimosa a la Oseyo pét-nat with choice of fresh grapefruit, orange, or hibiscus juice	9 / 28
ALCOHOL FREE	
Hibiscus Fizz hibiscus flower, citrus, tonic	5
Jasmine Lemonade jasmine oolong, lemon, soda	5
Rambler Sparkling Water Stormy Ginger Beer Korean Pear Juice Mexican Coke St. Elmo Hop Water Best Day N/A Beer	4 5 6 6 7

the full beverage menu and the liquor list are available upon request.

KOREAN CLASSICS

16



Fish Breakfast

pan roasted mackerel, steamed rice, fish sauce, 6 minute egg, pickled mu radish, brussels sprout salad GF

Tofu Japchae

18

sweet potato clear noodles stir-fried with seasonal vegetables and tofu in soy, garlic, & sesame oil V GF

Kimchi Jigae

16

comforting stew with cabbage kimchi, tofu, pork belly, and vegetables GF SERVED WITH STEAMED RICE

Chicken & Ginger Soup

with zucchini, mushroom, and rice cakes

GF SERVED WITH STEAMED RICE

16

Jiajangbap

16

roasted black bean sauce, daikon radish, zucchini, celery, rice cake, spam, potato, and fried egg

served over rice

22 **Brisket & Shrimp Bokkeumbap**

fried rice with egg, brussels sprouts, celery, brisket, shrimp, and gochugaru GF

Dak Dori Tang 20

spicy braised chicken thighs, carrot, mu radish, potato

GF SERVED WITH STEAMED RICE

SIDES

House Kimchi

Shrimp & Juk

NEW HITS

Shrimp Tempura Cobb

Pork Katsu Sandwich

poblano mayo, sesame bun ADD EGG \$3

Steamed Rice

green leaf lettuce, hard boiled egg, cherry tomato, red onion,

spicy green goddess slaw, lacto-fermented cucumber, roasted

blackened gulf shrimp, scallion, kimchi, savory rice porridge

bacon, crispy gulf shrimp, perilla green goddess dressing

Egg

GF

Specialty Banchan

4 Each

Fish Cake

Kkakdugi (Cubed Radish Kimchi)

Korean Potato Salad

Brussels Sprouts

Mu Radish

Doenjang Green Beans



DON'T BE AFRAID TO USE THE SP

Hot Pot Ramyun

24

creamy chicken broth, tender pork belly, sausage, charred corn, cabbage, korean ramyun noodle

SERVED FAMILY STYLE WITH A SIDE OF CHILI OIL & HOUSE KIMCHI

18

16

18



12



Jujube Sticky Toffee Pudding with lotus root caramel, kabocha squash

butter, and barley ice cream

Swirly Pop

chocolate gochujang fudgesicle and banana milk swirl GF

Ice Cream

Black Sesame GF Honey Barley

Sorbet

Mango Gochujang

GF V

ONE MORE DRINK

Jeong Martini

cold brew washed japanese whisky, shochu, amaro nonino, chicory, orange, coffee dust

Amaro Flight

montenegro, vecchio del capo, lo-fi SERVED WITH GREEN OLIVES + ORANGE SLICES

Sweet Wine

'Maderized' 2020

alta marfa — texas — fortified tempranillo

Bubbly Wine

'Ambarabà' 2019

volcanalia — italy — orange pét-nat — garganega

19

15

16

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