

START THINGS OFF

COFFEE

Drip Coffee 5
jeong (LA) — ethiopia — yirgacheffee

Cold Brew 9
jeong yirgacheffee, bitters, orange oil, saline

TEA

Iced Earl Grey 4

Hot
Jasmine Oolong 6
Yunnan Black 7
Jeju Green 7
Yunnan White 8
Seja Hwangcha Yellow 9
Chrysanthemum Blossom 9

SWEET

Black Sesame Swirl Pumpkin Bread 5
with salted maple butter

Raspberry Chia Parfait 10
oat milk chia pudding, raspberry jam, strawberry, barley crunch, pine nut v

Mochiko Funnel Cake 10
with seasonal rotating jam GF

SAVORY

Soy Marinated Deviled Eggs 8
cracked gim garlic + sesame crisp, trout roe
GF

Perilla Fritters 9
tempura battered perilla leaves stuffed with tofu, beef, pork, and kimchi
SERVED PONZU SAUCE

COCKTAILS

Kimchi Mary 15
pickle vodka, worcestershire, kimchi jus, gochujang, lime

Haitai Bloom 16
rum blend, korean pear, velvet falernum, coconut water, gentian amaro, lime

Silk Scarf 14
nigori sake, gin, sesame infused suze, lillet, cynar, saline, minari bitters

Jasmine 75 12
barrel-aged sake + soju blend, jasmine oolong vermouthe, bubbles, lemon

Cara de Niño 10
jeong cold brew, licor 43, amaro nonino, fernet branca, barley, orange

Mini Milkis Shake 6
yakult, soju, sprite, cherry, mint, sonic ice

Mimosa a la Oseyo 9 / 28
pét-nat with choice of fresh grapefruit, orange, or hibiscus juice

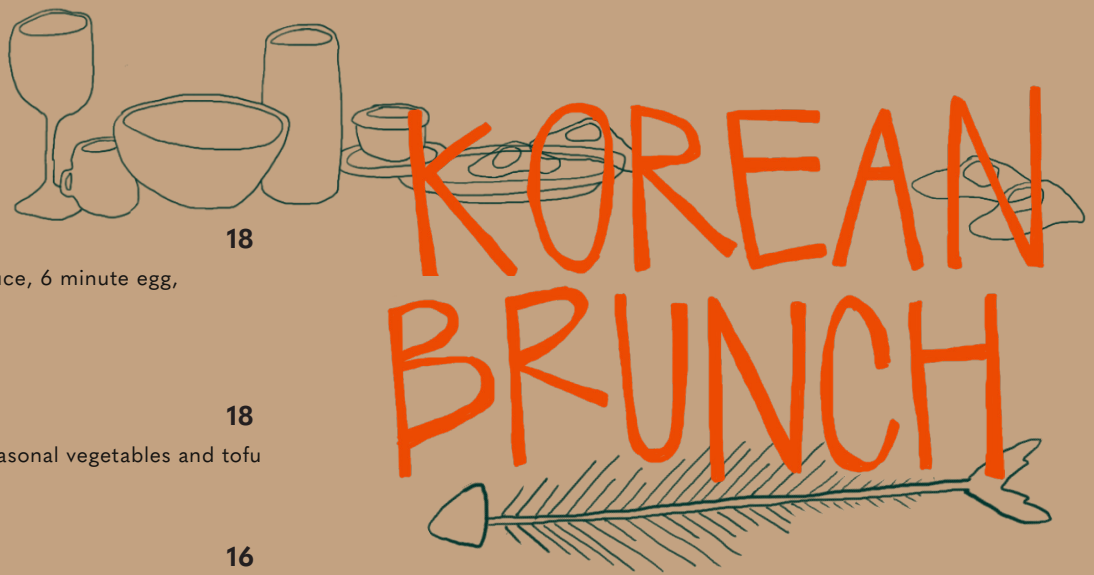
ALCOHOL FREE

Hibiscus Fizz 5
hibiscus flower, citrus, tonic

Jasmine Lemonade 5
jasmine oolong, lemon, soda

Rambler Sparkling Water 4
Korean Pear Juice 6
Stormy Ginger Beer 7
Mexican Coke 7
Best Day N/A Beer 7

KOREAN CLASSICS



Fish Breakfast

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

18

Tofu Japchae

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

18

Kimchi Jigae

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

16

Doenjang Jigae

nourishing soup with fermented soy bean paste, bone broth,
tofu, and wakame GF SERVED WITH STEAMED RICE

16

Chicken & Ginger Soup

with zucchini, mushroom, and rice cakes
GF SERVED WITH STEAMED RICE

16

Jjajangbap

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

16

Brisket & Shrimp Bokkeumbap

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

22

Dak Dori Tang

spicy braised chicken thighs, carrot, mu radish, potato
GF SERVED WITH STEAMED RICE

20

DON'T BE AFRAID TO USE THE SPOON!!



Hot Pot Ramyun

creamy chicken broth, tender pork belly, sausage, charred corn,
cabbage, korean ramyun noodle
SERVED FAMILY STYLE WITH A SIDE OF CHILI OIL & HOUSE KIMCHI

24

KOREAN BRUNCH



NEW HITS

Shrimp Tempura Cobb

green leaf lettuce, hard boiled egg, cherry tomato, red onion,
bacon, crispy gulf shrimp, perilla green goddess dressing

18

Pork Katsu Sandwich

spicy green goddess slaw, lacto-fermented cucumber, roasted
poblano mayo, sesame bun ADD EGG \$3

16

Shrimp & Juk

blackened gulf shrimp, scallion, kimchi, savory rice porridge,
chili oil GF

18

SIDES

House Kimchi

Steamed Rice

Egg

Fish Cake

Kkakdugi (Cubed Radish Kimchi)

Korean Potato Salad

Brussels Sprouts

Mu Radish

Doenjang Green Beans



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3

3

4

4

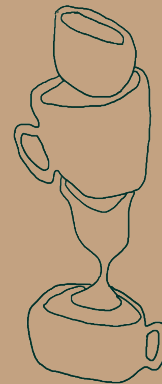
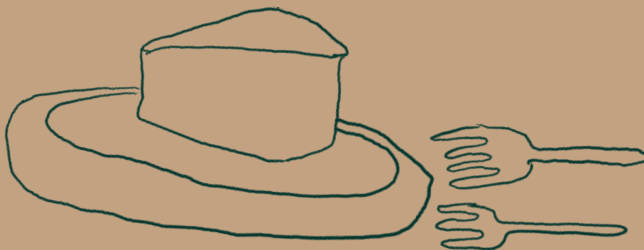
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WIND THINGS DOWN



DESSERT

Jujube Sticky Toffee Pudding 12

with lotus root caramel, kabocha squash butter, and barley ice cream

Swirly Pop 5

chocolate gochujang fudgesicle and banana milk swirl **GF**

Ice Cream 5

Black Sesame **GF**
Honey Barley

Sorbet 4

Mango Gochujang

ONE MORE DRINK

Jeong Martini 19

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

Amaro Flight 15

montenegro, vecchio del capo, lo-fi

SERVED WITH GREEN OLIVES + ORANGE SLICES

Sweet Wine 16

'Maderized' 2020

alta marfa — texas — fortified tempranillo

Bubbly Wine 16 / 76

'Petit Albet' 2021

albet i noya — xarel-lo + macabeo + parellada
spain — classic penedès brut nature reserva