

No Vacancy

dinner menu
by Chef Brian Kang

Crudo di Hamachi
yellowtail, green apple,
kohlrabi, ramp, kombu

Yukhui Tartare
australian wagyu, pear,
spicy egg yolk, gim

Kkaennip Fritto
perilla leaf tempura,
shrimp, citrus aioli

Bulgogi Arancini
crispy rice, marinated
beef, parmigiano
reggiano, kimchi aioli

Gaji Parmigiana
eggplant parmesan,
gochujang tomato sauce,
basil, mozzarella

Merluzzo al Carbone
doenjang marinated cod,
bagna cauda, cauliflower,
romanesco, kombu

Spaghetti al Jeonbok
abalone sauce, maitake,
dashi, perilla seed

Ansimgui Ssam
beef tenderloin, demi
glace, burdock root,
kohlrabi kimchi, ssamjang

Something Sweet.

RASPBERRY SPONGE
raspberry sauce, raspberry
marmalade, mint

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bar menu

Pollo Fritto
fried chicken, sesame
habanero aioli

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yellowtail, green
apple, kohlrabi, ramp,
kombu

Kkaennip Fritto
perilla leaf tempura,
shrimp, citrus aioli

Yukhui Tartare
australian wagyu, pear,
spicy egg yolk, gim

Kimchi Jeon
kimchi pancake,
guanciale, soy gel,
scallion salad

Bulgogi Arancini
crispy rice, marinated
beef, parmigiano
reggiano, kimchi aioli