

BAR BITES

Truffle Popcorn 7

Black Truffle, Salt

Cauliflower 12

Sweet Chili Sauce, Greek Yogurt, Grapes,
Yuzu Olive Oil, Yuzu Vinegar

Steak Tartare Cigar 11

Nori, Sous vide Egg Yolk, Chili Whipped
Cream, Korean Pears, Pickled Jalapeños,
Chili Oil, Black Garlic Puree

Jamón Serrano 18

Cured Serrano, House-Made Marinated
Spicy Olives, Piparra Peppers

Honey Butter Chips 10

Ube Gelato, House-Made Chips, Honey
Butter Glazed, Ssamjang Salt

SOJU

Chum Churum Original 10

Light-Bodied, Clean, Crisp, Slightly Sweet

Jinro Chamisul Original 10

Fuller, Warmer, Faint Rice Notes, Slightly
Sweet

Jinro Is Back 10

Mild, Clean, Crisp, Smooth Finish, Slightly
Sweet

Saero Zero Sugar 10

Pure, Crisp, Subtle Rice Notes

BEER

Asahi Super Dry 6

Kirin Ichiban 6

Michelob Ultra 6

Sapporo 6

Stella Artois 6

Available exclusively at the bar

WINE

Moët & Chandon Brut Impérial, 187ML 25

Sidewood Estate Pinot Gris 10

Foral do Vinho Verde 10

Bieler Père & Fils 'Sabine' Rosé 10

Farina Valpolicella 10

COCKTAILS

Strawberry Bellini 14

Strawberry Sorbet, Sparkling Wine
Ddalgi 딸기 /ttal•gee/ Strawberry

Seoul Garden 14

Gin, Tonic, Mandarin, Cucumber, Shiso

Chili Paloma 14

Tequila, Grapefruit Gochujang Cordial
Gochu /goh•choo/ Chili Pepper

Daechu 대추 Daiquiri 14

Rum, Jujube, Lime
Daechu /deh•choo/ Korean Red Dates

Nuri Freezer Door Martini 14

Gin or Vodka | Your Classic Martini

Lychee Bloom 15

Vodka, Lychee, Hibiscus, Yuzu

Pistachio Old Fashioned 15

Whiskey, Pistachio, Hojicha Maple

Sundays all day

Monday - Thursday from 4:00 PM to 6:00 PM