



## MENU

### STARTERS

DUCK CONFIT GYOZA  
*Ponzu, Shitake, Ginger*

CHILLED COCONUT SOUP  
*Sour Melon, Borage, Mirin, Honey*

AVOCADO SPICY TOSTADA  
*Miso, Dried Gochu, Crispy Wonton*

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### BANCHAN

PICKLED DAIKON  
TOASTED NORI CHIP  
KIMCHI

SPICY PEANUTS  
KOREAN COLESLAW  
PICKLED CUCUMBER

SEAWEED SALAD  
EDEMAME

BLISTER SHISHITO PEPPERS

RICE NOODLE SALAD  
JASMINE RICE  
SHISO  
LETTUCE  
CILANTRO  
SPRING ONION

### TO GRILL

LAND  
*Bone in Short Rib  
Australian Cross Wagyu Striploin  
Korean Beef Satay  
Pork Belly  
Organic Chicken Bulgogi*

SEA  
*Shrimps  
Kampachi*

VEGETABLES  
*Shitake  
Asparagus  
Snow Pea  
Broccoli*

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### SAUCES

*Korean Pesto, Gouchujang, Korean Chimichurri,  
Korean Bqq, Spicy Kewpie Mayo*

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### DESSERT

PECAN CARAMEL HOTTEOK  
*Mandarine Ginger Marmalade  
Spiced Apple Compote  
Vanilla Cream*

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**2300 MXN\$**  
*Per Person*

*1<sup>st</sup> Seating 6.30 pm    2<sup>nd</sup> Seating 8.30 pm*



## MENU

### APERITIVOS

GYOZA CONFIT DE PATO  
Ponzu, Shitake, Jengibre

SOPA DE COCO FRÍA  
Melón Agrio, Borraja, Mirin, Miel

TOSTADA PICANTE DE AGUACATE  
Miso, Gochu Seco, Wonton Crujiente

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### BANCHAN

NABO ENCURTIDO  
NORI TOSTADO  
KIMCHI

CACAHUETES PICANTES  
COLESLAW COREANO  
PEPINOS ENCURTIDOS  
ENSALADA DE ALGAS  
EDEMAME

PIMIENTOS SHISHITO  
ENSALADA DE FIDEOS DE ARROZ  
ARROZ JAZMÍN  
SHISO  
LECHUGA  
CILANTRO  
CEBOLLÍN

### A LA PARRILLA

TIERRA  
Costilla de Res Angus  
NY de Crosswagyu Australiano  
Satay de Res Coreano  
Panceta de Cerdo  
Pollo Orgánico Bulgogi

MAR  
Camarones  
Kampachi

VEGETALES  
Shitake  
Espárragos  
Chicharo Chino  
Brócoli

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### SALSAS

Pesto Coreano, Gouchujang, Chimichurri Coreano,  
Bqg Coreano, Mayonesa Kewpie Picante

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### POSTRE

HOTTEOK DE NUEZ Y CAMELO  
Mermelada de Mandarina y Jengibre  
Compota de Manzana y Especies  
Crema de Vainilla

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**2300 MXN\$**

Por Persona

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