

NYC RESTAURANT WEEK SUMMER 2026

4-COURSE DINNER \$60
select one item per course
entire table participation required

7-COURSE TASTING MENU \$83

FIRST COURSE

YELLOWTAIL "HWE" SASHIMI*
gochujang vinaigrette salad (vo)

COD ROE OVER RICE*
seaweed, sesame, scallion (gf)

CRISPY AND SOFT TOFU
ginger scallion dressing (v, gfo)

SECOND COURSE

HANDMADE CRISPY VEGETABLE DUMPLINGS
soy sesame dipping sauce (v)

"KP" SPICY CHICKEN WINGS
D'artagnan organic chicken with peanuts and creamy onion dip (gf)

SOY HONEY GARLIC CHICKEN WINGS
D'artagnan organic chicken with creamy onion dip (gf)

BULGOGI BEEF SLIDER
Niman Ranch beef, spicy cucumber & scallion salsa on a milk bread bun

GOCHUJANG PORK BELLY SLIDER
Niman Ranch pork belly, pickled chili, & mayo on a milk bread bun

THIRD COURSE

SHRIMP ANDSCALLION PANCAKE
Carolina shrimp, Korean pepper, soy dipping sauce (vo)

BOSSAM PORK BELLY
Niman Ranch pork, pickled mu radish wrap (gf)

SOY POACHED SABLEFISH WITH RICE
wild Alaskan black cod, braised daikon radish (gf, vo)
+\$10 supplement

BEEF SHORT RIB "GALBI JJIM" WITH RICE
DeBragga black angus beef, pine nuts, roasted root vegetables (gf)
+\$16 supplement

DESSERT

GELATO or SORBET

(gf) = gluten free / (gfo) = gluten free option / (v) = vegetarian / (vo) = vegetarian option

**consuming raw or undercooked meats, poultry, seafood, shellfish or eggs*

may increase your risk of foodborne illness

20% service charge may be added to groups of 5 or more

CHEF/OWNER HOONI KIM