

ATOBOY Summer Restaurant Week 2026

Three-Course Prix-fixe
\$60

Four-Course Prix-fixe
\$70

1st Course

Choose one

WAGYU YUKHWE +5

gochujang, korean pear, egg yolk

FLUKE*

oiji muchim, jellyfish, omija

ASPARAGUS

japchae, garlic, spinach

2nd Course

Choose one

OCTOPUS

romesco, iberico lomo, kimchi potato chip

EGGPLANT

tofu, chili, chrysanthemum

BANGS ISLAND MUSSELS

jeyuk, sugar snap pea, buchus

Main Course

Choose one

SALMON

cauliflower, white kimchi, orange

WAGYU RIBS +7

chunjang, yukon gold potato, gem lettuce

PORK JOWL

ssamjang, freekeh, minari

Dessert

Choose one

SUJEONGGWA GRANITA

lychee yogurt, walnut, burrata cheese

MUGWORT CAKE

quince, rice ice cream

RESTAURANT WEEK ADD-ON

OSSETRA CAVIAR* 8G +15

FRIED CHICKEN +28

spicy peanut sauce, yangyummy sauce

EGG JJIM +26

sea urchin, gim, quiona*

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.