

It's loud! It's dark! It's a BAR! It's salty! It's spicy! It's drinking food! Also-not vegetarian
Omakase~set a price & let the chef choose your meal sorry whole table must participate

Perfect snacks for long hard night of drinking:

Kimchi ~ housemade fermented cabbage pickle...4 Oshinko ~ homemade pickles...4
Edamame ~ soy beans w/lemon, sesame & togarashi sea salt...3
Kim ~ lightly seasoned crispy toasted laver squares...2 w/ume plums or fu & hot rice...4
Jwipo ~ seasoned toasted press filefish- *it's the popcorn of Korea!*...3
Shiro miso ~ white miso soup w/fresh tofu & wakame...2
Ojingohchae bokke ~ shredded dried squid wokked w/spicy Kewpie sauce...4
Ojingoh ~ spicy soy sauce squid jerky...2
Tako ~ simmered octopus salad w/mulberry nomi-su ginger dressing...6
Lap cheong ~ griddled cured Chinese sausages w/spicy house fermented soju mustard...4
Uzura nikkei ~ spicy cinnamon tea quail eggs...4
Natto ~ fermented soy, rice, scallion, quail egg, mustard...4 (*an acquired taste, no returns on this item, sumimasen*)

Kushiyaki: *stuff on sticks,*

Ahiru kokkoro ~ spiced duck hearts...2 Hamachi ~ seared hamachi w/Korean chili paste...6
Hotate ~ XO marinated fresh bay scallops...3 Longanissa ~ coarse Pinoy style sausage...3

Plates:

Wakame-su ~ mixed seaweed salad w/cucumber, lotus & special vinegar sauce...4
Hamachi tataki ~ chopped spicy hamachi, cucumber, tobikko, crispy nori...8
Hamachi sashimi ~ sliced raw Kyushu hamachi, true wasabi, nama shoyu, hajikami ginger...9
Kaki ~ 4 netart oysters on the ½ w/kimchi shave ice...8
Uni ~ fresh golden premium uni w/true wasabi & namashoyu...9
Ume suisho ~ salt plum pickled cartilage&jellyfish w/fresh obha leaf & rice...6 *wow!*
Sake ~ seared wild sockeye salmon&crispy duck skin, simmered mushroom&radish salad...10
hahan kimchi ~ kimchi fried rice w/local bay shrimp, bean sprouts, peanut, calamansi...9
Gindara ~ seared black cod, Korean blood sausage, ginseng soju sauce...12
Kare ~ Japanese style pork belly curry w/vegetables over rice... 4 cup
Tantan ~ thick Kagawa style udon in SPICY! chicken peanut sauce w/lime&scallion...8 *more beer!*

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Sorry we do not split bills. One check, one credit card per table. NO EXCEPTIONS PLEASE

This helps us keep our prices low for everybody, thanks for understanding

*Consuming raw or undercooked fish, shellfish, eggs and meats can increase the risk of foodborne illness**Please note that our food is produced in a kitchen using large quantities of fish, shellfish, sesame, gluten & nut products, while we may be able to leave these out of some dishes be aware that if your allergy is severe we may not be able to safely prepare your food**

18 % service charge added to parties of 5+