



NYC Restaurant Week 2012

January 16 - February 10

Lunch

\$24.07

Appetizer

Ke Sal Mari

seasoned crab & sauteed leek wrapped in spinach crepes with a light mustard sauce

Bo Ssam Bun

roast pork belly, spicy pickled daikon & bibb lettuce on steamed flour buns

Dak Nal Ke Ti Kim

spicy honey chili glazed crispy chicken wings with pickled sweet & sour daikon

Bin Dae Duk

mini pancakes made with ground yellow mungbean, bean sprouts, kimchi & scallion

Entree

Jae Yook Kimchi

thinly sliced pork belly sauteed with kimchi & hot peppers in spicy chili sauce

Dak Do Ri Tang

chicken, carrot & potato braised in a mild red chili pepper sauce

Soon Doo Boo

silky tofu stewed in a spicy broth with red chili

Dessert

Ice Cream / Sorbet

Dinner

\$35

Appetizer

Ke Sal Mari

seasoned crab & sauteed leek wrapped in spinach crepes with a light mustard sauce

Bo Ssam Bun

roast pork belly, spicy pickled daikon & bibb lettuce on steamed flour buns

Dak Nal Ke Ti Kim

spicy honey chili glazed crispy chicken wings with pickled sweet & sour daikon

Cham Chi Hwe

ahi tuna sashimi over sliced asian pear with peach chili dipping sauce

Entree

Un Dae Gu Jo Rim

black cod & daikon simmered in a spicy garlic soy reduction

Dae Ji Kalbi

slowly roasted pork spare ribs basted in a tangy soy & chili barbeque glaze

Kalbi Jim

beef short rib & kabocha squash braised in a sake ginger soy glaze

Korean BBQ

(choice of)

Bul Go Gi (rib eye), Kal Bi (short rib), Dae Ji (spicy pork)
Dak (chicken), Sae Woo (shrimp), Yun Aw (salmon)

Dessert

Ice Cream / Sorbet

Hot Chocolate Cake

Asian Pear Crumble