



RESTAURANT WEEK

JANUARY 20-26, 2026

\$55 PER PERSON

FIRST COURSE

choice of one

ASIAN GREENS SALAD | GF | V+
shaved daikon, citrus, miso vinaigrette,
spiced pistachios, chives

BURNT LEEK MUSSELS
sake, leeks, crème fraiche, parsley,
ssamjang butter, house bread

SECOND COURSE

choice of one

BUTTER POACHED SALMON | GF
korean cucumber salad, salmon roe,
doenjang beurre monté

KOJI AGED SHORT RIBS | GF
crispy shoestring potatoes, duck fat vinaigrette,
gochujang red chimichurri, celeriac purée,
wok-fried asparagus tips

FIVE SPICE DUCK LEG CONFIT | GF
pickled papaya salad, persimmon broth,
fried hazelnuts, micro salad

ROASTED LOCAL MUSHROOM RAMEN | V+
charred pea broth, white ponzu,
fried pearl onions, chervil

THIRD COURSE

choice of one

SPICED CARROT CAKE | GF
juniper, cardamom, miso crème fraîche, carrot tuile, hazelnuts

BORI-CHA GELATO | GF
dalgona, red bean white chocolate crèmeux, goji berry confit

GF: Gluten Free | V: Vegetarian | V+: Vegan
Please inform your server of any allergies or restrictions prior to placing your order.