

ABOUT OUR RESTAURANT

Born as San Street, a food cart, the brick-and-mortar Miss Kim opened in 2016. Despite rumors of its eponymous origin, the name was chosen because it is the most recognizable Korean last name and our chef-owner is female. We are open for lunch and dinner; our full service bar features original cocktails. We aim to be a bright, fun and easy place for all to be with enthusiastic, informative and warm service.

ABOUT OUR FOOD

The food at Miss Kim is rooted in Korean culinary tradition and inspired by Michigan's bountiful produce and hard working farmers. Despite Korea being relatively small, traditional Korean food is intensely seasonal and regional. To us at Miss Kim, this means that to truly honor a dish, it must be made with local, seasonal ingredients—rather than Korean ingredients that happen to be in season thousands of miles away. While this requires a constantly changing menu, a ton of historical research and many, many experiments, we firmly, even stubbornly, believe that it is the only honest way to cook.

We will happily cater to your dietary preferences and restrictions. Please let your server know and they'll eagerly find out what our kitchen can do for you.

*Our soy sauce, chili paste and soy paste do not contain wheat, but are started with wheat-based cultures.

Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ABOUT CHEF JI HYE KIM

I grew up in Seoul, South Korea in a home where my Mom made everything from scratch and the seasons decided what we ate and she preserved. My appreciation of and approach to traditional Korean cuisine came from my Mom, my obsession with ancient culinary texts and fermentation is of my own making!

When I was 13, we left Seoul for New Jersey. I came to Ann Arbor to attend the University of Michigan. After an alarmingly successful East Coast stint in the healthcare industry, life brought me back to Ann Arbor. Zingerman's is what has kept me here.

Ancient cookbooks are what I turn to in order to translate Korean culinary tradition to the terroir of Michigan. I firmly believe that to be able to interpret (or play with!) tradition, you must begin by studying it intensely and understanding it deeply.

ABOUT OUR ONE FAIR WAGE POLICY + SERVICE INCLUDED POLICY

With the tipped minimum wage of \$3.52/hr, a server's wage rises and falls with her position, the season, the shift. We believe this wage uncertainty is detrimental to the well-being of our staff and we've adopted one fair wage across all departments. Instead of tipped minimum wage, we pay every employee a living wage and offer the best benefits we can afford, and therefore an opportunity to focus on what's most important—you, our guest! While leaving a little bit of tip is a nice way to say thanks to our staff, the service is included in the price and tipping is not necessary!

DRINKS

RED WINE (glass / bottle)

JEAN SAMBARDIER 'LA CHAPELLE' 2016 10 / 40
Gamay, Beaujolais France

POPULIS 'WABI-SABI' 2017 14 / 46
Red blend, Orinda CA

CHÂTEAU DU CAYROU 2014 12 / 44
Malbec, Cahors France

GRIFALCO DELLA LUCANIA - / 36
Aglanico, Basilicata Italy

BERNABEVA 'CAMINO DE NAVAHERREROS' 2016 - / 42
Garnacha, Madrid Spain

BUKETO 2015 - / 42
Cabernet Sauvignon blend, Makedonia Greece

CHÂTEAU DE BRÉZÉ 'CLOS MAZURIQUE' 2017 - / 42
Cabernet Franc, Loire Valley France

SPARKLING (glass / bottle)

BORTOLOTTI BRUT 10 / 38
Prosecco Superiore, Veneto Italy

CHARLES BOVE BRUT NV - / 44
Loire Valley France

WHITE WINE (glass / bottle)

RÊVEUR 'VIBRATIONS' 2013 13 / 46
Riesling, Alsace France

JEAN SAMBARDIER 'LA CÔTE' 2016 11 / 42
Chardonnay, Beaujolais France

LES CARRELETS 2016 10 / 40
Sauvignon Blanc Blend, Bordeaux France

CASAL DE ARMAN 'EIRA DOS MOUROS' 2016 - / 38
Treixadura, Ribeiro Spain

BECKER 2016 - / 48
Pinot blanc, Pfalz Germany

OSTATU 2017 - / 40
Viura blend, Rioja Spain

ROSE (glass / bottle)

LE TERRAZZE 'PINK FLUID' 2017 9 / 36
Montepulciano, Marche Italy

DRINKS

ORIGINAL COCKTAILS

HARD NOG LIFE 14

Bourbon, egg*, house made milk caramel, cream, nutmeg

GAME RECOGNIZE GAME 11

Rum, lime, makgeolli syrup

WOULD YOU RATHER 13

Añejo tequila, lime, cilantro, honey

SUNTORY TIME 14

Suntory Toki Whisky, rice syrup, orange bitters

JEALOUS UNNI 12

Omija vermouth, soju, brandy, bitters

FLIGHTS DELIGHT (SERVES 2) 16

5 spice wine, soju, lemon, honey

FEATURED CLASSIC COCKTAILS

BLOOD AND SAND 13

Scotch whisky, punt e mes, cherry heering, blood orange

DEATH IN THE AFTERNOON 11

Herbsaint, sparkling wine

BEE'S KNEES 11

Gin, lemon, honey

KOREAN LIBATIONS (shot / bottle)

KOOKSOONDANG MAKGEOLLI 6 (6OZ) / 18

Rice wine, abv 6%

MYUNGJAK BOKBUNJA 6 (3OZ) / 14

Raspberry wine, abv 13%

HOUSE INFUSED SOJU 7 / 16 (choose three)

Lapsang souchong, sapote, rose, Korean chile

CHAMISUL SOJU 4 / 15

abv 17.8%

BEER + CIDER

MÄRZ 'JUNGLE BOOGIE' 8

Pale wheat ale with rooibos, Chicago IL, abv 5.5%, 16oz

RISING TIDE 'BACK COVE' 7

Pilsner, Portland ME, abv 5.1%, 16oz

SIDRERIA ISASTEGI 'SAGARDO NARURALA' 9

Cider, Tolosa Spain abv 6%, 375mL

STILLWATER 'INSETTO' 8

Dry-hopped sour ale, Stratford CT, abv 5%, 12oz

ELLISON 'CRESCENT FRESH' 8

IPA, East Lansing MI, abv 6.25%, 16oz

ELLISON 'TIRAMISU' 9

Coffee stout, East Lansing MI, abv 8%, 16oz

BREW DETROIT 'ELECTRO BRUT' 8

IPA, Detroit MI, abv 7.4%, 16oz

RIVER'S EDGE 'ST. AUGUSTINE' 19

BBA Brown Ale, Milford MI, abv 10.3%, 750mL

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DRINKS

KOREAN FAVORITES

BANANA MILK 3

Calder Dairy milk, house made banana syrup

PLUM SODA 3

Korean plum syrup, bubbly water

SOO JEONG GWA 3

Chilled cinnamon drink

MOCKTAILS

FIRESTORM 8

Raspberries, ginger, lemon

THE FALCON 7

Apple, soo jeong gwa, honey, lime, ginger

GREEN LANTERN 6

Cucumber, lime, honey

TEA

JEJU OOLONG TEA 7

Jeju Island, Korea

CORN TEA 3

Korea, herbal

GINGER TURMERIC 4

Herbal

LAPSANG SOUCHONG 7

Taiwan, smoked black

JADE CLOUD 5

China, green

CHINA BREAKFAST 5

China, black

BLACK ICED TEA 3

China

SOFT DRINKS

TOPO CHICO SPARKLING WATER 4/6

BRUCE COST GINGER ALE 4

MEXICAN COKE OR DIET COKE 3

PLUM SODA 3

COFFEE

FRENCH PRESS COFFEE 4

ZINGERMAN'S COLD BREW COFFEE 4

VIETNAMESE COFFEE 6

House made milk caramel, Zingerman's cold brew

KID'S BOWLS

W/VEGGIE STICKS + BANANA MILK OR SOO JUNG GWA

SOY BUTTER RICE + EGG 8

Rice dressed with butter and house soy sauce
Topped with a soft egg and cucumber slices
vegetarian, (gf*), nut free, can be gf

AVOCADO + RICE + EGG 8

Ripe avocado slices, cucumber slices, soft egg
vegetarian, gf, nut free, dairy free, soy free

PORK BELLY BUN 6

nut free, dairy free

MUSHROOM BUN 6

vegetarian, nut free, dairy free

CHICKEN FINGER BUN 6

nut free, dairy free

POPCORN CHICKEN + RICE 10

Fried chicken pieces, soy glaze to dip on the side
Over sesame rice and with cucumber slices
(gf*), nut free, dairy free, can be soy free / gf

(gf*) Our soy sauce, chili paste and soy paste do not contain wheat, but are started with wheat-based cultures.

SNACKS

FRESH OYSTERS 4 ea / 21 for ½ dozen

석화 suk-hwa

Delicate raw oysters shucked to order, meyer lemon, soy sauce, asian pears and micro shiso (gf*), nut free, dairy free, can be gf

SOY BUTTER RICE 5 / 7 with egg

간장밥 ganjangbob

Rice dressed with soy sauce and Calder Dairy butter, Chef's childhood favorite (gf*), nut free, can be gf, vegetarian

KIMCHI + BANCHAN 5

반찬 banchan

Rotating selection of seasonal vegetables and kimchi or pickled vegetables to round out your meal gf, dairy free, nut free, can be vegan

FRIED CAULIFLOWERS 7

튀김 twigim

Pickled cauliflower florets from Goetz Farm, lightly fried and served with house made sriracha mayo (gf*), nut free, can be vegan / soy free / gf

KORYO CARROT SALAD 6

고려 김치 goryo kimchi

Julienned local carrots and beets from A2 Seed Co, tossed with spices, sesame and pepper vinaigrette vegan, gf, soy free, nut free

SMASHED POTATOES 5

통감자튀김 tong gamja twigim

New potatoes, crushed and fried, then tossed with Korean chili flakes, sichuan peppercorn vegan, gf, nut free, soy free

AVOCADO EDAMAME DIP 6

풋콩 덩 putkong dip

Avocado and edamame, herbs and just a touch of spice. Served with sweet potato chips vegan, gf, nut free

ENOKI MUSHROOM JAPCHAE 6

겉절이 생무침 pangyi busut japchae

Potato noodle salad with enoki mushrooms,shiitake, sauteed seasonal vegetables, sesame and soy sauce vegan, (gf*), nut free

PORK BELLY GUA BAO 5

대만식 찐빵 daemansik jjinpang

Hand made steamed bun with slow roasted pork belly, cucumbers, hoisin and ginger scallion sauce nut free, dairy free

MUSHROOM GUA BAO 5

대만식 찐빵 daemansik jjinpang

Hand made steamed bun with sautéed mushrooms, cucumbers and sriracha mayo vegetarian, nut free, dairy free, can be vegan

FRIED CHICKEN GUA BAO 5

대만식 찐빵 daemansik jjinpang

Hand made steamed bun with a fried chicken tender, cucumbers, sriracha mayo, jalapeno slices nut free, dairy free

CHEF'S NOTES

SOY BUTTER RICE

A simple bowl of rice, dressed with our house soy sauce, really good butter from our local Calder Dairy, and sesame seeds. This was my favorite childhood meal. My mother was too much of a purist to add butter to it, but my father would sneak in the butter for me, making it even more delectable. It is still my perennial happy meal, especially with a soft egg on top.

KIMCHI + BANCHAN

Koreans love vegetables, kimchi and all things pickled. So much so that you can get pickled sides even at a pizza place in Korea. These wonderful little sides can really round out your meal by adding a touch of spice and acidity. It is a lot of work, but I'd always known that when the restaurant opens, we would make our own kimchi and banchan. Please check with your server what we offer today, as we tend to rotate our selection of banchan depending on what's available in the market.

KORYO CARROT SALAD

Stalin moved many Korean expats living in Russia to Central Asia. Once there, Korean expats continued the tradition of kimchi, only with the ingredients that were readily accessible locally. As an expat myself now in the US, I love their resilience and ingenuity to continue on the Korean culinary tradition with what is available.

GUA BAO

One of the first dishes we served at the food cart, we kept this one on the menu both as an homage to our roots and due to its popularity. I traveled to Taiwan to learn about these buns, and to this day we hand roll every single bun with care. Making the buns in house is very time consuming and technically challenging. We do it with a lot of love because it does make for a distinctively fluffy buns.

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APPETIZERS

T.R.'S MISO SMOKED SALMON 10

훈제연어 hoonjae yunuh

Miss Kim exclusive! Miso cured cold smoked salmon from Tracklements, sushi rice, cucumbers, shiso (gf*), nut free, dairy free

WINTER CITRUS SALAD 12

생무침 sang moochim

Arugula, shaved fennel, citrus, chili vinaigrette
Choose pork belly lardons or peanuts
vegan, gf, can be soy free / nut free

SAUTÉED BRUSSELS SPROUTS 14

방울배추 볶음 bangwool baechu bokkem

Brussels sprouts from Goetz Family Farm, anchovy sauce caramel, fried onions, peanuts, cilantro
gf, soy free, dairy free, can be nut free

KIMCHI FRIED RICE 11

김치볶음밥 kimchi bokkumbob

Soy butter rice, moo radish kimchi, toasted seaweed, soft egg. Served in a hot stone bowl
(gf*), nut free, can be vegetarian or gf / [add pork +3](#)

NICK KIM'S WINGS 12

닭날개 튀김 dahk twigim

Marinated Amish Miller chicken wings, lightly fried in gluten free batter, topped with cilantro
gf, nut free, dairy free, soy free

LEEK AND MUSHROOM SOUP 14

버섯개장 buhsut gaejang

Leeks, chili oil, mushrooms with Korean fern and japchae noodles, served in a hot earthen pot
vegan, (gf*), nut free / [get it with rice +3](#)

KOREAN FRIED TOFU 16

두부강장 dooboo gangjung

Lightly battered and fried non-gmo silken tofu
Choose from: chili glaze, soy glaze, Sichuan spice
vegan, nut free, can be gf (Sichuan style)

TTEOKBOKKI - STREET STYLE 14 ea / 25 for 2

떡볶기 tteokbokki

Rice cake batons with gochujang, sautéed with scallions, pork belly lardons, slow poached egg**
(gf*), nut free, dairy free

TTEOKBOKKI - ROYALE STYLE 14 ea / 25 for 2

궁중 떡볶기 goongjoong tteokbokki

Rice cake batons with savory soy sauce, sautéed with shiitake mushrooms, seasonal local vegetables
vegan, (gf*), nut free

MISO BUTTER WINTER SQUASH 12

호박 무침 hobak moochim

Winter squash, tossed in miso butter sauce, pistachios, micro shiso
vegetarian, gf, can be nut free

CHEF'S NOTES

KIMCHI FRIED RICE

As much as I love all the stews and Korean bbq, I love what often comes next - a bowl of rice and flavor bombs like seaweed and kimchi are added to the pot or pan with all the left overs, stir and let that cook a bit, and voila! You get kimchi fried rice. We don't have table top grills here, but we do have hot stone bowls. So ours comes crisp in a stone bowl with a soft egg for you to stir in and let cook. Go ahead, add this to any dishes you are ordering, and you instantly get a hearty meal.

BRUSSELS SPROUTS

Many people are hesitant about fish sauce, but with the right technique, fish sauce can add lots of umami without adding "fishiness". Here we transform fish sauce into caramel sauce, rounding out the flavor and char of the sautéed brussels sprouts from Goetz Family Farm who has been farming for over 100 years!

TTEOKBOKKI - STREET & ROYALE STYLE

This quintessential, popular and addictive Korean street food was my undoing as a child. I have lied for it, bartered milk boxes for it and even submitted to blackmail for it! While the street version is chewy and spicy, the origins of this dish were in fact, royal. The royal version is savory from soy sauce, rather than spicy, and it is packed with various vegetables and shiitake mushrooms. We make ours with freshly made rice cakes from a Korean family in town. A must try!

MISO BUTTER WINTER SQUASH

Food is the answer to everything. When the US Army was stationed in Korea after the war, butter became more readily available and Koreans soon discovered the wonderful marriage of butter and soy. It's good on everything.

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ENTRÉES

SERVED WITH RICE // ADD BANCHAN FOR \$3

GOCHUJANG SEAFOOD STEW 28

해물찜 haemool jjim

Fish, calamari and scallop with lots of bean sprouts, all in sweet and spicy gochujang sauce (gf*), dairy free, nut free

SOY BUTTER SCALLOPS 31

가리비구이 garibi gooi

Scallops from Fortune Fish Co, sautéed and served in decadent soy butter sauce, micro shiso (gf*), nut free

KOREAN FRIED TOFU 19

두부강정 dooboo gangjung

Lightly battered and fried non-gmo silken tofu
Choose from: chili glaze, soy glaze, Sichuan spice
vegan, nut free, can be gf (Sichuan)

TTEOKBOKKI - STREET STYLE 25

떡볶기 tteokbokki

Rice cake batons with gochujang, sautéed with scallions, pork belly lardons, slow poached egg* (gf*), nut free, dairy free, does not come with rice

TTEOKBOKKI - ROYALE STYLE 25

궁중 떡볶기 goongjoong tteokbokki

Rice cake batons with savory soy sauce, sautéed with shiitake mushrooms, seasonal local vegetables
vegan, (gf*), nut free, does not come with rice

KOREAN FRIED CHICKEN 25

닭강정 dak gangjung

Lightly battered and fried Amish Miller chicken
Choose from: chili glaze, soy glaze, Sichuan spice
nut free, dairy free, can be gf (Sichuan)

[Wednesday Chicken Dinner Special 20](#)

STONE BOWL DUCK BIBIMBOB 27

오리고기 돌솥비빔밥 ohri dolsot bibimbob

Duck breasts seared to medium, local vegetables and microgreens, soft egg, gochujang (gf*), nut free, dairy free

STONE BOWL BEEF BIBIMBOB 26

불고기 돌솥비빔밥 bulgogi dolsot bibimbob

Wagyu top sirloin bulgogi from Farm Field Table, local vegetables, microgreens, soft egg, gochujang (gf*), can be gf, nut free, dairy free, can be gf

STONE BOWL MUSHROOM BIBIMBOB 24

버섯 돌솥비빔밥 busut dolsot bibimbob

Shimeji mushroom, shiitake mushroom
local vegetables and microgreens, gochujang
vegan, (gf*), nut free / [add an egg +2](#)

STONE BOWL TOFU BIBIMBOB 23

두부 돌솥비빔밥 dooboo dolsot bibimbob

Sweet and spicy soft tofu with caramelized onions
local vegetables and microgreens, gochujang
vegan, (gf*), nut free / [add an egg +2](#)

[Sunday Stone Bowl Special - any style 20](#)

CHEF'S NOTES

GOCHUJANG SEAFOOD STEW

Hearty, saucy and delicious, this is one of my favorite way to eat seafood, especially in the winter; even better late at night with some soju. Variety of seafood is cooked to order on heavy cast iron pan with heady gochujang based sauce. What I do is to spoon every drop and strand of bean sprouts over rice, scraping the bottom of the plate.

STONE BOWL BIBIMBOB

When I studied regional food in Korea, BiBimBob is the first dish I researched. It is always the best representation of local and seasonal ingredients. We try to do the same with ours. Everything is hyper-local, including wagyu top sirloin beef bulgogi from Farm Field Table and wild foraged maitake mushrooms.

KOREAN FRIED CHICKEN + TOFU

Our perennial best seller. The craze for Korean fried chicken is not just a passing fad—with its light, crisp batter and irresistible sauces and spicing. Its vegan cousin Korean Fried Tofu is also amazing in its flavor and texture, with silky soft tofu and crunchy gluten free breading.

Pro Tip: have it with something effervescent. Beer is the best, Bruce Cost real ginger ale is great, too.

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DESSERTS

CHESTNUT RIGO JANCSI 9 / +gelato 11
Chocolate chestnut sponge cake, rum whipped cream, apricot glaze, chocolate ganache
vegetarian, soy free, nut free

CARDAMON BREAD PUDDING
8 / +gelato 10
Orange zest, whipped cream
vegetarian, soy free, nut free

ZINGERMAN'S GELATO 7 / kid size 4
Freshly made by Zingerman's Creamery
flavors - sweet cream, matcha, black sesame
vegetarian, gluten free, soy free, nut free

ZINGERMAN'S SORBET 7 / kid size 4
Freshly made by Zingerman's Creamery
flavors - hibiscus
vegan, gluten free, soy free, nut free

DIGESTIFS

AVERNA 9
Sicily Italy

FERNET BRANCA 8
Milan Italy

DRAMBUIE 9
Glasgow Scotland

CHARTREUSE 11
Grenoble France

FINE DE BOURGOGNE 12
Burgundy France

NONINO QUINTESSENTIA 9
Friuli Italy

MONTENEGRO 9
Bologna Italy

TEA

JEJU OOLONG TEA 7
Jeju Island, Korea

CORN TEA 3
Korea, herbal

GINGER TURMERIC 4
Herbal

LAPSANG SOUCHONG 7
Taiwan, smoked black

JADE CLOUD 5
China, green

CHINA BREAKFAST 5
China, black

BLACK ICED TEA 3
China

COFFEE

VIETNAMESE COFFEE 6
With house made milk caramel

COLD BREW COFFEE 4
Zingerman's Coffee Company

FRENCH PRESS COFFEE 4
Zingerman's Coffee Company