

DRINKS

BEER + CIDER

SIDRERIA ISASTEGI 'SAGARDO NARURALA' 9

Cider, Tolosa Spain abv 6%, 375mL

BLOM MEADWORKS 'SEMI-DRY CIDER' 7

Cider, Ann Arbor MI, abv 6%, 8oz pour

BLOM MEADWORKS 'PEAR GINGER CIDER' 8

Cider, Ann Arbor MI, abv 5.7%, 12oz

EDELBRAU 'AMBER II' 8

Amber Ale, Ypsilanti MI, abv 4%, 12oz

UPLAND 'CHAMPAGNE VELVET' 6

Pilsner, Bloomington IN, abv 5.5%, 16oz

BREW DETROIT 'CORNERMAN' 7

Red Ale, Detroit MI, abv 5.2%, 16oz

BREW DETROIT 'YUMTOWN' 7

Lager with Tart Cherries and Lime, Detroit MI, abv 4.7%, 16oz

MIKKELLER BREWING 'PASSION POOL' 8

Passionfruit Gose, San Diego CA, abv 5%, 16oz

3 FONTEINEN 'ODE GEUZE' 15

Lambic Belgium, abv 6%, 375 mL

ELLISON 'CRESCENT FRESH' 8

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

FAT ORANGE CAT 'REMEMBER WHAT THE...' 12

New England IPA, East Hampton CT, abv 7%, 16oz

ORIGINAL COCKTAILS

STILL LIFE 13

Pear brandy, plum syrup, lemon, honey

MISS .45 13

Rose soju, lemon, gin, hibiscus sorbet, sparkling wine

SUNTORY TIME 14

Suntory Toki Whisky, rice syrup, orange bitters

SANS SAN 11

Bekseju, gin, dry vermouth, orange bitters

WOULD YOU RATHER 14

Añejo tequila, lime, cilantro, honey

TRACK 30 12

Aquavit, lime, cucumber

WILD SHEEP CHASE 12

Korean chile soju, Arrack, lime, egg white

GAME RECOGNIZE GAME 11

Pussers dark rum, Makgeolli syrup, lime

FEATURED CLASSIC COCKTAILS

NEGRONI 12

Gin, campari, sweet vermouth

THE LAST WORD 12

Gin, lime, Luxardo, Green Chartreuse,

THE BUSINESS 11

Gin, lime, honey

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.

DRINKS

RED WINE (glass / bottle)

SAN VALENTINO 'BACAIA' 2017 10 / 36
Sangiovese di Romagna, Italy

POPULIS 'REVERSÉE' 2018 13 / 44
Red blend, Mendocino CA *Served chilled*

CHÂTEAU DE BRÉZÉ 'CLOS MAZURIQUE' 2017 11 / 38
Cabernet Franc, Loire Valley France

BERNABEVA 'CAMINO DE NAVAHERREROS' 2016 13 / 44
Garnacha, Madrid Spain

CHÂTEAU DU CAYROU 2014 12 / 40
Malbec, Cahors France

OLIM BAUDA 2017 - / 36
Grignolino D'Asti, Italy

BUKETO 2015 - / 40
Cabernet Sauvignon blend, Makedonia Greece

SPARKLING (glass / bottle)

CHARLES BOVE BRUT NV 11 / 42
Loire Valley, France

ROSE (glass / bottle)

DOMAINE SEROL 'TURBULENT' SPARKLING 10 / 38
Gamay, Loire Valley France

CHATEAU DES ANNIBALS 2018 11 / 40
Grenache blend, Provence France

DESSERT

MUSCAT DE ST JEAN DE MINERVOIS 2017 8 (2 OZ)
Languedoc-Roussillon, France

WHITE WINE (glass / bottle)

REICHSRAT VON BUHL 'BONE DRY' 2017 12 / 40
Riesling, Pfalz Germany

ESPORÃO 'MONTE VELHO' 2017 10 / 38
White blend, Alentejo Portugal

LES CARRELETS 2016 11 / 42
Sauvignon Blanc Blend, Bordeaux France

DILAO 2017 11 / 38
Rkatsiteli-Mtsvane, Kakheti Georgia

BECKER 2016 13 / 44
Pinot blanc, Pfalz Germany

LIOCO 2017 14 / 48
Chardonnay, Sonoma County CA

OSTATU 2017 - / 36
Viura blend, Rioja Spain

KOREAN LIBATIONS (shot / bottle)

WEST 32 SOJU 6 / 23
Clifton Park NY, abv 19.9%, 375mL

WEST 32 RESERVE 8 / 30
Clifton Park NY, abv 32%, 375mL

HOUSE INFUSED SOJU 7 / 16 (choose three)
Lapsang Souchong, Sapote, Rose, Korean Chile, Chai

KOOKSOONDANG MAKGEOLLI 6 (6OZ) / 18
Rice wine, abv 6%, 750mL

MYUNGJAK BOKBUNJA 6 (3OZ) / 14
Raspberry wine, abv 13%

BEKSEJU 5 (3 OZ) / 15
Rice wine with ginseng, abv 13%, 375mL

DRINKS

KOREAN FAVORITES

BANANA MILK 3

Calder Dairy milk, house made banana syrup

SOO JEONG GWA 3

Chilled cinnamon drink

MOCKTAILS

FIRESTORM 9

Raspberries, ginger, lemon

STATIC SHOCK 9

Blueberries, plum syrup, lemon, ginger

NUMBUH FIVE 8

Grapefruit, honey, ginger

TEA

CORN TEA 3

Korea, herbal

JADE CLOUD 5

Rishi China, green,

CHINA BREAKFAST 5

Rishi, China, black

GINGER TURMERIC 4

Herbal

JEJU PUERH 8

Korea

ICED TEA 3

Rishi

SOFT DRINKS

TOPO CHICO SPARKLING WATER 4

BRUCE COST GINGER ALE 4

MEXICAN COKE OR DIET COKE 3

PLUM SODA 3

COFFEE

FRENCH PRESS COFFEE 4

Regular or Decaf

ZINGERMAN'S COLD BREW COFFEE 4

VIETNAMESE COFFEE 6

House made milk caramel, Zingerman's cold brew

KID'S MEALS

WITH BANANA MILK OR SOO JEONG 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

HANDMADE BUN 6

Soft stuffed buns, cucumber slices Choose one: pork belly, mushroom, or fried chicken nut free, dairy free, can be vegetarian (mushrooms)

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

KID'S BIBIMBOB 9

Seasoned cucumbers, carrots + bean sprouts, over rice with soft egg vegetarian, gf, nut free

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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

CUCUMBER SALAD 6

오이무침 oi moochim

Heirloom cucumbers in season, dressed in sweet and spicy chili sauce, scallions
vegan, gf, dairy free, nut free

MISO BUTTER SUMMER SQUASH 10

호박 무침 hobak moochim

Summer squash and zucchini, tossed in miso butter sauce, pumpkin seeds, micro shiso
vegetarian, gf, can be nut free

BLISTERED HEIRLOOM PEPPERS 10

고추볶음 gochu bokkeum

Heirloom peppers like shisito, padron and antohi, blistered with soy chili vinaigrette, scallions
vegan, (gf*), nut free, can be soy 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

KIMCHI SALAD 8

겉절이 gutjuri

Local bokchoy and greens in season, dressed in kimchi dressing, sesame oil, sesame seeds
gf, nut free, dairy free, soy free

BROCCOLINI TWIGIM 10

튀김 twigim

Lightly battered and fried broccolini, served with house made sriracha mayo and jalapeno vinaigrette
vegetarian, gf, nut free, can be vegan / soy free

ENOKI MUSHROOM JAPCHAE 6

팽이버섯 잡채 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 찜빵 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 찜빵 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 찜빵 daemansik jjinpang

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

CHEF'S NOTES

BLISTERED HEIRLOOM PEPPERS

It's not always easy sourcing for Asian ingredients. Luckily we have wonderful farmers here who are growing beautiful heirloom vegetables just for us. They get the seeds from super old seed companies like Katazawa in S.F. or revolutionary Row 7 of Chef Dan Barber. We present the vegetables simply here, so you can really taste all the wonderful peppers, with just the lightest help.

CUCUMBER SALAD

In another amazing collaboration with TamChop Farms out of Dexter, we got these beautiful and delicious lemon cucumbers and hot Korean Lady Choi peppers. When we have cucumbers in season like this, I do as my grandmother would have done, just lightly tossing them in a super flavorful spicy dressing and serving it right away for the maximum crunch and cucumber flavor. It's great as an appetizer or as a side dish.

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KIMCHI SALAD

Kimchi is a seasonal dish. Every fall, my mother would turn countless heads of napa cabbage into a long fermenting winter kimchi. But when spring and summer comes, she starts making a lighter, more salad like kimchi with fresh greens. Lightly tossed and enjoyed right away, this fresh kimchi salad is never meant to be fermented for long. It still packs some good spice and pungent punch from the garlic, ginger and the anchovy sauce, like any good kimchi should. We get the best greens and bokchoy from local farms like Goetz Family Farm, Ann Arbor Seed Company, Prochaska Farm and Seeley Farms.

ENOKI MUSHROOM JAPCHAE

Japchae is a big party or festival food. Whenever we had a big holiday, say Thanksgiving or New Year's, my moms (and all the moms in Korea) will make this dish in big proportions. It looks like a simple dish, but it requires a lot of knife work and love. Unlike other moms, my mother didn't really stir fry these noodles. She cooked the noodles and dress them simply, making these noodles extra light and healthy. We do the same here, just with more mushrooms.

APPETIZERS

CRISP BROCCOLINI IN FISH CARAMEL 14

브로콜리니 볶음 broccolini bokkem
Broccolini, anchovy sauce caramel, almonds,
fried onions, cilantro
gf, soy free, dairy free, can be nut free

POPCORN BROCCOLINI 11

브로콜리니강정 broccolini gangjung
Lightly battered and fried broccolini bits tossed in
soy glaze, served over a bed of greens
vegan, (gf*), nut free, dairy free, can be gf/soy free

POPCORN CHICKEN 12

닭강정 dak gangjung
Crispy Korean fried chicken bits tossed in chili glaze,
our most popular, served over a bed of greens
(gf*), nut free, dairy free, can be gf/soy free

T.R.'S MISO SMOKED SALMON 10

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

HEIRLOOM TOMATO + SILKEN TOFU 14

토마토 두부 무침 tomato dooboo moochim
Heirloom cherry tomatoes from TamChop Farm,
silken tofu, shiso, perilla, wasabi soy dressing
vegan, (gf*), nut free, can be gf/soy free

BEEF + AVOCADO SALAD 12

비트 아보카도 무침 beet avocado moochim
Roasted beets from Goetz farm, avocado, pickled red
onions, toasted pistachio, chili pepper vinaigrette
vegan, gf, soy free, can be nut free

KOREAN FRIED TOFU 16

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 style)

KIMCHI FRIED RICE 14

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

MISO BUTTER CORN 12

옥수수 볶음 oksoosoo bokkeum
Non-GMO local corn from Goetz Farm, sauteed with
pork belly lardons, pickled red onions in miso butter
gf, nut free, can be vegetarian

TTEOKBOKKI - STREET STYLE 14

떡볶기 tteokbokki
Rice cake batons with gochujang, sautéed with
scallions, pork belly lardons, slow poached egg
(gf*), nut free, dairy free, can be vegan/vegetarian

TTEOKBOKKI - ROYALE STYLE 14

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

TTEOKBOKKI - KIMCHI PORK 14

김치 떡볶기 kimchi tteokbokki
Rice cake batons sautéed with aged napa kimchi,
pork belly lardons, scallions
gf, nut free, dairy free, soy free

CHEF'S NOTES

CRISP BROCCOLINI IN FISH CARAMEL

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 broccolini. The slight bitter notes of this broccoli and gai lan hybrid goes so well with the sweet and savory of the fish sauce caramel.

HEIRLOOM TOMATO + SILKEN TOFU

Late summer is our favorite time here with the farmer's market brimming full with all the vegetables. This has always been our quintessential summer dish, with heirloom tomatoes, interesting greens and beautiful shiso and perilla from Ann Arbor Seed Company. Silky chilled tofu and wasabi vinaigrette makes it a perfect summer salad.

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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!

KIMCHI FRIED RICE + KIMCHI TTEOKBOKKI

Kimchi is so versatile. It's great on Day 1 when you just brined and dressed the cabbage. You wrap pork belly with the brined cabbage leaves and fill them with the spicy dressing. It's great on Week 6 when it is just hitting the great fermented flavors. Then what do you do when you have a lot of kimchi that's been sitting for months? It's great for cooking with it. Here are two of my favorite ways to cook with kimchi--in Kimchi Fried Rice in a stone bowl for that crispy rice on the bottom, and stir fried with some rice cakes. My third favorite way, Kimchi Stew will come in the fall menu, so look out for it!

ENTRÉES

SERVED WITH RICE // ADD BANCHAN FOR \$3

SCALLOPS ON MISO CORN 33

가리비구이 garibi gooi

Sauteed scallops on a bed of miso butter corn, pork lardons and pickled red onions (gf*), nut free

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

TTEOKBOKKI - KIMCHI PORK 25

김치 떡볶기 kimchi tteokbokki

Rice cake batons sautéed with aged napa kimchi, pork belly lardons, scallions gf, nut free, dairy free, soy free

CRISPY DUCK BREAST 26

오리구이 ori gooi

Soy and garlic marinated duck breast, peashoot salad with lemon vinaigrette (gf*), dairy free, nut free

SOY SAUCE SAUTEED DORADE 28

생선찜 sangsun jjim

Sauteed dorade sea bream fish in chili soy sauce, braised moo radishes, scallions (gf*), dairy free, 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 (gf*), vegan, nut free, can be gf (Sichuan)

KOREAN FRIED CHICKEN 25

닭강정 dak gangjung

Lightly battered and fried Amish Miller chicken Pick one: Chili glaze (gf*), Soy glaze (gf*), Sichuan spices (gf), Nick Kim style (gf) nut free, dairy free, can be soy free

SUMMER BIBIMBOB W/ PORK 24

제육볶음 비빔밥 jaeyook bibimbob

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

SUMMER BIBIMBOB W/ BULGOGI BEEF 24

불고기 비빔밥 bulgogi bibimbob

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

SUMMER BIBIMBOB W/ MUSHROOMS 22

버섯 비빔밥 busut bibimbob

Shimeji mushroom, shiitake mushroom, soft egg local vegetables and microgreens, gochujang vegetarian, (gf*), nut free, can be vegan / gf

SUMMER BIBIMBOB W/ TOFU 22

두부 비빔밥 dooboo bibimbob

Sweet and spicy soft tofu with caramelized onions local vegetables, microgreens, soft egg, gochujang vegetarian, (gf*), nut free, can be vegan / gf [Sunday Bibimbob Special - any style 20](#)

CHEF'S NOTES

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.

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 vegetables from local farms, pork sirloin and wagyu top sirloin beef bulgogi from Farm Field Table.

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DESSERTS

CARDAMOM BREAD PUDDING

8 / +gelato 10

With orange zest and whipped cream
vegetarian, soy free, nut free

AVOCADO COCONUT PUDDING 6

Silky smooth avocado and coconut milk pudding
with macerated mixed berries and berry jam
vegan, gluten free, nut free, soy free

PAVLOVA 9 / +gelato 11

Vanilla meringue pastry with crispy exterior
Whipped cream, fresh berries, matcha powder
vegetarian, gf, soy free, nut free

ZINGERMAN'S GELATO 7 / kid size 4

Freshly made by Zingerman's Creamery
flavors - sweet cream, black sesame, matcha
vegetarian, gf, soy free, nut free

ZINGERMAN'S SORBET 7 / kid size 4

Freshly made by Zingerman's Creamery
flavors - hibiscus
vegan, gf, soy free, nut free

DIGESTIFS

AVERNA 9

Sicily Italy

FERNET BRANCA 8

Milan Italy

'BOSTON BUAL' MADEIRA 12

Madeira, Portugal

CHARTREUSE 11

Grenoble France

FINE DE BOURGOGNE 12

Burgundy France

NONINO QUINTESSENTIA 9

Fruili Italy

MONTENEGRO 9

Bologna Italy

TEA

CORN TEA 3

Korea, herbal

GINGER TURMERIC 4

Herbal

JADE CLOUD 5

China, green

CHINA BREAKFAST 5

China, black

JEJU PUERH 8

Korea

ICED TEA 3

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

Regular or decaf