

MISS  KIM™

REALLY GREAT KOREAN FOOD AND DRINK

ZINGERMAN'S COMMUNITY OF BUSINESSES

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, everyday except Tuesday. 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.

We will happily cater to your dietary preferences and restrictions. Please let us know and we'll find out what our kitchen can do for you. 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 ONE FAIR WAGE + TIPPING

With a tipped minimum wage of \$3.67/hr, a server's wage will rise and fall dependent on their tables, the season, the shift. We believe this income uncertainty is detrimental to the well-being of our staff and have adopted one fair wage across all departments. Instead of the tipped minimum, we pay every employee a full wage so they're not dependent on tips, and offer the best benefits we can afford. At Miss Kim, tips are never expected and always appreciated. Along with optional tips, we also love to hear your feedback, to get positive online reviews, verbal kudos, or good word of mouth to your friends.

DRINKS

BEER + CIDER

SELECTIONS CHANGE OFTEN, ASK US WHAT'S CURRENT

UNTITLED ART 'FLORIDA WEISSE' 5

Non-Alcoholic Sour w/Passionfruit, Waunakee, WI, abv 0.5%, 12oz

BLOM MEADWORKS 'PEAR GINGER CIDER' 5.5

Michigan Apples + Pears w/Ginger, Ann Arbor MI, abv 5.7%, 12oz

BLOM MEADWORKS 'CHRISTMAS MEAD' 7

Michigan Cranberries + Ginger, Ann Arbor MI, abv 6.9%, 12oz

TANDEM CIDERS 'SUNNY DAY' 16

Refreshingly Sweet Johnathon & JonaGold Hard Cider,
Suttons Bay MI, abv 4.6%, 750mL

UPLAND 'CHAMPAGNE VELVET' 3.5

Pilsner, Bloomington IN, abv 5.5%, 12oz

MIKKELER 'BURST' 6.50

IPA, San Diego CA, abv 5.9%, 16oz

CLOUD 19 'BREW DETROIT' 7

New England IPA, San Diego CA, abv 7%, 16oz

TRANSIENT 'TRI 21' 9

Special Collab Double NEIPA, Bridgman MI, abv 8%, 16oz

UPLAND 'BAD ELMER'S PORTER' 6.50

Porter, Bloomington IN, abv 6%, 12oz

MIKKELER 'BEER GEEK' 8

Breakfast Stout, San Diego CA, abv 7.5%, 16oz

KOREAN LIBATIONS

HOUSE INFUSED SOJU 5 (shot) / 13 (trio)
rotating selections

WEST SOJU 25 (bottle)
Artisanal Soju, Brooklyn NY, abv 19.99%, 375mL

MAKKU 6
Korean Rice Beer (Makgeolli), abv 6%, 12oz

BEKSEJU 10
Rice wine with ginseng, abv 13%, 375mL

MYUNGJAK BOKBUNJA 10
Raspberry wine, abv 13%, 375mL

FEATURED COCKTAILS

SELECTIONS CHANGE OFTEN, ASK US WHAT'S CURRENT

AVIATION 12
Broker's Gin, Creme de Violette, Luxardo, Lemon

BLOOD & SAND 11
Dewar's Scotch, Cherry Heering, Orange, Punt e Mes, Ardbeg

SANS SAN 11
Bekseju, gin, dry vermouth, orange bitters

SUNTORY TIME 13
Suntory whisky, rice syrup, Bittercube orange bitters, orange

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eggs may increase your risk of foodborne illness.

DRINKS

RED WINE (glass / bottle)

FUSO FILIPPO CASSANO 'CALX' 2019 11 / 38
Primitivo, Puglia Italy

MALABAILA 'BRIC VOLTA' 2017 14 / 48
Nebbiolo, Piemonte Italy

BERNABEVA 'CAMINO DE NAVAHERREROS' 2019 - / 40
Grenache, Madrid Spain

SPARKLING (glass / bottle)

CHARLES BOVE BRUT NV 10 / 35
Loire Valley, France

WHITE WINE (glass / bottle)

ELANA WALCH 'PINOT BIANCO' 2020 12 / 42
Pinot Bianco, Tramin Italy

AMEZTOI 'GETARIAKO TXAKOLINA' 2020 15 / 52
Hondarrabi Zuri, Txakolina Spain

SFERA 'VINO BIANCO' 2020 - / 38
Cortese di Gavi, Piedmont, Italy

ROSE (glass / bottle)

BODEGAS 'OLIVARES ROSADO' 2020 13 / 40
Grenache, Jumilla Spain

N/A DRINKS

COFFEE

ZINGERMAN'S COLD BREW COFFEE 5

VIETNAMESE COFFEE 7

sweetened condensed milk, Zingerman's cold brew

TEA

CORN TEA 3

Korea, Herbal

GINGER TURMERIC 3

Rishi, Herbal

JADE CLOUD 3

Rishi, China, Green

JEJU FOREST BLACK 4.5

Camellia Sinensis, Korea, Black

ICED TEA 2.5

rotating selections

MILK TEA

BANANA MILK 4.5

Calder Dairy milk, housemade banana syrup

STRAWBERRY MILK 4.5

Calder Dairy milk, housemade strawberry syrup

MILK TEA 5.5

Rishi black tea, housemade brown sugar cream

SOOJEONGWA MILK TEA 6

cinnamon drink, milk tea

NON ALCOHOLIC BEER

UNTITLED ART 'FLORIDA WEISSE' 5

Non-Alcoholic Sour Beer w/Passionfruit
Waunakee, WI, abv 0.5%, 12oz

SOFT DRINKS

TOPO CHICO 4

RISHI SPARKLING BOTANICALS 6

rotating selections

DRAM SPARKLING WATER VAR.

rotating selections

MEXICAN COKE 2.5

COKE OR DIET COKE CAN 1.50

PLUM SODA 3

KOREAN FAVORITES

SOO JEONG GWA 3.5

chilled cinnamon drink

KID'S MEALS

ADD BANANA MILK OR SOO JEONG GWA (+3.5)

SOY BUTTER RICE + EGG 7

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

KIDS CHICKEN THIGH + RICE 7

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

KID'S BIBIMBOB 7

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

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SNACKS

SIDE OF KIMCHI 5

Rotating house kimchi
gf, nut free, dairy free,

SOY BUTTER RICE 5 / 7 with egg

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

SMASHED POTATOES 6

통감자튀김 Tong gamja twigim
New potatoes, crushed and fried, then tossed with Korean chili flakes, pepper, salt, sugar
vegan, gf, nut free, soy free

Gua Bao: Monday - Thursday Only

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

Gua Bao: Monday - Thursday Only

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, can be soy free

FRIED TOFU GUA BAO 5

대만식 찐빵 Daemansik jjinpang
Hand made steamed bun with a fried tofu, cucumber, carrots, sriracha
vegan, nut 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. It is still my perennial happy meal, especially with a soft egg on the rice. Also try the countryside version with potato and soy butter rice served in a hot stone bowl.

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.

SMASHED POTATOES + KORYO CARROT SALAD

A Korean table is filled with little sides. At home, everything is served at the same time, but at restaurants, often you get these various sides as you wait for bigger dishes. Smashed potatoes and the koryo carrot salad is our versions of these sides called banchan. Often these sides really can round out your meal, providing additional spices (Smashed Potatoes) or crunch and acidity (Koryo Salad). Consider adding any of our sides and snacks for your dinner for fuller experience.

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APPS + SALADS

PEAR + LADY CHOI SALAD 11

샐러드

Asian pear, watermelon radish, arugula, and lady choi peppers tossed in a ginger scallion vinaigrette (gf*), nut free, dairy free

BEET + AVOCADO SALAD 13

비트 아보카도 무침 beet avocado moochim

Roasted local beets, avocado, pickled red onions, toasted cashews, chili pepper vinaigrette
vegan, gf, soy free, can be nut free

FRIED DELICATA SQUASH 13

Lightly fried delicata squash, anchovy caramel sauce, cilantro

gf, nut free, soy free, dairy free, can be vegan

CRISP BROCCOLINI IN FISH CAMEL 13

브로콜리니 볶음 broccolini bokkem

Broccolini, anchovy sauce caramel, almonds, fried onions, cilantro
gf, soy free, dairy free, can be nut free, can be vegan

SWEET CHILI BABY BACK RIBS 14

돼지갈비 daeji galbi

Tender roasted baby back ribs on the bone, sweet chili glaze, sesame, scallions
gf, nut free, dairy free, can be soy free

KOREAN FRIED TOFU 17

두부강정 dooboo gangjung

Lightly battered and fried non-gmo silken tofu
Choose from: chili glaze, soy glaze, Korean chili spice blend
gf, vegan, nut free

TTEOKBOKKI - STREET STYLE 16

떡볶기 tteokbokki

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

TTEOKBOKKI - ROYALE STYLE 16

궁중 떡볶기 goongjoong tteokbokki

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

TTEOKBOKKI - KIMCHI PORK 16

김치 떡볶기 kimchi tteokbokki

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

[Add cheese to your tteokbokki appetizer + 3](#)

CHEF'S NOTES

CRISP BROCCOLINI IN FISH CAMEL

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.

BEET + AVOCADO SALAD

The winter is coming. And we do love comiserating about the winter, lamenting the days gone by of heirloom tomatoes. But Michigan local farms have a lot to offer, an array of beets being one of my favorites. We get our beets from Ann Arbor Seed Company, Goetz Family Farms, and Prochaska Farms. These are sweet and luscious with ripe avocado, a perfect salad for colder days to come.

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KIMCHI FRIED RICE + KIMCHI TTEOKBOKKI

Kimchi is so versatile. It's great on Day 1 when you've 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 to cooking with. Here are two of my favorite ways to cook with kimchi--in Kimchi Fried Rice and stir fried with some rice cakes.

ENTRÉES

TTEOKBOKKI - STREET STYLE 29

떡볶기 tteokbokki

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

TTEOKBOKKI - ROYALE STYLE 29

궁중 떡볶기 goongjoong tteokbokki

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

TTEOKBOKKI - KIMCHI PORK 29

김치 떡볶기 kimchi tteokbokki

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

[Add cheese to your tteokbokki entree + 4](#)

KIMCHI PORK FRIED RICE 21

김치볶음밥 kimchi bokkumbob

Gochujang soy butter rice with housemade napa cabbage kimchi, crispy pork, scallions, sesame, and a sunny egg on top.
nut free

KOREAN FRIED TOFU 20

두부강정 dooboo gangjung

Lightly battered and fried non-gmo silken tofu, rice
Choose from: chili glaze, soy glaze,
Korean chili spice blend
vegan, nut free

KOREAN FRIED CHICKEN 28

닭강정 dak gangjung

Lightly battered and fried Amish Miller chicken, rice
Pick one: Chili glaze, Soy glaze,
Korean chili spice blend (soy free)
nut free, dairy free, gf

BIBIMBOB 16+

비빔밥

Three banchan, greens, and a soft egg served over a bed of rice and w/ a side of housemade gochujang.
Choose your protein(s) below:

Grilled Chicken (contains anchovy sauce) +3

Pork Belly or Beef +4

nut free, dairy free, can be gf

Mushroom, Tempeh, or Avocado +2

nut free, vegetarian, can be gf + vegan

KOREAN FRIED CHICKEN SANDWICH 15

치킨 샌드위치

Zingerman's challah bun, fish sauce and garlic marinated fried chicken, carrots, cucumbers, jalapenos, sriracha mayo
nut free

KOREAN FRIED TOFU SANDWICH 15

두부 샌드위치

Zingerman's challah bun, firm tofu marinated w/ garlic vinaigrette and dusted in Korean chili flakes, carrots, cucumbers, jalapenos, sriracha mayo
vegetarian, nut free

GRILLED CHICKEN BANH MI 15

치킨 반미 샌드위치

Fish sauce and garlic marinated grilled chicken w/ cucumbers, pickled carrots, radishes, cilantro, jalapeno, sriracha mayo on a Zingerman's baguette
nut free, dairy free

TEMPEH BANH MI 15

콩고기 반미 샌드위치

BBQ Brinery tempeh w/cucumbers, pickled carrots, radishes, cilantro, jalapeno, sriracha mayo on a Zingerman's baguette
vegetarian, nut free, dairy free

CHEF'S NOTES

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!

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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: Do it like a star in a Korean TV dramas and have it with something effervescent. Beer is the best, Makku 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.

DESSERT

OMG CUPCAKE 5

Zingerman's chocolate cake stuffed with dark chocolate ganache, covered in chocolate buttercream, glazed in chocolate
vegetarian, nut free

APERITIFS + DIGESTIVO

APEROL 9

AMARETTO 9

AMARO NONINO 11

CAMPARI 9

CAPPELLETTI APERITIVO 9

PEYCHAUD'S APERITIVO 9

AMARETTO 7

AVERNA SICILLIANO 7

GREEN OR YELLOW CHARTREUSE 9-11

PEAR OR APPLE BRANDY 9-10

AMARO MONTENEGRO 9

FERNET BRANCA 8

ZUCCA RABARBARO 10

VECCHIO AMARO DEL CAPO 9

SPAULDING'S COFFEE LIQUEUR (LOCAL) 10

COFFEE

VIETNAMESE COFFEE 6

Sweetened condensed milk, Zingerman's cold brew

ZINGERMAN'S COLD BREW COFFEE 5

TEA

CORN TEA 3

Korea, Herbal

GINGER TURMERIC 3

Rishi, Herbal

JADE CLOUD 3

Rishi, China, Green

JEJU FOREST BLACK 4.5

Camellia Sinensis, Korea, Black

ICED TEA 2.5

rotating selections

END OF MEAL

OMG CUPCAKE 5

Zingerman's chocolate cake stuffed with dark chocolate ganache, covered in chocolate buttercream, glazed in chocolate
vegetarian, nut free

DIGESTIFS

AVERNA 9

Sicily Italy

FERNET BRANCA 8

Milan Italy

CHARTREUSE 11

Grenoble France

FINE DE BOURGOGNE 12

Burgundy France

MONTENEGRO 9

Bologna Italy

TEA

CORN TEA 3

Korea, herbal

GINGER TURMERIC 3

Rishi, Herbal

JADE CLOUD 3

Rishi, China, Green

JEJU FOREST BLACK 4.5

Camellia Sinensis, Korea, Black

ICED TEA 3

Rishi, rotating selections

COFFEE

VIETNAMESE COFFEE 6

Sweetened condensed milk, Zingerman's cold brew

ZINGERMAN'S COLD BREW COFFEE 4