

K-TAPAS

Korean Fried Chicken – seasoned and battered bite-sized chicken thigh pieces, double-fried 20

Beef Tartare – premium, tender raw beef marinated in traditional Korean flavors, served with crispy quinoa, Korean Pear, greens, nori chips, and prawn chips 25

Hamachi Yuzu Crudo – market fresh yellowtail, gochugaru vinaigrette, yuzu-infused olive oil, pickled radish 24

Crispy Dumplings – crispy on the outside, juicy on the inside, choice of pork & kimchi 18 or veggie 🌱 17

Corn Cheese – sweet corn in a savory melted cheese sauce, spicy fried cauliflower, in a cast iron skillet 16

Crispy Mushrooms – fried mushrooms, yuzu kosho mayo, gochujang sauce, and pickled radish 🌱 17

Seoul Sliders – a Korean take on NYC's deli classic chopped cheese, or our famous Korean fried chicken sandwich with ranch slaw and pickles, both are recommended with our house chips or fries 17

SEOUL FOOD

Galbi Jjim – tender, braised short rib served over parsnip puree, chimichurri drizzle, and microgreens 52

Bossam – slow-cooked pork belly served with lettuce wraps, house ssamjangg sauce, and radish kimchi 36

Cast Iron Bulgogi – tender brisket in a traditional Korean marinade with mushrooms, carrots, chives, and caramelized onions, grilled and served on cast iron 35

Branzino – in a decadent lobster bisque, grilled until skin is crispy, topped with wasabi tobiko and fresh sprouts 38

Spicy Dubu Pork – spicy marinated pork belly & shoulder sautéed with onions and scallions served on a sizzling cast iron with slices of firm tofu 32

Prawn Stew – seafood & silken tofu in a dashi broth, jidori egg, stewed in a cast iron pot, non-spicy optional 26

BAP & NOODLES

Bibimbap – sautéed carrots, spinach, zucchini, shitake mushrooms, bean sprouts, cucumbers, fried jidori egg, and toasted nori. Choice of bulgogi 25, spicy pork 24, or mushrooms 🌱 22

Bibim Soba Noodles – Korean buckwheat noodles tossed in carrots, Asian pear, cucumbers, onions, sesame oil, chives, and served cool. Choice of sashimi 24, pork belly 24, or vegetarian 🌱 19

Sashimi Dupbap – wild-caught Hamachi & salmon over sesame-seasoned rice bowl w/ seasonal greens 27

Japchae – sweet potato noodles, vegetables lightly sautéed in sesame oil 🌱 22 add bulgogi or spicy pork (+2)

Burrata Tteokbokki – spicy rice cakes, sausages, scallions, & fish cakes in a traditional creamy, sweet and spicy pepper-based sauce 23

SIDES

Sesame Tofu Salad 🌱 14

Purple Wild Rice 3

House Kimchi 4

House Chips or Fries 8

DESSERT 11

House-Made Ice Cream:

black sesame

toasted rice (dairy-free option available)

Mango Yuzu Cake – an airy mousse cake dressed and infused with mango & yuzu cream

COCKTAILS 18

Korean Pear* – pear-infused vodka, soju, honey, lemon, demerara

Old Seoul Fashioned – hickory-smoked bourbon, demerara, angostura bitters, orange bitters, rosemary (+2)

Lychee Martini* – fresh lychee puree, vodka, lemon, agave (+1)

Eclipse – rose petal and butterfly pea flower infused soju, gin, pineapple juice, Aperol, and fresh lime juice

Passionfruit Mango Bellini* – passionfruit mango puree, lime juice, champagne, freeze-dried strawberries

Crisp Cucumber Martini – muddled cucumbers, soju, gin, St. Germain, fresh lemon (+1)

Raspberry Floradora* – muddled raspberries, tequila or soju, lemon, topped with ginger beer

Boozy Pom Guava* – pomegranate infused tequila, guava puree, Pomegranate extract, dry soju

Seoul Night Highball – a Korean take on the classic highball with traditional plum soju and walnut bitters

Night Cap – Seoul Night soju, Won Mae soju, Dry soju, lemon juice, thyme syrup (+1)

Mezcal Negroni – mezcal, Campari, Sweet Vermouth, dash of Korean fermented Pomegranate (+2)

Perfect Espresso Martini* – freshly pulled espresso, vodka, dry soju, coffee liqueur (+1)

***Can be made as mocktails** – please also ask our server about additional mocktails 15

KOREAN SPIRITS 16 / 45

Seoul Night – dry / Korean plum / crisp

Won Mae – honey / ripe plum / sweet

White Lotus Makgeolli – floral / smooth

Gamsa Blue – Korean pear / melon / full-bodied

RED 17 / 70

Cabernet Sauvignon – Mondavi Pvt Selection

Cabernet Sauvignon – Caymus 2022 (bottle: 175)

Merlot – Josh Cellars / California

Pinot Noir – Candoni / Italy (+1/+3)

BUBBLY 16 / 65

Rose – Domaine Ste Michelle Brut / Columbia Valley

Prosecco – Bollicini Prosecco Treviso Brut / Italy

BEER⁺ 9

Terra

Montauk IPA

Stella

Run Wild IPA (non-alcoholic)

Five Boroughs Summer Ale (seasonal)

***Add a shot of Korean soju** 4

WHITE 17 / 70

Sancerre – Philippe Auchere / France (+1/+3)

Chablis – La Chalisienne / Burgundy, France (+1/+3)

Sauvignon Blanc – Oyster Bay / New Zealand

Pinot Grigio – Chateau Michelle / Columbia Valley

Champagne – Telemont Reserve Heritage / France (bottle only) 95