

MOKYO

by chef Kay Hyun

BEET TOSTADA *vegan	14	YELLOWTAIL CRUDO	17
quinoa chips - avocado - pasilla chile		salsa macha - red onion - cilantro	
MISSION FIG *vegan	14	LOBSTER ROLL	19
charred white kimchi - hongcho - tahini		truffle whipped cheese - celery relish - serrano	
CAULIFLOWER	17	SCALLOP	19
gochujang glaze - raisin labneh - mint		vichyssoise - chicory - gim oil	
CORN DUMPLING	15	GUMBO	14
truffle salsa verde - fennel - parmigiano		Korean chili - andouille sausage - crawfish	
SWEET PLANTAIN	13	NOODLE	17
uchucuta - pistachio - toasted garlic crumbs		basil - cashew - mala oil	
TARTARE	16	RICE with OCTOPUS	19
beef - yuzu crème - sesame oil - grana padano		sweet soy congee - chorizo - pimiento	
BROCCOLI RABE	16		
vietnamese vinaigrette - prosciutto di parma			
WAGYU OXTAIL SPRING ROLL	21	INJEOLMI MOUSSE	13
smoky gochujang - sweet onion		cocoa leaf - hazelnut	
STEAK	19	POP ROCKS	13
NY strip - peppercorn (medium-rare only)		mascarpone - ivoire crumbs	
BERKSHIRE RIB	18	jangsu omija-ju	glass 7
soy base - muhammara		Korea magnolia berry- 2oz - 16.5 % abv	

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
Please notify the server if you have any food allergies or dietary restrictions. Although we do not make any substitution on the menu, our server will inform you what dish you may safely enjoy

IN ORDER TO ALLOW US TO SERVE AS MANY EXCITED VISITORS TO JOIN US, WE ASK THAT YOU PLEASE LIMIT YOUR DINING EXPERIENCE:

2 - 3 PEOPLE > 90 MINUTES

4 - 8 PEOPLE > 120 MINUTES