

# MOKYO

by chef Kyungmin Kay Hyun

BEET TOSTADA - QUINOA CHIPS - AVOCADO PUREE - PASILLA CHILE	14
GARDEN CEVICHE - TIGER'S MILK - MELON - ROASTED GOLDEN BEETS - KUMQUAT	13
CAULIFLOWER - GOCHUJANG GLAZE - RAISIN LABNEH - MINT	17
CORN DUMPLING - TRUFFLE SALSA VERDE - FENNEL - PARMIGIANO	15
SWEET PLANTAIN - UCHUCUTA - PISTACHIO - TOASTED GARLIC CRUMBS	13
BEEF TARTARE - YUZU - WATERCRESS - SESAME - GRANA PADANO	16
OXTAIL SPRING ROLL - WAGYU - SMOKY GOCHUJANG - ONION PUREE	18
BERKSHIRE RIB - SOY BASE - MUHAMMARA	18
STEAK - NY STRIP - KOREAN MUSTARD SESAME - DAIKON PICKLE (MEDIUM-RARE ONLY)	19
YELLOWTAIL CRUDO - SALSA MACHA - RED ONION - CILANTRO	17
LOBSTER ROLL - TRUFFLE WHIPPED CHEESE - CELERY RELISH - SERRANO	19
SCALLOP - VICHYSOISE - CHICORY - GIM OIL	19
GUMBO - KOREAN CHILI PEPPER - ANDOUILLE SAUSAGE - CRAWFISH	14
NOODLE - BASIL - MACADAMIA - MALA OIL	17
RICE with OCTOPUS - SWEET SOY CONGEE - CHORIZO - PIMIENTO - WATERCRESS	19
INJEOLMI MOUSSE - COCOA LEAF - HAZELNUT - OAT CRUMB	13
POP ROCKS - MASCARPONE - BERRY - IVOIRE CRUMB	13

\*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

## SUPPORT US & MAINTAIN FLOW

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 > 60 MINUTES

4 - 10 PEOPLE > 90 MINUTES