

A GUIDE TO INDULGING IN MANDOO & XIAOLONGBAO

START HERE



Taste the Mandoo or Xiaolongbao plain before adding any sauce.

BE CAFEFUL It's Hot!



Add our signature Haesunjang sauce to the ginger



Dip the Mandoo or Xiaolongbao into the Haesunjang signature sauce



Put the Mandoo or Xiaolongbao on the spoon. Poke a small hole to let out the broth



Top your Mandoo or Xiaolongbao with a bit of ginger

DIG IN!

"Haesunjang is Chef's signature recipe, made by blending aged soy sauce and a special fermented paste, perfect for pairing with Mandoo and Xiaolongbao"

MANDOO (S) STEAM or (P) PAN-SEARED



MANEUL & PORK (6PCS)	10.8 (S)	11.8 (P)	SHRIMP & PORK (6PCS)	12.8 (S)	13.8 (P)
KIMCHEE & PORK (6PCS)	11.8 (S)	12.8 (P)	GALBI & PORK (6PCS)	12.8 (S)	13.8 (P)

XIAOLONGBAO (SOUP DUMPLING) (NO TO-GO)

(S) STEAM



KUROBUTA PORK XLB (4PCS) (NO TO-GO)	12.9 (S)	TRUFFLE & KUROBUTA XLB (2PCS) (NO TO-GO)	16.9 (S)
CRAB & SHRIMP KUROBUTA XLB (4PCS) (NO TO-GO)	14.9 (S)	PORCHINI & GRUYÈRE KUROBUTA XLB (4PCS) (NO TO-GO)	15.9 (S)

*All Mandoo and Xiaolongbao contain pork

Each mandoo & xiaolongbao are handcrafted with love and care by our staff, using only the finest ingredients. Savor every bite!!



RICE & NOODLE



SHRIMP EGG FRIED RICE	shrimp, egg, bean sprout, scallion, sesame, spicy oil	16.9
FLAT IRON STEAK SALTEADO	flat iron steak, soy demi-glaze, aji verde, cilantro, pine nut, cotija, rice (NO TO-GO)	23.8
SPICY TOFU TTUKBAEGI	prawn, pork, tofu, sesame, pepper paste, anchovy cashew, rice (NO TO-GO) (VEGETARIAN)	18.8
FIERY STIR CHAMPON	pork, shrimp, squid, napa, sesame - stir-fried noodle (VEGETARIAN)	18.7
BIBIMMEN	porkbelly, egg york, nori, bonito flakes - brothless noodle (egg york is not included for to-go)	18.5
KUNG PAO CLAM SPAGHETTI	littleneck clam, chili pepper, scallion, cilantro (SPICY)	19.5

(NO TO-GO) No to-go



AND MORE



CABBAGE TOFU POCKET	cabbage, seasoned tofu, sage, blueberry, sesame	8.9
JELLYFISH BRUSCHETTA (NO TO-GO)	jellyfish, seaweed noodle, peanut, sesame, mozzarella, avocado (NO TO-GO)	9.4
GAI-LAN NAMOOL	gai-lan, ginger, garlic, cashew nut, truffle oil (NO TO-GO) (VEGETARIAN)	16.7
GAJI TWIGIM	tempura eggplant, spicy garlic gochujang, sesame (NO TO-GO) (VEGETARIAN)	16.8
OIJI	cucumber, gochugaru, sesame, garlic, brown rice vinegar (NO TO-GO) (VEGETARIAN)	7.8
HAEMUL PAJUN	shrimp, squid, scallion, cilantro, jalapeno, onion slaw	21.9
OJINGEO CEVICHE (NO TO-GO)	squid, caper, buffalo mozzarella, lychee, jalapeno	13.2
ELOTE MANDOO (NO TO-GO)	corn, scallion, mozzarella, verde sauce, truffle oil, apple pickle	13.9
JEERA PORK RIBS	pork rib, cumin seed, cilantro, sesame, truffle oil, garlic chip (NO TO-GO)	17.6
ROSEMARY GUOBAOROU	pork, garlic chip, rosemary, lemon, scallion	17.5
NARARA WINGS	chicken wing, gochujang, basil yogurt, sesame, peanut, lemon pickle (NO TO-GO)	19.3
GALBI CARGOT (NO TO-GO)	sous vide beef, edamame, red onion pickles, parsley, parmesan cheese	21.6
LITTLENECK CLAMS	littleneck clam, cilantro, butter, tomato, jalapeno (NO TO-GO)	18.6
CRUNCH CRUNCH SHRIMP	shrimp, water chestnut, shiitake mushroom	14.9
LAMB GOCHU TWIGIM	lamb, jalapeno, basil yogurt, sesame (SPICY)	17.9
CRABBY CLAM PUFFS	snow crab, clam, cream cheese, pecan, sesame, sun dried tomato (NO TO-GO)	15.9

EXTRAS rice 3.3 baguette 4 onion slaw 4 hot wing sauce 2.5 basil yogurt 2.5 house made spicy oil 3 fried egg 4 sweet chili 2.5 horseradish 2.5 dill cucumber 2.5 ginger 5 haesungjang 5

- To ensure that every dish preserves its unique flavor profile and to adhere to our kitchen's limitations, we regretfully cannot accommodate substitutions or remove requests for any items on our menu
- Consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions

 No to-go



DESSERT



MOUSSE CHOCOLAT 	chocolate, apricot, strawberry, coconut, hazelnuts 	11
BITTER ORANGE TIRAMISU 	orange, red bean, matcha, espresso, mint	9.5
MARSHMALLOW BRULEE SUNDAE 	marshmallow fluff, green tea ice-cream, gwaja, balsamic, evoo 	13.6

COCKTAIL

LYCHEE LUSH	lychee soju, milkis, lychee juice, lime, peeled lychee (highball)	14
GINPPL. MULE	apple vodka, ginger ale, fresh ginger, lemon, lime juice, ginger candy (highball)	13
GRAPEFRUIT GLITZ	grapefruit vodka, vermouth, grapefruit juice	15
RUBY DAZZLE	gin, vermouth, cranberry juice, tonic, olive	14
TOPAZ BARLEY	whiskey, mccol, tonic, orange bitter (highball)	13.5
PEACH MAGEOLLITA	makgeolli, peach juice, lemon	13
VODKA TONIC	vodka, tonic	8



Please note: our staffs are not trained to customize drinks. Thank you for your understanding!



SAKE & SOJU

HOT SAKE	SMALL (12)	LARGE (17.5)
OZEKI HANA AWAKA		18
Sparkling Flower Sake (cold) Japan 7%		
OZEKI NIGORI PINEAPPLE		21
Cloudy Sake (cold) Japan 9%		
AWASHIZUKU		18
Sparkling Sake (cold) Japan 12%		
GOOD DAY LYCHEE SOJU		17
Soju (cold) South Korea 13.5%		



BEER (bottle & can)

<u>7</u>	<u>8</u>	<u>9</u>
CHANG	SAPPORO	ASAHI
Thailand 5%	Japan 4.9%	Japan 5%
CASS	KIRIN	ORION
S. Korea 4.5%	ICHIBAN	Japan 5%
LEO	Japan 5%	
Thailand 5%	TSINGTAO	
	China 4.8%	
	SINGHA	
	Thailand 5%	
	TWO HEARTED	
	IPA	
	Michigan 7%	



NON-ACOHOLIC



PEACH MONG	9
peach syrup, sweet lime juice, tonic fresh lemon (highball)	
HEINEKEN 0.0 BEER Germany 0.3%	6
O'DOULS PREMIUM BEER St. Louis, MO 0.2%	6
HITACHINO NEST YUZU & GINGER BEER	12
non-ale, fruit & spice, japan 0.3%	

CLASSIC SODA



SANPELLEGRIONO orange, lemon	3.2
S. PELLEGRIONO NATURAL MINERAL	5.3
COKE, ZERO COKE, SPRITE, GINGER ALE	3.5

HOT TEA
(LOOSE LEAF)

OOLONG
YUNAN

8



SENCHA
HOJICHA

8.5



LONG JIN 9

WINE



WHITE		GLASS	BOTTLE
CHATEAU STE MICHELLE - CHARDONNAY	2020 Washington	10	30
FONTANA CANDIDA - PINOT GRIGIO	2022 Italy	13	37
MATUA - SAUVIGNON BLANC	2022 New Zealand	12	35
RED			
CLOS DU BOIS - CABERNET	2021 California	10	30
MARK WEST - PINOT NOIR	2022 California	11	32
ALAMOS - MALBEC	2022 Argentina	12	35
APOTHIC - ROSE		13	37

- A minimum Charge of **\$15** is required when using your credit card
- 18% gratuity will be added to parties of 6 and more
- Due to limited seating capacity during peak business hours, we may ask for your table when you've finished in order to accommodate waiting customers
- We are only able to split the check into a maximum of 4 separate checks after additional **\$2** charge for each additional card (due to increasing merchant fees).
- Since we craft all of our dishes using shared equipment, they may come into contact with certain allergens (e.g. peanuts, dairy, eggs, etc).

