

A GUIDE TO INDULGING IN XIAOLONGBAO & MANDOO

START HERE

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



Taste the Xiaolong or Mandoo plain before adding any sauce.

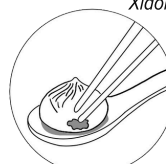
BE CAFEFUL It's Hot!



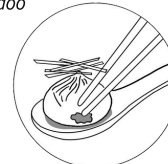
Add our signature Haesunjang sauce to the ginger



Dip the Xiaolongbao or Mandoo into the Haesunjang signature sauce



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



Top your Xiaolongbao or Mandoo with a bit of ginger **DIG IN!**

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)
- PORCINI & GRUYÈRE KUROBUTA XLB (4PCS) (NO TO-GO) 15.9 (S)

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

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

*All Xiaolongbao and Mandoo and contain pork except Veggi Mandoo

Each xiaolongbao & mandoo 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 17
- WOK-FIRED STEAK SALTEADO flat iron steak, soy demi-glaze, aji verde, cilantro, pine nut, cotija, rice (S) 24.5
- SPICY TOFU TTUKBAEGI prawn, pork, tofu, sesame, pepper paste, anchovy cashew, rice (S) (V) (N) 19.2
- FIERY STIR CHAMPON pork, shrimp, squid, napa, sesame - stir-fried noodle (S) 18.9
- BIBIMMEN porkbelly, egg york, nori, chives, raw garlic, bonito flakes - smoky brothless noodle RAW GARLIC (S) 18.7
(egg york is not included for to-go)
- KUNG PAO CLAM SPAGHETTI littleneck clam, chili pepper, scallion, cilantro (S) 19.5

Inspired by Jeju Island's traditional noodle soup

*Contains seafood

DOMBE GUKSU *

Rich-simmered Pork & Beef broth Noodle Soup with hand cut noodle with egg, cilantro, bean sprout, sesame, nori, serrano, gochugaru flakes

CHOOSE YOUR PROTEIN

CHAR-GRILLED FLAT IRON STEAK (S) 19.1

TENDER SOY-BRAISED PULLED PORK (S) 17.2

CRISPY GOLDEN FRIED CHICKEN THIGHS (S) 18.2

(NO TO-GO) No to-go



AND MORE



- CABBAGE TOFU POCKET cabbage, seasoned tofu, sage, blueberry, sesame 9.3
- JELLYFISH BRUSCHETTA (NO TO-GO) jellyfish, seaweed noodle, peanut, sesame, mozzarella, avocado, olive (S) 9.8
- GAI-LAN NAMOOL gai-lan, ginger, garlic, cashew nut, truffle oil (S) (V) 17.5
- GAJI TWIGIM tempura eggplant, spicy garlic gochujang, sesame (S) (V) (N) 17.3
- OIJI cucumber, gochugaru, sesame, garlic, brown rice vinegar (S) (V) 8.3
- HAEMUL PAJUN shrimp, squid, scallion, cilantro, jalapeno, onion slaw 22.4
- OJINGEO CEVICHE (NO TO-GO) squid, caper, buffalo mozzarella, lychee, jalapeno, avocado 13.9
- ELOTE MANDOO (NO TO-GO) corn, scallion, mozzarella, verde sauce, truffle oil, apple pickle 14.4
- JEERA PORK RIBS pork rib, cumin seed, cilantro, sesame, truffle oil, garlic chip (S) 17.9
- ROSEMARY GUOBAOROU pork, garlic chip, rosemary, lemon, scallion 17.9
- NARARA WINGS chicken wing, gochujang, basil yogurt, sesame, peanut, lemon pickle 19.9
- GALBI CARGOT (NO TO-GO) sous vide beef, edamame, red onion pickles, parsley, mozzarella 22
- LITTLENECK CLAMS littleneck clam, cilantro, butter, tomato, jalapeno (S) 18.9
- CRUNCH CRUNCH SHRIMP shrimp, water chestnut, shiitake mushroom 15.2
- LAMB GOCHU TWIGIM lamb, jalapeno, horseradish, basil, sesame (S) 18.3
- CRABBY CLAM PUFFS snow crab, clam, cream cheese, pecan, sesame, sun dried tomato (S) (N) 16.4

EXTRAS rice 3.6 baguette 5.2 onion slaw 4.2 fried egg 4 extra noodle 3.95 ginger (12oz) 5.2 house made spicy oil 1.5 sauce: red hot wing 2.7 basil yogurt 2.7 horseradish basil 2.7 dill cucumber 2.7 sweet chili 2.7 haesunjang (12oz)

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

No to-go



DESSERT



- MOUSSE CHOCOLAT** chocolate, apricot, strawberry, coconut, hazelnuts 11.6
- BITTER ORANGE TIRAMISU** orange, red bean, matcha, espresso, mint 10
- MARSHMALLOW BRULEE SUNDAE** marshmallow fluff, green tea ice-cream, gwaja, balsamic, evoo 13.9

COCKTAIL

- LYCHEE LUSH** lychee soju, milkis, lychee juice, lime, peeled lychee (highball) 14.5
- GINPPL. MULE** apple vodka, ginger ale, fresh ginger, lemon, lime juice, ginger candy (highball) 13.4
- GRAPEFRUIT GLITZ** grapefruit vodka, vermouth, grapefruit juice 15
- RUBY DAZZLE** gin, vermouth, cranberry juice, tonic, olive 14
- TOPAZ BARLEY** whiskey, mccol, tonic, orange bitter 13.6
- PEACH MAGEOLLITA** makgeolli, peach juice, lemon 13.5
- VODKA TONIC** vodka, tonic 13
- GIN & TONIC** gin, tonic 15

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

SAKE & SOJU

- HOT SAKE** SMALL (13.5) LARGE (18.9)
- HANA AWAKA OZEKI** sparkling, sweetness sake (cold) Japan 7% 19
- NIGORI PINEAPPLE OZEKI** creamy, fruity sake (cold) Japan 9% 22
- AWASHIZUKU KIUCH HITACHINO** sparkling sake (cold) Japan 12% 19
- SUPERIOR JUNMAI GINJO HAKUTSURU** light, dry sake (cold) Japan 14.5% 26
- SAYURI NIGORI HAKUTSURU** creamy, fruity sake (cold) Japan 12.5% 24
- SOON HARI PEACH SOJU LOTTE** fruity peach (cold) S. Korea 12% 18.5
- GOODDAY LYCHEE SOJU MUHAK** fruity lychee (cold) S. Korea 12.5% 18.5

NON-ACOHOLIC

- PEACH MONG** peach syrup, sweet lime juice, tonic fresh lemon (highball) 9
- HEINEKEN 0.0 BEER** Germany 0.3% 6.9
- IMPORTED SODA**
- MCCOL BARLEY, MILKIS** original 3.9

HARD SELTZER

- WHITE CLAW BLACK CHERRY** 6.9
- WHITE CLAW MANGO** 6.9

WINE

- WHITE**
- CHATEAU STE MICHELLE - CHARDONNAY**
- FONTANA CANDIDA - PINOT GRIGIO**
- MATUA - SAUVIGNON BLANC**
- MIONETTO PROSECCO**
- RED**
- CLOS DU BOIS - CABERNET**
- MARK WEST - PINOT NOIR**
- ALAMOS - MALBEC**
- APOTHIC - ROSE**

BEER (bottle & can)

- CHANG** Thailand 5% 7.6
- CASS** S. Korea 4.5% 7.6
- LEO** Thailand 5% 7.6
- SAPORO** Japan 4.9% 8.6
- KIRIN ICHIBAN** Japan 5% 8.6
- SINGHA** Thailand 5% 8.6
- TWO HEARTED IPA** Michigan 7% 8.6
- KIRIN LIGHT** Japan 3.3% 9.5
- TSINGTAO** China 4.8% 9.6
- ASAHI** Japan 5% 9.6
- ORION** Japan 5% 9.6
- HITACHINO NEST GINGER** Japan 8% 18

CLASSIC SODA

- SANPELLEGRINO** 3.8
- Blood Orange / Lemon / Orange**
- S. PELLEGRINO NATURAL MINERAL** 5.7
- COKE, ZERO**
- COKE, SPRITE, GINGER ALE** 4

GLASS BOTTLE

Washington	15	40
Italy	15	40
New Zealand	14	38
Italy		18
California	12	34
California	14	38
Argentina	14	38
California	15	40

- OOLONG** 8.5
- YUNNAN** 8.5
- SENCHA** 9
- HOJICHA** 9
- LONG JIN** 9.5

HOT TEA (LOOSE LEAF)

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

- 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).