

A GUIDE TO INDULGING IN XIAOLONGBAO & MANDOO  
START HERE



Taste the Xiaolong or Mandoo plain before adding any sauce.

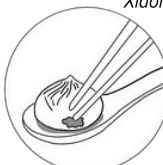
BE CAFEFUL It's Hot!



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!**

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

XIAOLONGBAO (SOUP DUMPLING) (S) STEAM

KUROBUTA PORK XLB (4PCS) 12.9 (S)  
CRAB & SHRIMP KUROBUTA XLB (4PCS) 14.9 (S)



TRUFFLE & KUROBUTA XLB (2PCS) 16.9 (S)  
PORCHINI & GRUYÈRE KUROBUTA XLB (4PCS) 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) 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                                                                   | 16.9 |
| FLAT IRON STEAK SALTEADO | flat iron steak, soy demi-glaze, aji verde, cilantro, pine nut, cotija, rice                                            | 23.8 |
| SPICY TOFU TTUKBAEGI     | prawn, pork, tofu, sesame, pepper paste, anchovy cashew, rice                                                           | 18.8 |
| FIERY STIR CHAMPON       | pork, shrimp, squid, napa, sesame - stir-fried noodle                                                                   | 18.7 |
| BIBIMMEN                 | porkbelly, egg york, nori, chives, raw garlic, bonito flakes - brothless noodle<br>(egg york is not included for to-go) | 18.5 |
| KUNG PAO CLAM SPAGHETTI  | littleneck clam, chili pepper, scallion, cilantro                                                                       | 19.5 |

DOMBE GUKSU Inspired by Jeju Island's traditional noodle soup

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 18.9

TENDER SOY-BRAISED  
PULLED PORK 16.9

CRISPY GOLDEN  
FRIED CHICKEN THIGHS 17.9



No to-go



AND MORE



|                      |                                                                     |      |
|----------------------|---------------------------------------------------------------------|------|
| CABBAGE TOFU POCKET  | cabbage, seasoned tofu, sage, blueberry, sesame                     | 8.9  |
| JELLYFISH BRUSCHETTA | jellyfish, seaweed noodle, peanut, sesame, mozzarella, avocado      | 9.4  |
| GAI-LAN NAMOOL       | gai-lan, ginger, garlic, cashew nut, truffle oil                    | 16.7 |
| GAJI TWIGIM          | tempura eggplant, spicy garlic gochujang, sesame                    | 16.8 |
| OIJI                 | cucumber, gochugaru, sesame, garlic, brown rice vinegar             | 7.8  |
| HAEMUL PAJUN         | shrimp, squid, scallion, cilantro, jalapeno, onion slaw             | 21.9 |
| OJINGEO CEVICHE      | squid, caper, buffalo mozzarella, lychee, jalapeno, avocado         | 13.2 |
| ELOTE MANDOO         | corn, scallion, mozzarella, verde sauce, truffle oil, apple pickle  | 13.9 |
| JEERA PORK RIBS      | pork rib, cumin seed, cilantro, sesame, truffle oil, garlic chip    | 17.6 |
| ROSEMARY GUOBAOROU   | pork, garlic chip, rosemary, lemon, scallion                        | 17.5 |
| NARARA WINGS         | chicken wing, gochujang, basil yogurt, sesame, peanut, lemon pickle | 19.3 |
| GALBI CARGOT         | sous vide beef, edamame, red onion pickles, parsley, mozzarella     | 21.6 |
| LITTLENECK CLAMS     | littleneck clam, cilantro, butter, tomato, jalapeno                 | 18.6 |
| CRUNCH CRUNCH SHRIMP | shrimp, water chestnut, shiitake mushroom                           | 14.9 |
| LAMB GOCHU TWIGIM    | lamb, jalapeno, basil yogurt, sesame                                | 17.9 |
| CRABBY CLAM PUFFS    | snow crab, clam, cream cheese, pecan, sesame, sun dried tomato      | 15.9 |

EXTRAS rice 3.3 baguette 4 onion slaw 4 fried egg 4 extra noodle 3.8 ginger (12oz) 5 house made spicy oil 1  
sauce: red hot wing 2.5 basil yogurt 2.5 horseradish 2.5 dill cucumber 2.5 sweet chili 2.5 haesunjang (12oz) 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

DESSERT & DRINK

BIGSUDA

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                                              | 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)   |    |
| HANA AWAKA OZEKI               | sparkling, sweetness sake (cold) | Japan 7%       | 18 |
| NIGORI PINEAPPLE OZEKI         | creamy, fruity sake (cold)       | Japan 9%       | 21 |
| AWASHIZUKU KIUCH HITACHINO     | sparkling sake (cold)            | Japan 12%      | 18 |
| SUPERIORJUNMAI GINJO HAKUTSURU | light, dry sake (cold)           | Japan 14.5%    | 24 |
| SAYURI NIGORI HAKUTSURU        | creamy, fruity sake (cold)       | Japan 12.5%    | 22 |
| SOON HARI PEACH SOJU LOTTE     | fruity peach (cold)              | S. Korea 12%   | 17 |
| GOODDAY LYCHEE SOJU MUHAK      | fruity lychee (cold)             | S. Korea 12.5% | 17 |



BEER (bottle & can)

| 7                     | 8                              | 9                                         |
|-----------------------|--------------------------------|-------------------------------------------|
| CHANG<br>Thailand 5%  | SAPPORO<br>Japan 4.9%          | ASAHI<br>Japan 5%                         |
| CASS<br>S. Korea 4.5% | KIRIN<br>Japan 5%              | ORION                                     |
| LEO<br>Thailand 5%    | ICHIBAN<br>Japan 5%            | 16.5<br>HITACHINO NEST<br>Ginger Japan 8% |
|                       | TSINGTAO<br>China 4.8%         |                                           |
|                       | SINGHA<br>Thailand 5%          |                                           |
|                       | TWO HEARTED IPA<br>Michigan 7% |                                           |

NON-ACOHOLIC

|                      |                                                             |     |
|----------------------|-------------------------------------------------------------|-----|
| PEACH MONG           | peach syrup, sweet lime juice, tonic fresh lemon (highball) | 9   |
| HEINEKEN 0.0 BEER    | Germany 0.3%                                                | 6.5 |
| BECK'S BEER          | Germany 0.3%                                                | 6   |
| IMPORTED SODA        |                                                             |     |
| MCCOL BARLEY, MILKIS | original                                                    | 3.8 |



HARD SELTZER

|                         |     |
|-------------------------|-----|
| WHITE CLAW BLACK CHERRY | 6.5 |
| WHITE CLAW MANGO        | 6.5 |

CLASSIC SODA



|                                |     |
|--------------------------------|-----|
| SANPELLEGRIONO                 |     |
| Blood Orange / Lemon / Orange  | 3.2 |
| S. PELLEGRIONO NATURAL MINERAL | 5.3 |
| COKE,ZERO                      |     |
| COKE,SPRITE,GINGER ALE         | 3.5 |

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                    |



|                  | GLASS | BOTTLE |
|------------------|-------|--------|
| 2020 Washington  | 10    | 30     |
| 2022 Italy       | 13    | 37     |
| 2022 New Zealand | 12    | 35     |
| Italy            |       | 16     |
| 2021 California  | 10    | 30     |
| 2022 California  | 11    | 32     |
| 2022 Argentina   | 12    | 35     |
| 2022 California  | 13    | 37     |



HOT TEA (LOOSE LEAF)



|        |       |        |         |          |
|--------|-------|--------|---------|----------|
| OOLONG | YUNAN | SENCHA | HOJICHA | LONG JIN |
| 8      | 8     | 8.5    | 8.5     | 9        |

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

- 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).

