

A GUIDE TO INDULGING IN XIAOLONGBAO & MANDOO
START HERE



Taste the Xiaolong or Mandoo plain before adding any sauce.

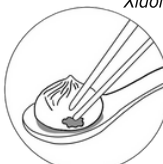
BE CAFEFUL It's Hot!



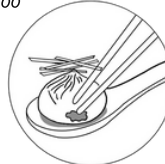
Add our signature Haesunjang sauce to the ginger



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 xialongbao & 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
FLAT IRON STEAK SALTEADO	flat iron steak, soy demi-glaze, aji verde, cilantro, pine nut, cotija, rice	24.5
SPICY TOFU TTUKBAEGI	prawn, pork, tofu, sesame, pepper paste, anchovy cashew, rice	19.2
FIERY STIR CHAMPON	pork, shrimp, squid, napa, sesame - stir-fried noodle	18.9
BIBIMMEN	porkbelly, egg york, nori, chives, raw garlic, bonito flakes - brothless noodle (egg york is not included for to-go)	18.7
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 19.1

TENDER SOY-BRAISED
PULLED PORK 17.2

CRISPY GOLDEN
FRIED CHICKEN THIGHS 18.2

No to-go

AND MORE

CABBAGE TOFU POCKET	cabbage, seasoned tofu, sage, blueberry, sesame	9.1
JELLYFISH BRUSCHETTA	jellyfish, seaweed noodle, peanut, sesame, mozzarella, avocado, olive	9.6
GAI-LAN NAMOOL	gai-lan, ginger, garlic, cashew nut, truffle oil	17.3
GAJI TWIGIM	tempura eggplant, spicy garlic gochujang, sesame	17.1
OIJI	cucumber, gochugaru, sesame, garlic, brown rice vinegar	8.1
HAEMUL PAJUN	shrimp, squid, scallion, cilantro, jalapeno, onion slaw	22.1
OJINGEO CEVICHE	squid, caper, buffalo mozzarella, lychee, jalapeno, avocado	13.7
ELOTE MANDOO	corn, scallion, mozzarella, verde sauce, truffle oil, apple pickle	14.1
JEERA PORK RIBS	pork rib, cumin seed, cilantro, sesame, truffle oil, garlic chip	17.8
ROSEMARY GUOBAOROU	pork, garlic chip, rosemary, lemon, scallion	17.8
NARARA WINGS	chicken wing, gochujang, basil yogurt, sesame, peanut, lemon pickle	19.7
GALBI CARGOT	sous vide beef, edamame, red onion pickles, parsley, mozzarella	21.8
LITTLENECK CLAMS	littleneck clam, cilantro, butter, tomato, jalapeno	18.7
CRUNCH CRUNCH SHRIMP	shrimp, water chestnut, shiitake mushroom	15.1
LAMB GOCHU TWIGIM	lamb, jalapeno, basil yogurt, sesame	18.1
CRABBY CLAM PUFFS	snow crab, clam, cream cheese, pecan, sesame, sun dried tomato	16.1

EXTRAS rice 3.4 baguette 5 onion slaw 4 fried egg 4 extra noodle 3.9 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 	11.4
BITTER ORANGE TIRAMISU 	orange, red bean, matcha, espresso, mint	9.8
MARSHMALLOW BRULEE SUNDAE 	marshmallow fluff, green tea ice-cream, gwaja, balsamic, evoo 	13.8

COCKTAIL

LYCHEE LUSH	lychee soju, milkis, lychee juice, lime, peeled lychee (highball)	14.3
GINPPL. MULE	apple vodka, ginger ale, fresh ginger, lemon, lime juice, ginger candy (highball)	13.2
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	12
GIN & TONIC	gin, tonic	14



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



SAKE & SOJU

HOT SAKE	SMALL (13) LARGE (18.5)	
HANA AWAKA <i>OZEKI</i> sparkling, sweetness sake (cold) Japan 7%		19
NIGORI PINEAPPLE <i>OZEKI</i> creamy, fruity sake (cold) Japan 9% 		22
AWASHIZUKU <i>KIUCH HITACHINO</i> sparkling sake (cold) Japan 12%		19
SUPERIORJUNMAI GINJO <i>HAKUTSURU</i> light, dry sake (cold) Japan 14.5%		25
SAYURI NIGORI <i>HAKUTSURU</i> creamy, fruity sake (cold) Japan 12.5%		23
SOON HARI PEACH SOJU <i>LOTTE</i> fruity peach (cold) S. Korea 12%		18
GOODDAY LYCHEE SOJU <i>MUHAK</i> fruity lychee (cold) S. Korea 12.5%		18



BEER (bottle & can)

<u>7.5</u>	<u>8.5</u>	<u>9.5</u>
CHANG Thailand 5%	SAPPORO Japan 4.9%	TSINGTAO China 4.8%
CASS S. Korea 4.5%	KIRIN	ASAHI Japan 5%
LEO Thailand 5%	ICHIBAN Japan 5%	ORION Japan 5%
	SINGHA Thailand 5%	<u>17</u>
	TWO HEARTED IPA Michigan 7%	HITACHINO NEST Ginger Japan 8%

NON-ACOHOLIC

PEACH MONG peach syrup, sweet lime juice, tonic fresh lemon (highball)	9	
HEINEKEN <i>0.0 BEER</i> Germany 0.3%	6.8	
BECK'S BEER Germany 0.3%	6.5	
IMPORTED SODA		
MCCOL BARLEY, MILKIS original	3.8	

HARD SELTZER

WHITE CLAW	BLACK CHERRY	6.8
WHITE CLAW	MANGO	6.8

CLASSIC SODA



SANPELLEGRIONO <i>Blood Orange / Lemon / Orange</i>	3.5
S. PELLEGRIONO NATURAL MINERAL	5.5
COKE,ZERO	
COKE,SPRITE,GINGER ALE	4

WINE

WHITE		GLASS	BOTTLE
CHATEAU STE MICHELLE - CHARDONNAY	Washington	11	33
FONTANA CANDIDA - PINOT GRIGIO	Italy	14	39
MATUA - SAUVIGNON BLANC	New Zealand	13	37
MIONETTO PROSECCO 	Italy		17
RED			
CLOS DU BOIS - CABERNET	California	11	33
MARK WEST - PINOT NOIR	California	12	34
ALAMOS - MALBEC	Argentina	13	37
APOTHIC - ROSE	California	14	39



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).

