

MOKYO

by chef Kyungmin Kay Hyun

APPLE - LUCY ROSE - CASHEW VINAIGRETTE - LIME	11
CAULIFLOWER - GOCHUJANG GLAZE - RAISIN LABNEH - MINT	12
MUSHROOM - WILD SESAME BEURRE BLANC - BRUSSEL SPROUT	13
CORN DUMPLING - TRUFFLE SALSA VERDE - FENNEL - PARMIGIANO	11
PLANTAIN KATSU - UCHUCUTA - PISTACHIO - CILANTRO	11
PORK JOWL - CHAYOTE SQUASH - KABAYAKI BUTTER - KALAMATA AIOLI	14
OXTAIL SPRING ROLL - WAGYU - SMOKY GOCHUJANG - ONION PUREE	14
STEAK - WAGYU - SHISO SALSA - BUTTERNUT SQUASH TOAST	15
RICE with OCTOPUS - SWEET SOY CONGEE - CHORIZO - PIMIENTO - MIZUNA	14
GUMBO - KOREAN CHILI PEPPER - ANDOUILLE SAUSAGE - CRAWFISH	12
LOBSTER ROLL - TRUFFLE WHIPPED CHEESE - CELERY RELISH - SERRANO	15
NOODLE - BASIL - BRAZILIAN NUT - MALA OIL	13
INJEOLMI MOUSSE - COCOA LEAF - HAZELNUT - OAT CRUMB	12
POP ROCKS - MASCARPONE - BERRY - IVOIRE CRUMB	11

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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 - 4 PEOPLE > 90 MINUTES
- 5 - 10 PEOPLE > 120 MINUTES

WE APPRECIATE YOUR UNDERSTANDING AND PATIENCE AS WE ARE OFFERING A LIMITED MENU WITH LIMITED STAFFING.