

MOKYO

by chef Kyungmin Kay Hyun

PERSIMMON - CONG-GARU VINAIGRETTE - LIME - GINGER OLIVE OIL	12
CAULIFLOWER - GOCHUJANG GLAZE - RAISIN LABNEH - MINT	14
BEET TOSTADA - QUINOA CHIPS - AVOCADO PUREE - PASILLA CHILE	14
CORN DUMPLING - TRUFFLE SALSA VERDE - FENNEL - PARMIGIANO	13
SWEET PLANTAIN - UCHUCUTA - PISTACHIO - TOASTED GARLIC CRUMBS	12
BEEF TARTARE - YUZU - WATERCRESS - SESAME - GRANA PADANO	16
OXTAIL SPRING ROLL - WAGYU - SMOKY GOCHUJANG - ONION PUREE	17
BERKSHIRE RIB - SOY BASE - MUHAMMARA	17
STEAK - NY STRIP - SHISO SALSA - BUTTERNUT SQUASH (MEDIUM-RARE ONLY)	18
YELLOWTAIL CRUDO - SALSA MACHA - RED ONION - CILANTRO	15
RICE with OCTOPUS - SWEET SOY CONGEE - CHORIZO - PIMIENTO - WATERCRESS	16
GUMBO - KOREAN CHILI PEPPER - ANDOUILLE SAUSAGE - CRAWFISH	13
LOBSTER ROLL - TRUFFLE WHIPPED CHEESE - CELERY RELISH - SERRANO	18
NOODLE - BASIL - BRAZILIAN NUT - MALA OIL	13
INJEOLMI MOUSSE - COCOA LEAF - HAZELNUT - OAT CRUMB	13
POP ROCKS - MASCARPONE - BERRY - IVOIRE CRUMB	13

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
Please notify the server if you have any food allergies or dietary restrictions. Although we do not make any substitution on the menu, our server will inform you what dish you may safely enjoy

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 - 3 PEOPLE > 60 MINUTES

4 - 10 PEOPLE > 90 MINUTES