

# MOKYO

by chef Kyungmin Kay Hyun

PERSIMMON SALAD - CASHEW VINAIGRETTE - LIME - HERB 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 - SMOKY GOCHUJANG - ONION PUREE 12

STEAK - WAGYU - SHISO SALSA - BUTTERNUT SQUASH TOAST 15

RICE with OCTOPUS - BRAISED - SWEET SOY CONGEE - PIMIENTO 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.