



## APPETIZER 전채요리

A1. EDAMAME	4
A2. EDAMAME SALAD	5
A3. SEAWEED SALAD	5
A4. SUNOMONO <i>assorted sashimi in sweet rice vinegar</i>	10
A5. SALMONPAGUS <i>Asparagus wrapped in salmon with spicy red pepper sauce</i>	7
A6. SOFT SHELL CRAB TEMPURA <i>Lightly fried soft shell crab with coconut sauce</i>	10
A7. OCEAN'S FARM <i>Seaweed salad, edamame salad, calamari ceviché</i>	8
A8. MAGURO TARTAR <i>tuna, mango, avocado, scallion, tobiko with coconut sauce</i>	12
A9. MAGURO TATAKI	10
<i>Seared tuna, seven spice, sweet soy reduction fried shallot, scallion, tobiko, ponzu</i>	
A10. 새우 튀김 SAE WOO TWEEGEEM <i>Shrimp tempura</i>	8
A11. 로스 편채 ROS PYUN CHAE <i>Seared thin sliced beef wrapped with assorted vegetables</i>	10
A12. 삼 색 전 SAM SAC JUN <i>Assorted bite size pan cake</i>	6
A13. 만두 구이 MAN DOO GUI <i>Lightly pan fried dumplings</i>	5
A14. 슈마이 SHUMAI <i>Steamed shrimp dumplings</i>	5
A15. 야채 튀김 YACHAE TWEEGEEM <i>Vegetable tempura</i>	5
A16. 미소 스프 MISO SOUP	2
A17. 만두 스프 MAN DOO SOUP <i>dumpling soup</i>	4
A18. 미역 스프 SEAWEED SOUP	4
A19. 전복죽 ABALONE PORRIDGE	6



*Korean meals are noted for the number of side dishes (ban chan) that accompany the ubiquitous steam-cooked short grain rice, soup, and kimchi (fermented, spicy vegetable banchan, most commonly cabbage, radish or cucumber). Every meal is accompanied by numerous "banchan".*