

A T O B O Y

\$75 PRIX-FIXE

SEA URCHIN*

egg jjim, gim, quinoa

WAGYU YUKHWE* +5

gochujang, korean pear, egg yolk

FLUKE*

ganjang, persimmon, wood ear

BURRATA

perilla pesto, endive, meyer lemon

SQUASH

gangjeong, sage, fontina

SQUID

sesame seed, chili, cilantro

SWEET SHRIMP

white kimchi, shiso, carrot

SPANISH MACKEREL

mu, scallion, paprika

WAGYU RIB +7

chun jang, abundance potato, gem lettuce

PORK

galbi, sunchoke

ADD-ONS

FRIED CHICKEN +28

spicy peanut sauce, yangyummy sauce

*Each prix-fixe comes with a bowl of Seasonal Rice, Banchan, and Kimchi

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

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DESSERTS

SUJEONGGWA GRANITA +16

Lychee yogurt, walnut, burrata cheese

GOGUMA ICE CREAM +20

chestnut, black tea, date

ROYAL TOKAJI, LATE HARVEST +16

Tokaji, Hungary 2018

OSULLOC TEA

Sejak (Green) +7

Jeju Tangerine (Blended) +6

Rooibos Moonlight (Herbal) +6

THE KOREAN COOKBOOK +54.95

signed by Chef JP