

# 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*

## OXTAIL SOOYUK +7

*napa cabbage, chimichurri, buchu muchim*

## PORK GALBI

*potato, 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*