

A GUIDE TO INDULGING IN MANDOO & XIAOLONGBAO

"Haesunjang is Chef's signature recipe, made by blending aged soy sauce and a special fermented paste, perfect for pairing with Mandoo and Xiaolongbao"

START HERE



Taste the Mandoo or Xiaolongbao plain before adding any sauce.

**BE CAFEFUL** It's Hot!



Add our signature Haesunjang sauce to the ginger



Dip the Mandoo or Xiaolongbao into the Haesunjang signature sauce



Put the Mandoo or Xiaolongbao on the spoon. Poke a small hole to let out the broth



Top your Mandoo or Xiaolongbao with a bit of ginger

**DIG IN!**

MANDOO (S) STEAM or (P) PAN-SEARED



MANEUL & PORK (6PCS)	10.8 (S)	11.8 (P)	SHRIMP & PORK (6PCS)	12.8 (S)	13.8 (P)
KIMCHEE & PORK (6PCS)	11.8 (S)	12.8 (P)	GALBI & PORK (6PCS)	12.8 (S)	13.8 (P)

XIAOLONGBAO (SOUP DUMPLING) (S) STEAM



KUROBUTA PORK XLB (4PCS)	12.9 (S)	TRUFFLE & KUROBUTA XLB (2PCS)	16.9 (S)
CRAB & SHRIMP KUROBUTA XLB (4PCS)	14.9 (S)	PORCHINI & GRUYÈRE KUROBUTA XLB (4PCS)	15.9 (S)

\*All Mandoo and Xiaolongbao contain pork

Each mandoo & xiaolongbao are handcrafted with love and care by our staff, using only the finest ingredients. Savor every bite!!



RICE & NOODLE



SHRIMP EGG FRIED RICE	shrimp, egg, bean sprout, scallion, sesame, spicy oil	16.9
FLAT IRON STEAK SALTEADO	flat iron steak, soy demi-glaze, aji verde, cilantro, pine nut, cotija, rice	23.8
SPICY TOFU TTUKBAEGI	prawn, pork, tofu, sesame, pepper paste, anchovy cashew, rice	18.8
FIERY STIR CHAMPON	pork, shrimp, squid, napa, sesame - stir-fried noodle	18.7
BIBIMMEN	porkbelly, egg york, nori, chives, raw garlic, bonito flakes - brothless noodle (egg york is not included for to-go)	18.5
KUNG PAO CLAM SPAGHETTI	littleneck clam, chili pepper, scallion, cilantro	19.5

No to-go



AND MORE



CABBAGE TOFU POCKET	cabbage, seasoned tofu, sage, blueberry, sesame	8.9
JELLYFISH BRUSCHETTA	jellyfish, seaweed noodle, peanut, sesame, mozzarella, avocado	9.4
GAI-LAN NAMOOL	gai-lan, ginger, garlic, cashew nut, truffle oil	16.7
GAJI TWIGIM	tempura eggplant, spicy garlic gochujang, sesame	16.8
OIJI	cucumber, gochugaru, sesame, garlic, brown rice vinegar	7.8
HAEMUL PAJUN	shrimp, squid, scallion, cilantro, jalapeno, onion slaw	21.9
OJINGEO CEVICHE	squid, caper, buffalo mozzarella, lychee, jalapeno	13.2
ELOTE MANDOO	corn, scallion, mozzarella, verde sauce, truffle oil, apple pickle	13.9
JEERA PORK RIBS	pork rib, cumin seed, cilantro, sesame, truffle oil, garlic chip	17.6
ROSEMARY GUOBAOROU	pork, garlic chip, rosemary, lemon, scallion	17.5
NARARA WINGS	chicken wing, gochujang, basil yogurt, sesame, peanut, lemon pickle	19.3
GALBI CARGOT	sous vide beef, edamame, red onion pickles, parsley, parmesan cheese	21.6
LITTLENECK CLAMS	littleneck clam, cilantro, butter, tomato, jalapeno	18.6
CRUNCH CRUNCH SHRIMP	shrimp, water chestnut, shiitake mushroom	14.9
LAMB GOCHU TWIGIM	lamb, jalapeno, basil yogurt, sesame	17.9
CRABBY CLAM PUFFS	snow crab, clam, cream cheese, pecan, sesame, sun dried tomato	15.9

EXTRAS rice 3.3 baguette 4 onion slaw 4 fried egg 4 extra noodle 3.8 ginger 5 house made spicy oil 3  
 sauce: red hot wing 2.5 basil yogurt 2.5 horseradish 2.5 dill cucumber 2.5 sweet chili 2.5 haesunjang 5

To ensure that every dish preserves its unique flavor profile and to adhere to our kitchen's limitations, we regretfully cannot accommodate substitutions or remove requests for any items on our menu

Consumer advisory: consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness, especially if you have certain medical conditions

No to-go



DESSERT



- MOUSSE CHOCOLAT** chocolate, apricot, strawberry, coconut, hazelnuts 11
- BITTER ORANGE TIRAMISU** orange, red bean, matcha, espresso, mint 9.5
- MARSHMALLOW BRULEE SUNDAE** marshmallow fluff, green tea ice-cream, gwaja, balsamic, evoo 13.6

COCKTAIL

- LYCHEE LUSH** lychee soju, milkis, lychee juice, lime, peeled lychee (highball) 14
- GINPPL. MULE** apple vodka, ginger ale, fresh ginger, lemon, lime juice, ginger candy (highball) 13
- GRAPEFRUIT GLITZ** grapefruit vodka, vermouth, grapefruit juice 15
- RUBY DAZZLE** gin, vermouth, cranberry juice, tonic, olive 14
- TOPAZ BARLEY** whiskey, mccol, tonic, orange bitter 13.5
- PEACH MAGEOLLITA** makgeolli, peach juice, lemon 13
- VODKA TONIC** vodka, tonic 8



Please note: our staffs are not trained to customize drinks. Thank you for your understanding!



SAKE & SOJU

- HOT SAKE** SMALL (12) LARGE (17.5)
- HANA AWAKA OZEKI** sparkling, sweetness sake (cold) Japan 7% 18
- NIGORI PINEAPPLE OZEKI** creamy, fruity sake (cold) Japan 9% 21
- AWASHIZUKU KIUCH HITACHINO** sparkling sake (cold) Japan 12% 18
- SUPERIORJUNMAI GINJO HAKUTSURU** light, dry sake (cold) Japan 14.5% 24
- SAYURI NIGORI HAKUTSURU** creamy, fruity sake (cold) Japan 12.5% 22
- SOON HARI PEACH SOJU LOTTE** fruity peach (cold) S. Korea 12% 17
- GOODDAY LYCHEE SOJU MUHAK** fruity lychee (cold) S. Korea 12.5% 17



BEER (bottle & can)

- |                                       | 7                             | 8  | 9    |
|---------------------------------------|-------------------------------|--|------|
| <b>CHANG</b><br>Thailand 5%           | <b>SAPPORO</b><br>Japan 4.9%  | <b>ASAHI</b><br>Japan 5%                 |      |
| <b>CASS</b><br>S. Korea 4.5%          | <b>KIRIN</b><br>Japan 5%      | <b>ORION</b><br>Japan 5%                 |      |
| <b>LEO</b><br>Thailand 5%             | <b>ICHIBAN</b><br>Japan 5%    | <b>HITACHINO NEST</b><br>Ginger Japan 8% | 16.5 |
| <b>TWO HEARTED IPA</b><br>Michigan 7% | <b>TSINGTAO</b><br>China 4.8% |  |      |



NON-ACOHOLIC

- PEACH MONG** peach syrup, sweet lime juice, tonic fresh lemon (highball) 9
- HEINEKEN 0.0 BEER** Germany 0.3% 6.5
- BECK'S BEER** Germany 0.3% 6
- IMPORTED SODA**
- MCCOL BARLEY, MILKIS** original 3.8

HARD SELTZER

- WHITE CLAW BLACK CHERRY** 6.5
- WHITE CLAW MANGO** 6.5



CLASSIC SODA

- SANPELLEGRIONO** Blood Orange / Lemon / Orange 3.2
- S. PELLEGRIONO NATURAL MINERAL** 5.3
- COKE, ZERO COKE, SPRITE, GINGER ALE** 3.5

HOT TEA (LOOSE LEAF)

OOLONG YUNAN 8



SENCHA HOJICHA 8.5



LONG JIN 9

WINE



- |  |                  | GLASS | BOTTLE |
|--|------------------|-------|--------|
| <b>WHITE</b>                             |                  |       |        |
| <b>CHATEAU STE MICHELLE - CHARDONNAY</b> | 2020 Washington  | 10    | 30     |
| <b>FONTANA CANDIDA - PINOT GRIGIO</b>    | 2022 Italy       | 13    | 37     |
| <b>MATUA - SAUVIGNON BLANC</b>           | 2022 New Zealand | 12    | 35     |
| <b>RED</b>                               |                  |       |        |
| <b>CLOS DU BOIS - CABERNET</b>           | 2021 California  | 10    | 30     |
| <b>MARK WEST - PINOT NOIR</b>            | 2022 California  | 11    | 32     |
| <b>ALAMOS - MALBEC</b>                   | 2022 Argentina   | 12    | 35     |
| <b>APOTHIC - ROSE</b>                    |                  | 13    | 37     |

- A minimum Charge of \$15 is required when using your credit card
- 18% gratuity will be added to parties of 6 and more
- Due to limited seating capacity during peak business hours, we may ask for your table when you've finished in order to accommodate waiting customers
- We are only able to split the check into a maximum of 4 separate checks after additional \$2 charge for each additional card (due to increasing merchant fees).
- Since we craft all of our dishes using shared equipment, they may come into contact with certain allergens (e.g. peanuts, dairy, eggs, etc).