첫 차림 | BEGIN

*육회 YUKHWE 23

Hand-cut prime beef tartare with sesame and pear, served with crisp rice for a balance of richness and texture, a dish once served at royal palace banquets.

*간장게장 GANJANGGEJANG 29

Chilled raw crab marinated in soy with seaweed and yubu gimbap, prized for its delicate sweetness and deep savor—Korea's beloved "rice thief," inviting one more spoonful with every bite.

닭강정 DAK GANGJEONG 20

Sweet and spicy gochujang glazed chicken, echoing the flavors of Korea's street markets.

육개장 만두 YUKGAEJANG MANDU 18

Delicate housemade dumplings capture the warmth and spice of yukgaejang, a slow-simmered beef soup.

감태전 GAMTAE JEON 25

A crisp pancake of prized gamtae seaweed, abalone and shrimp, finished with savory soy seasoning, a coastal expression of the pan-fried jeon served during celebrations.

*모둠회 MODEUM HWE SMALL 52 | LARGE 89

A chef's selection of seasonal raw fish, delicately sliced, reflecting Korea's reverence for the sea and the purity of its catch.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. If you have a food allergy, please notify us.

불고기 | BULGOGI

Explore three celebrated regional interpretations of Korea's most iconic beef dish, each shaped by its landscape, traditions, and approach to fire.

서울 불고기 SEOUL BULGOGI 45

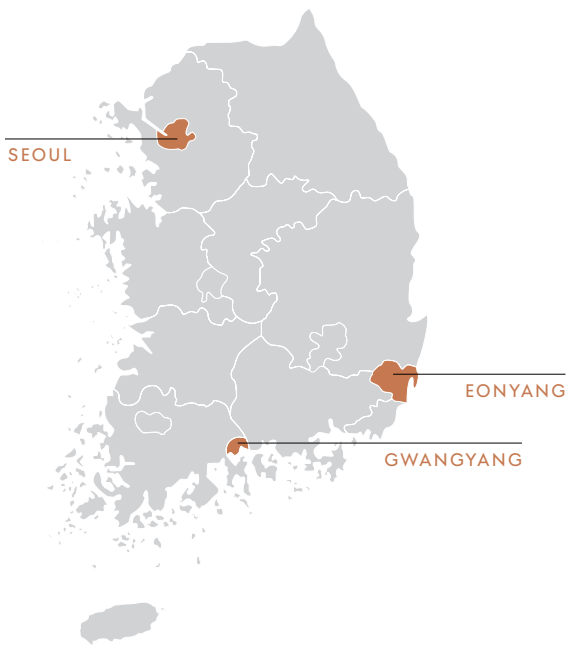
Thinly sliced beef marinated in sweet soy and gently simmered in broth, reflecting Seoul's distinctive bulgogi tradition of savoring the tender meat together with its savory juices.

언양 불고기 EONYANG BULGOGI 45

Hand-chopped rib-eye, layered with onions and charcoal-grilled in Eonyang's signature style, showcasing the bold, smoke-kissed flavors of Korea's southeastern countryside.

광양 불고기 GWANGYANG BULGOGI 45

Prime sirloin flash-grilled over intense heat in Gwangyang's signature style, revealing the beef's natural richness, texture, and character.



함께하는 한상 | FOR THE TABLE

고기 | MEATS

엘에이 갈비 LA GALBI 65

Cross-cut beef short ribs marinated in a traditional soy blend and flame-grilled, honoring Korean American barbecue tradition and cut tableside for sharing.

갈비찜 GALBIJJIM 55

Beef short ribs slowly braised with dates and pumpkin, a cherished dish at Korean celebrations where patient cooking creates deep, savory flavor and meat that falls effortlessly from the bone.

밥과 면 | RICE & NOODLES

김치말이 면 KIMCHI MARI MYEON 20

Cold noodles with beef in a crisp, spicy dongchimi broth, where the refreshing acidity of fermented radish brine offers a bright, cooling contrast and the perfect pairing to grilled meats.

나물밥 NAMULBAP 22

Rice with a seasonal assortment of mountain vegetables, prepared as namul with thoughtful seasoning that brings out the natural character of each ingredient.

병어솥밥 BYEONGEO SOTBAP 25

Pot-cooked rice with silver pomfret, chives, radish and beans, prepared in a Korean cast-iron to draw deep flavor from each ingredient and create a crisp, golden crust.

곁들임 | SIDES

손두부 SONDUBU 19

Fresh housemade tofu with aged kimchi, balancing the tofu's gentle richness with the bright tang and depth of fermented kimchi.

갓김치 GAT KIMCHI 8

Mustard greens fermented with dried chilli pepper, offering a distinctive peppery bite and deep, savory complexity.

굴김치 GUL KIMCHI 12

Fresh oysters and napa cabbage brought together with a bold, spicy seasoning, celebrating the rich coastal flavors.

마지막 여운 | FINAL NOTES

보리 젤라토 BORI GELATO 9

Roasted barley brings toasty, nutty, coffee-like notes to this creamy gelato, inspired by boricha, a comforting grain tea woven into everyday life.

귤 소르베 GYUL SORBET 8

Bright mandarin sorbet accented with aromatic omija, Korea's "five-flavor berry," prized for its vibrant character in jewel-toned teas and refreshing fruit punches.

수정과 빙수 SOOJEONGGWA BINGSOO 14

Milk shaved ice with cinnamon and apple, reimagining soojeonggwa, fragrant cinnamon punch, as a cool and delicate expression of warm spice.

리제 LYSÉE 20

Signature mousse cake with Korean toasted brown rice mousse, caramel, elliot pecan sablé, and praline.

CELEBRATING THE KOREAN TABLE

한국의 식탁에는 저마다의 고장과 계절,
그리고 함께 둘러앉는 이들의 이야기가 담겨 있습니다.
제네시스 하우스는 대대로 이어온 각 지역의 음식 문화를
오늘의 감각으로 풀어냅니다.
재료를 다루는 섬세한 손길과 서로 다른 맛의 조화,
한 상을 나누는 즐거움을 소중히 여깁니다.
한 접시 한 접시에 담긴 한국 곳곳의 맛을 함께 발견하고,
정성껏 차린 음식에서 손님을 맞이하는 따뜻한 마음을 느껴보세요.

Our menu is a reflection of place, season, and connection. Rooted in generations of regional traditions yet continually evolving, the menu celebrates balance, craftsmanship, and the joy of gathering around the table. Each dish is an invitation to explore Korea's diverse culinary landscape and experience its culture through flavor, hospitality, and shared discovery.

GENESIS
HOUSE