

## A TASTE OF ONJIUM

### Traditional Foods for Modern Dining

Committed to its mission to ‘create in the right way’, Onjium was founded in Seoul as a research institute to better bridge Korea’s past and future.

Made up of three studios - Clothing, Housing, and Food – Onjium studies the old ways and its enduring wisdom and philosophy, so that they can reflect on these themes for the here and now. At Onjium, they nurture a new generation of artisans, thoroughly disciplined in theory, craftsmanship and mindset. Each studio passionately conducts research and experiments in their respective field, working together with other institutes and experts to push boundaries and create for the future.

Onjium’s Food Studio collaborated with Genesis to create the Genesis House Restaurant, a Korean cultural experience refreshing ancient recipes of the noble class and royal cuisine for the modern palate.

*‘Waiting for what nature brings’*

*Food by Onjium reminds you of the meaning of eating, caring, and discerning the meaning of a meal created in the right way. The Onjium Menu served at Genesis House comforts your palate and body through harmony and balance, delivering sincerity from Korea.*

# TASTING MENU

## EOYUK KIMCHI NAENGCHAE\*

어육김치냉채

*White Bacchu Kimchi, Shrimp, Abalone, Beef*

## SAENGSEON KKOT JJIM\*

생선꽃집

*Steamed Halibut, Autumn Roots, Chestnuts, Parsnip, Moo Radish, Shiitake Mushrooms*

## GAESEONG MU JJIM\*

개성무침

*Braised Wagyu Beef, Pork Belly, Chicken,  
Moo Radish, Mushroom, Ginkgo, Pine Nuts*

## YEOLGUJA TANG BAN\*

열구자탕반

*Wagyu Beef, Octopus, Abalone, Seasonal Vegetables, Beef Broth*

## BAESUK CRUMBLE

배숙크럼블

*Poached Pear, Pink Peppercorn Crumble, Cream Cheese*

Tasting Menu \$185 | Pairing Beverage \$115

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

# LIGHT BITES

## GAESEONG JANGTTAENGI

개성 장쌈이

*Doenjang Beef, Pork Pancake*

## GIM BUGAK

김부각

*Seaweed Chip*

## GYEJEOL BUGAK

계절부각

*Seasonal Chip*

## YUKPO\*

육포

*Beef Jerky, Pine Nut*

\$14 each

## SMALL PLATES

### SURANCHAE\*

수란채

*Abalone, Diver Scallops, Snow Crab, Octopus, Poached Egg, Pine Nut Sauce*

\$39

### MIL CHEONSIN\*

밀천신

*Wheat Mushroom Crêpes, Chicken, Parsnip, Mustard Sauce*

\$26

### BEOSEOT MANDU

버섯만두

*Seasonal Mushrooms, Zucchini, Korean Pine Nuts*

\$28

### SOONDAE GUI\*

순대구이

*Beef & Pork Blood Sausage, Rice, Perilla, Shiitake Mushrooms*

\$32

### EOYUK KIMCHI NAENGCHAE\*

어육김치냉채

*White Bacchu Kimchi, Shrimp, Abalone, Beef*

\$35

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

## LARGE PLATES

### SAENGSEON KKOT JJIM\*

생선꽃집

*Steamed Halibut, Autumn Roots, Chestnuts, Parsnip, Moo Radish, Shiitake Mushrooms*

\$45

### DAK MAEGJEOG GUI\*

닭백작구이

*Steamed Chicken seasoned and Grilled with Doenjang, Cilantro, Potato Salad*

\$38

### GAESEONG MU JJIM\*

개성무침

*Braised Wagyu Beef, Pork Belly, Chicken,  
Moo Radish, Mushroom, Ginkgo, Pine Nuts*

\$65

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

## NOODLES & RICE

### KAL SSAKDUGI\*

칼쌈두기

*Knife Cut Noodles, Wagyu Beef, Zucchini*

Served with a side of kimchi

\$29

### GUNGJUNG JAPCHAE\*

궁중잡채

*Sweet Potato Noodle, Toasted Walnuts, Burdock Root, Wagyu Beef*

Served with a side of kimchi

\$35

### NAMUL DUBU BAP

나물두부밥

*Pine Nut Tofu, Radish Tops*

Served with a side of soup and kimchi

\$33

### YEOLGUJA TANG BAN\*

열구자탕반

*Wagyu Beef, Octopus, Abalone, Seasonal Vegetables, Beef Broth*

Served with a side of kimchi

\$45

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

# KIMCHI

## BAECHU KIMCHI

배추김치

*Napa Cabbage*

\$8

## GAESEONG BO KIMCHI\*

개성보김치

*Wrapped Kimchi, Korean Pear, Honeycrisp Apple, Abalones, Octopus, Ginkgo Nuts*

\$15

## GYEJEOL KIMCHI

계절김치

*Seasonal Kimchi*

\$8

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

## DESSERTS & TEA SNACKS

### GYEJEOL GALSU

계절갈수

*Seasonal Sorbet*

\$13

### BAESUK CRUMBLE

배숙크럼블

*Poached Pear, Pink Peppercorn Crumble, Cream Cheese*

\$19

### GAESEONG MUL GYEONGDAN

개성물경단

*Red Bean Custard with Tteok Crisp*

\$16

### BANANA UYU ICE CREAM

바나나우유 아이스크림

*Black Sesame Meringue, Orange Shortbread Crunch*

\$17

### SONGDO YEOT GANGJEONG

송도엿강정

*White Sesame Cracker*

\$11

### YAKGWA

약과

*Fried Honey Cookie*

\$11

### CHASUGWA

차수과

*Candied Walnut, Puff Pastry*

\$11