

tasting menu

5 courses

물회 MULHWE*

amberjack | apple | dongchimi

순두부 SOONDUBU*

lobster | scallop | shiitake

한방 오리 HANBANG OLI*

dry-aged duck | medicinal herb rice | neungi mushroom | ginseng | daechu jus

choice of

떡갈비 TTEOKGALBI*

short rib | serrano pesto | broccolini

매생이 대구 MAESAENGI DAEGU*

cod | yuchae | oyster | chanterelle

양고기 YANGGOGI*

lamb | mugwort | zucchini | spring peas

안심 ANSIM*

wagyu tenderloin | eggplant | corn | spring onion +25

optional supplements

랍스터 알밥 LOBSTER ALBAP*

lobster | salmon roe | gochujang rice +66

나물 면 혹은 밥 NAMUL MYEON OR BAP

preserved vegetables | perilla oil | chilled gamtae noodles or rice +27

오리탕 면 ORITANG MYEON*

duck | somyeon | perilla seed +29

설렁탕 면 SEOLLONGTANG MYEON*

beef | white pepper | scallion | wood ear mushroom +26

후식 HUSIK

choice of dessert

menu 128

beverage pairing | classic 88 | reserve 112

**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.*

GENESIS

HOUSE