

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, Asian Pear, Abalone, Beef

SAENGSEON KKOT JJIM*

생선꽃찜

Steamed Halibut, Shrimp, Autumn Roots, Parsnip, Moo Radish, Shitake Mushrooms

GAESEONG MU JJIM*

개성무찜

Braised Wagyu Beef, Pork Belly and Chicken, Moo Radish, Pine Nuts

YEOLGUJA TANG BAN*

열구자탕반

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

BAESUK

배숙크림블

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

개성장땡이

Doenjang Beef and Pork Salami

GIM BUGAK

김부각

Seaweed Chip

GYEJEOL BUGAK

계절부각

Seasonal Chip

YUKPO*

육포

Beef Jerky, Pine Nut

\$1.4 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, Asian Pear, Abalone, Beef

\$35

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LARGE PLATES

SAENGSEON KKOT JJIM*

생선꽃집

Steamed Halibut, Shrimp, Autumn Roots, Parsnip, Moo Radish, Shitake Mushrooms

\$45

DAK MAEGJEOG GUI*

닭매적구이

Grilled Chicken seasoned with Doenjang, Cilantro Salad

\$38

GAESEONG MU JJIM*

개성무침

Braised Wagyu Beef, Pork Belly and Chicken, Moo Radish, Pine Nuts

\$65

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NOODLES & RICE

KAL SSAKDUGI*

칼싹두기

Knife Cut Buckwheat 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*

열구지탕반

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

Served with a side of kimchi

\$45

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KIMCHI

BAECHU KIMCHI

배추김치

Napa Cabbage

\$8

GYEJEOL KIMCHI

계절김치

Seasonal Kimchi

\$8

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DESSERTS & TEA SNACKS

GYEJEOL GALSU

계절갈수

Seasonal Sorbet

\$13

BAESUK

배숙크럼블

Poached Pear, Pink Peppercorn Crumble, Cream Cheese

\$19

GAESEONG MUL GYEONGDAN

개성물경단

Red Bean Custard with Tteok Crisp

\$16

BANANA UYU ICE CREAM

바나나우유아이스크림

Black Sesame Meringue, Orange Shortbread Crunch

\$17

SONGDO YEOT GANGJEONG

송도엿강정

White Sesame Cracker

\$11

GAESEONG YAKGWA

약과

Fried Honey Ginger Cookie

\$11

CHASUGWA

차수과

Candied Walnut, Puff Pastry

\$11