

## A DISH OF ONJIUM

Full of the Savor and Elegance of Korea

Committed to its mission to ‘create in the right way’, Onjium was founded in 2013 in Seoul to research traditional Korean culture. In the three studios create cultural assets for modern society by building on tradition and mentor promising young artisans through apprenticeships. The culinary studio of Onjium collaborated with Genesis House to bring a true joy by experiencing Korean culture with all your senses through an exquisite plate filled with creativity. Genesis House is a space where you listen to rich, old stories behind the food, a place where you conjure up visions of the mountains and rivers of Korea in search of places where the ingredients are sourced, a place where you degust carefully prepared healthy food filled with seasonal energy and flavors of fermentation.

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*‘Waiting for what nature brings’*

*“Foods by Onjium remind you of the meaning of eating, caring, and discerning, the meaning of a meal taken the right way. The Onjium Menu served at the Genesis House comforts your palate and body through harmony and balance, delivering health and sincerity from Korea.”*

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# TASTING COURSE

ASSORTED BANCHAN

## ASSORTED BUGAK & PO'S

*Traditional Korean Deep-Fried Chips & Jerky* 여러가지 부각과 한입요리

## SURANCHAE

*Chilled Abalone, Diver Scallop, Snow Crab, Octopus, Poached Egg, Pine Nut Sauce* 수란채

## CHAMCHI MUCHIM

*Big Eye Tuna, Seasoned Fish Roe, Cilantro* 참치무침

## SEOLYAMYEOKJEOK

*Marinated & Grilled Wagyu Sirloin, Carrots, Sunchokes, Chestnut* 설야먹적

## NAMUL DUBU BAP

*House Made Tofu, Queens Gold Rice, Local Greens, Seasoned Soy* 나물 두부밥

## SSANGHWA PYEON

*Pine Nut Custard, Ssanghwa Tea Sauce* 쌍화편

**Tasting Menu \$150 | Pairing Beverage \$95**

# BUGAK AND PO

GIMBUGAK

*Seaweed Chip 김부각*

EORANBUGAK

*Fish Roe Chip 어란부각*

BUGAK

*Seasonal Chip 계절부각*

YEONGEUNBUGAK

*Lotus Root Chip 연근부각*

EOPO

*Seasonal Fish Jerky 어포*

YUK PO

*Beef Jerky 육포*

DAEHA PO

*Prawn jerky 대하포*

**One \$6 | Three \$15**

## SMALL PLATES

### NAENGCHAE

*Castelfranco, Endive, Avocado, Yuja, Pickled Mushroom, Doenjang Soy Cream 냉채*

**\$18**

### CHAMCHI MUCHIM\*

*Big Eye Tuna, Seasoned Fish Roe, Cilantro 참치무침*

**\$27**

### URANCHAE\*

*Chilled Abalone, Dicer Scallop, Snow Crab, Octopus, Poached Egg, Pine Nut Sauce 수란채*

**\$36**

### CHAPSSAL TWIGIM\*

*Glutinous Rice, Fried Seasonal Vegetables 찹쌀 튀김*

**\$22**

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

## LARGE PLATES

### EOEUMJEOK

*Black Cod & Prawn Skewer 어음적*

**\$42**

### DOMI JIM

*Steamed Sea Bream, Wagyu Beef, Soy & Sesame Marinated Vegetables 도미찜*

**\$40**

### DAKSALYANGNYEOM GUI

*Marinated Young Chicken, Gochujang 닭살양념구이*

**\$38**

### SEOLYAMYEOKJEOK\*

*Marinated & Grilled Wagyu Sirloin, Carrots, Sunchokes, Chestnut 설야먹적*

**\$75**

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

# NOODLE & RICE

## JAPCHAE

*Sweet Potato Noodles, Fall Mushrooms, Wagyu Beef* 잡채

**\$29**

## GOLDONG MYEON

*Chilled Wheat Noodle, Wagyu Sirloin, Asian Pear Shitake, Cucumber* 골동면

**\$27**

## NAMUL DUBUBAP\*

*House Made Tofu, Queens Gold Rice, Local Greens, Seasoned Soy* 나물두부밥

**\$28**

## BAEKWHABAN\*

*Queens Gold Rice, Root Vegetable, Mung Bean Jelly, Chestnut, Doenjang Beef Condiment* 백화반

**\$28**

*\*Served with a side of soup and baecheu kimchi*

# KIMCHI

## BAECHU

*Napa Cabbage* 배추김치

## OI

*Cucumber* 오이김치

## GYAEJEOL

*Seasonal Kimchi* 계절김치

**\$6 each**

## DESSERTS

### BINGSU

*Seasonal sorbet* 빙수

**\$12**

### SUYANGGAENG

*Granny smith apple, Apple wine gelee* 수양갱

**\$16**

### SSANGHWA PYEON

*Pine nut custard, Ssanghwa tea sauce* 쌍화편

**\$16**

### BAMPYEON

*Chestnut cream, Baked yakgwa, Chestnut custard* 밤편

**\$16**