

# TERRACE MENU

## MULHWE\*

물회

Seasonal Selection of Raw Fish, Chilled Kimchi Citrus Broth

\$16

## GOON MANDU

군만두

Wagyu Beef, Tofu, Seasonal Vegetables, Glass Noodle

\$14

## DAKGANGJEONG

닭강정

Korean Fried Chicken, Gochujang, Pickled Moo Radish, Scallions

\$16

## GOLDONG MYEON\*

골동면

Mixed Wheat Noodles, Shiitake Mushrooms, Onion,  
Wagyu Beef, Zucchini, Soft Cooked Egg

\$17

## KIMCHI BOKKEUMBAP\*

김치볶음밥

Braised Pork Belly, Pickled Radish, Purple Watercress, Poached Egg

\$15

## BANANA MILK ICE CREAM

바나나우유 아이스크림

Black Sesame Meringue, Orange Shortbread Crunch

\$14

## GYEJEOL GALSOO

계절갈수

Seasonal Fruit Sorbet

\$13

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

GENESIS  
HOUSE

# BAR MENU

## COCKTAIL

### AFTER SCHOOL SNACK

Frozen Hwayo 23, Yakult

*\$24*

## MOCKTAIL

### OMIJA MICHO

Omija Sweet & Sour, Club Soda

*\$14*

## WINE

### SPARKLING

Jacky & J.P. Blot, La Taille aux Loups, "Triple Zéro", NV

*Chenin Blanc*

*\$20 / \$85*

### WHITE

Alain Cailbourdin, Pouilly-Fumé "Les Racines", Loire, France, 2020

*Sauvignon Blanc*

*\$20 / \$85*

### ROSÉ

Domaine Pierre Martin, Sancerre, Loire, France, 2021

*Chenin Blanc*

*\$18 / \$65*

### RED

Christophe Pacalet, Fleurie, Beaujolais, France, 2021

*Gamay*

*\$20 / \$85*

# GENESIS HOUSE