

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.



SURANCHAE

수란채

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

Suranchae has been handed down for generations of the noble family clan in Gyeongju. Softly cooked and thinly sliced meats of seafood including abalone, crab, red sea cucumber, and octopus are topped with slices of crispy, sweet Korean pear; on top of which is placed a softly poached egg. Savory and nutritious pine nut juice is then poured over it.

HOLIDAY TASTING MENU

EOYUK KIMCHI NAENGCHAE*

어육김치냉채

White Napa Cabbage Kimchi, Asian Pear, Abalone, Beef

SURANCHAE* +\$20

수란채

Chilled Abalone, Diver Scallops, Snow Crab, Octopus, Poached Egg, Pine Nut Sauce, Ossetra Caviar

HOBAKJUK

호박죽

Pumpkin Porridge, Kabocha Squash, Sweet Rice, Pine Nuts

EUNDAEGU CHAPSSAL GUI*

은대구찜살구이

Glutinous Rice Fried Black Cod, Seasonal Salad, Moo Radish

SEOLYAMYEOKJEOK*

설야막적

Marinated and Grilled A5 Japanese Wagyu Strip Loin, Sunchokes, Winter Vegetables, Chestnuts

GUNGJUNG JAPCHAE

궁중잡채

*Sweet Potato Noodle, Toasted Walnuts,
Seasonal Mushrooms, Burdock Root*

Or

CHAESO GESALBAP* +\$20

채소개살밥

*Golden Queen III Rice, Snow Crab,
Celeriac, Zucchini*

BAM PYEON

밤편

Chestnut Financier, Warm Cinnamon Anglaise, Coffee Vanilla Ice Cream

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

개성장평이

Doenjang Beef and Pork Salami

GIM BUGAK

김부각

Seaweed Chip

GYEJEOL BUGAK

계절부각

Seasonal Chip

YUKPO*

육포

Beef Jerky, Pine Nut

\$14 each

SMALL PLATES

SURANCHAE*

수란채

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

\$39

MIL CHEONSIN*

밀천신

Wheat Mushroom Crêpe, 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 Napa Cabbage Kimchi, Asian Pear, Abalone, Beef

\$35

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LARGE PLATES

EUNDAEGU CHAPSSAL GUI*

은대구찜쌀구이

Glutinous Rice Fried Black Cod, Seasonal Salad, Moo Radish

\$42

DAKSAL YANGNYEOM GUI*

닭살양념구이

Grilled Chicken in Fermented Gochujang, Sweet Potato, Lettuce Wrap

\$39

SEOLYAMYEOKJEOK*

살야목적

*Marinated and Grilled A5 Japanese Wagyu Strip Loin,
Sunchokes, Winter Vegetables, Chestnuts*

\$135

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NOODLES & RICE

HOBAKJUK

호박죽

Pumpkin Porridge, Kabocha Squash, Sweet Rice, Pine Nuts

\$15

KAL-SSAKDUGI*

칼쌈두기

Hand Cut Buckwheat Noodle, Wagyu Beef, Zucchini

Served with a side of kimchi

\$29

GUNGJUNG JAPCHAE

궁중잡채

Sweet Potato Noodle, Toasted Walnuts, Seasonal Mushrooms, Burdock Root

Served with a side of kimchi

\$31

NAMUL DUBU BAP

나물두부밥

Pine Nut Tofu, Radish Tops

Served with a side of soup and kimchi

\$33

CHAESO GESALBAP *

채소게살밥

Golden Queen III Rice, Snow Crab, Celeriac, Zucchini

Served with a side of soup and kimchi

\$39

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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

배숙크림블

Poached Pear, Pink Peppercorn Crumble, Cream Cheese

\$17

BAM PYEON

밤편

Chestnut Financier, Warm Cinnamon Anglaise, Coffee Vanilla Ice Cream

\$16

BUNGEO-PPANG

붕어빵

Sweet Red Bean Ice Cream, Kumquat Jelly, Whipped Cream

\$15

SONGDO YEOT GANGJEONG

송도엿강정

White Sesame Cracker

\$11

GAESEONG YAKGWA

개성약과

Fried Honey Ginger Cookie

\$11

CHASUGWA

차수과

Candied Walnut, Puff Pastry

\$11



GAESEONG YAKGWA

개성약과

Fried Honey Ginger Cookie

Traditional desserts featuring honey, sesame oil, and flour is called 'Yoomilgwa' and was enjoyed since the Goryeo Dynasty (10th-14th Century).

'Yakgwa' is one of the representative desserts in the 'Yoomilgwa' family.

Yakgwa is prized for its nutty flavor (from the sesame oil) and its crunchy exterior and soft texture. The yakgwa syrup, which utilizes ginger syrup and honey also contributes to its luxurious taste