



gurumé

korean tapas

VEGGIES

Brussels Sprout 15
yuja glaze, chili dust

Everything Ricecake 18
brown butter tteokboki, six cheese mornay sauce, puffed rice, everything bagel seasoning

Oyster Mushroom Taco 18
tempura oyster mushroom, gochujang corn puree, pico de gallo, crème fraîche

Crispy Corn & Cheese 15
corn riblets, gochujang corn puree, cotija, cilantro, achiote

Charred Romanesco 16
romanesco cauliflower, tingling chojang, creme fraiche

Grilled Asparagus 16
burnt chili dwenjang, crème fraîche, parmesan reggiano

Burrata & Tomato 18
burrata con panna, perilla pesto, toasted pine nuts, tomato puree

Mushroom Harvest Bowl 20
seasonal mushrooms, korean pear ganjang reduction, oncheon egg, toasted rice

MEATS

Steak and Potatoes 24
prime galbi steak, crispy confit potato, fermented chimichurri (served medium rare only)

Baby Back Ribs 22
citrus dwenjang, perilla crisps, gochujang corn puree

Fried Chicken Wings 17
soy garlic or spicy yangyeom sauce served with radish kimchi

Birria Mandu 20
braised black angus, bone marrow consommé, cotija

Berkshire Kimchi Fried Rice 20
tender berkshire pork, caramelized kimchi, crunchy quinoa, oncheon egg

Pork & Radish "Bossam" 20
braised pork belly, pickled radish noodles, perilla pesto

Spicy Chicken & Cheese 19
confit herb chicken, three cheese pomme puree, gochujang glaze, perilla pesto

SEA

Tuna Tartar 20
yellowfin tuna, citrus shallot, cucumber, crispy sunchoke, fresh wasabi

Seafood Kalguksu 24
knife cut noodles, haemul broth, manila clams, seasonal seafood

Scallop Crudo 20
hokkaido scallop, fermented chili vinaigrette, ruby red grapefruit

Jjambong Gambas 23
beurre blanc colossal shrimp, spicy seafood foam, chili oil

DESSERT

Black Sesame Bread Pudding 12
warm black sesame bread pudding, vanilla bean gelato, candied almonds

Injeolmi Tiramisu 13
korean soy bean cake, mascarpone coffee cream, cocoa powder

SOJU ELIXIRS

Gurumé Fashioned	19
bourbon reduction, vermont maple	
Namu*	18
basil, pineapple, cold pressed yuzu	
Gam Gyul	19
citrus, cold pressed yuzu, dry	
Ddal Gi*	19
strawberry purée, makgeolli	
Jejudo*	17
grapefruit, coconut, pineapple	
Yuja Sour	18
citrus, white foam	
Bool	16
pomegranate, spicy margarita	
Seoul Mule*	16
ginger, citrus	
Delicate	17
elderflower, dry	
Mak-Cano	18
espresso, makgeolli	

*Available as a Mock Elixir

SOFT

Ginger Tea	4
Soda	4
coke, coke zero, sprite	
Pineapple Juice	4
Lemonade	5

KOREAN SPIRITS

Mungyeong Baram Oak	45
south korea, 375 ml, abv 23%	
Seoul Night	39
south korea, 375 ml, abv 23%	
Won Mae Plum Wine	40
south korea, 375 ml, abv 13%	
Gamsa Blue Chungju	30
south korea, 375 ml, abv 14%	
Red Monkey Makgeolli	32
south korea, 375 ml, abv 10.8%	
<u>DRAFT BEER</u>	
Fresh Catch	8
blonde ale, rhode island, abv 4.2%	
Allagash White	9
wheat ale, maine, abv 5.2%	
Six Point Wintry Fix	9
lager, new york, abv 5.5%	
Juice Bomb	9
IPA, new york, abv 6.5%	

BEER

Sevenbrau Daepyo	11
wheat ale, south korea, abv 4.5%	
Kizakura 'Lucky Cat'	11
white ale, japan, abv 5%	
Kizakura 'Lucky Dog'	11
session IPA, japan, abv 5%	

WINE

Erath	15/67
pinot noir, oregon, 2021	
Robert Mondavi	14/64
merlot, california, private selection, 2022	
Saldo	19/90
red zinfandel, california	
Unshackled	21/95
cabernet sauvignon, california, 2021	
Primo Monte	13/60
orange wine, california, 2021	
Kim Crawford	15/69
sauvignon blanc, new zealand, 2023	
Fini	14/64
pinot grigio, italy, 2023	
Mirival	17/88
rose, france, 2023	
Unshackled	16/79
sparkling rose, california, 2018	
<u>SAKE</u>	
Kikusui, Honjozo	15
junmai, 200 ml, abv 18%	
Kamotsuru Tokusei Gold	20
daiginjo, 180 ml, abv 16%	
Kikusui, Black	25
junmai, 200 ml, abv 19%	
Hakkaisan	39
junmai-daiginjo, 300 ml, abv 15.5%	
Kiki-Masamune Kinushiro	49
junmai-nigori, 500 ml, abv 10%	

G/B