



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 Broccolini 16
burnt chili dwenjang, tzatziki

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)

Corn Dog Ribs 16
citrus dwenjang, honey butter corn, MUSTAAAARDDD...spiced ketchup

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

Matcha Strawberry Shortcake 14
matcha bungeo-ppang, strawberry coulis, mascarpone cream

SOJU ELIXIRS

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

*Available as a Mock Elixir

SOFT

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

KOREAN SPIRITS

Mungyeong Baram Oak south korea, 375 ml, abv 23%	45
Seoul Night south korea, 375 ml, abv 23%	39
Won Mae Plum Wine south korea, 375 ml, abv 13%	40
Red Monkey Makgeolli south korea, 375 ml, abv 10.8%	32
White Lotus Makgeolli south korea, 375 ml, abv 7%	27

DRAFT BEER

Fresh Catch blonde ale, rhode island, abv 4.2%	8
Allagash White wheat ale, maine, abv 5.2%	9
Cali-Squeeze Blood Orange wheat ale, california, abv 5%	9
Juice Bomb IPA, new york, abv 6.5%	9

BEER

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

WINE

Masseria Altemura red blend, italy, 2022	13/55
Steve Millet Initiales red sancerre, france, 2022	22/99
Domaine Galevan red rhone blend, france, 2022	16/69
Saldo red zinfandel, california	19/90
Unshackled cabernet sauvignon, california, 2021	21/95
Primo Monte orange wine, california, 2021	13/60
Kim Crawford sauvignon blanc, new zealand, 2023	15/69
Fini pinot grigio, italy, 2023	14/64
Fleurs de Prairie rose, france, 2023	16/70
Ca' Bolani prosecco, italy	14/59

SAKE

Migaki 8 Wari junmai, 300 ml, abv 15%	20
Kikusui, Black junmai, 200 ml, abv 19%	25
Hakkaisan junmai-daiginjo, 300 ml, abv 15.5%	39
Kubota junmai-daiginjo, 300 ml, abv 15%	36
Kiki-Masamune Kinushiro junmai-nigori, 500 ml, abv 10%	49
Yuagari Yuzushu yuzu sake, 720 ml, abv 9%	14/75

G/B