



# gurumé

korean tapas

## MEATS

**Berkshire Kimchi Fried Rice** 19  
tender berkshire pork, caramelized kimchi,  
crunchy quinoa, onsen tamago

**Baby Back Ribs** 21  
citrus dwenjang, perilla tempura,  
gochujang corn puree

**Fried Chicken Wings** 16  
soy garlic, radish kimchi

**Pork & Radish "Bossam"** 19  
braised pork belly, pickled radish  
noodles, perilla pesto

**Steak and Potatoes** 23  
prime galbi steak, crispy confit potato,  
fermented chimichurri (served medium rare  
only)

**Spicy Chicken & Cheese** 18  
herb butter chicken, three cheese pomme  
puree, gochujang glaze, perilla pesto

**Birria Mandu** 19  
braised black angus, bone marrow consommé,  
cotija

## VEGGIES

**Crispy Corn & Cheese** 14  
corn riblets, gochujang corn puree,  
cotija, cilantro, achiote

**Charred Romanesco** 15  
romanesco cauliflower, tingling chojang,  
creme fraiche

**Brussels Sprout** 14  
yuja glaze, chili dust

**Truffle Dduk & Cheese** 17  
brown butter korean rice cake, six cheese  
sauce, crunchy quinoa, crostini

**Oyster Mushroom Taco** 17  
tempura oyster mushroom, gochujang corn  
puree, pico de gallo, crème fraîche

**Grilled Asparagus** 15  
burnt chili dwenjang, crème fraîche,  
parmigiano reggiano

**Mushroom Harvest Bowl** 17  
seasonal mushrooms, korean pear shoyu,  
onsen tamago, toasted rice

## SEA

**Tuna Tartar** 19  
yellowfin tuna, lemon shallot aioli,  
cucumber, crispy sunchoke chips

**Scallop Crudo** 19  
hokkaido scallop, fermented chili  
vinaigrette, ruby red grapefruit

**Amberjack Ceviche** 20  
kanpachi, korean bae jang, chilled radish  
broth, somen noodle

**Seafood Kalguksu** 23  
knife cut noodles, haemul broth, manila  
clams, seasonal seafood

## DESSERT

**Black Sesame Bread Pudding** 11  
warm black sesame bread pudding, vanilla  
bean gelato, candied almonds

**Injeolmi Churros** 12  
churro donuts, whipped cream, vanilla bean  
gelato, burnt honey

## SOJU ELIXIRS

<b>Hwachae</b>	17
watermelon, korean citrus	
<b>Namu</b>	16
basil, pineapple, yuzu	
<b>Oi</b>	17
coconut-milk washed juniper berry infused soju, basil, cucumber	
<b>Jejudo</b>	16
grapefruit, coconut, pineapple	
<b>Origami</b>	16
yuja, lemon, white foam	
<b>Bool</b>	16
pomegranate, spicy margarita	
<b>Seoul Mule</b>	16
ginger, lime	
<b>Jadu</b>	16
dry martini, plum notes	

## MOCK ELIXIRS

<b>Seoul Mule</b>	11
ginger, lime	
<b>Jejudo</b>	11
grapefruit, coconut, pineapple	
<b>Oi</b>	11
cucumber, basil, tonic	
<b>Hwachae</b>	12
watermelon, korean citrus	

## PREMIUM SOJU

<b>Yobo Soju Luxe</b>	44
california, 375 ml, abv 23%	
<b>The Emperor</b>	39
south korea, 375 ml, abv 24%	
<b>Seoul Night</b>	39
south korea, 375 ml, abv 23%	

## DRAFT BEER

<b>Krombacher</b>	8
pilsner, germany, abv 4.8%	
<b>Threes Brewing Vilet</b>	8
pilsner, germany, abv 5.1%	
<b>Allagash White</b>	9
wheat ale, maine, abv 5.2%	
<b>Juice Bomb</b>	9
IPA, new york, abv 6.5%	

## BEER

<b>Kizakura 'Lucky Cat'</b>	11
white ale, japan, abv 5%	
<b>Kizakura 'Lucky Dog'</b>	11
session IPA, japan, abv 5%	

## Soft

<b>Club Soda</b>	3
<b>Soda</b>	4
coke, coke zero, sprite	
<b>Pineapple Juice</b>	4
<b>Lemonade</b>	5

## Wine

G/B

<b>Meiomi</b>	19/45
pinot noir, california, 2022 (half bottle)	
<b>Robert Mondavi</b>	13/56
merlot, private selection, california, 2021	
<b>Saldo</b>	19/90
red zinfandel, california	
<b>Decoy</b>	21/95
cabernet sauvignon, california, 2021	
<b>Kim Crawford</b>	15/69
sauvignon blanc, new zealand, 2023	
<b>Fini</b>	14/64
pinot grigio, italy, 2023	
<b>Simi</b>	16/74
chardonnay, california, 2019	
<b>Primo Monte</b>	13/60
orange wine, california, 2021	
<b>Mirival</b>	17/88
rose, france, 2023	
<b>Unshackled</b>	16/79
sparkling rose, california, 2018	

## SAKE

<b>Kikusui Funaguchi, Honjozo</b>	13
junmai, japan, abv 18%	
<b>Kikusui Funaguchi, Green</b>	15
junmai, seasonal, japan, abv 19%	
<b>Kikusui Funaguchi, Ginjo</b>	16
junmai, japan, abv 19%	
<b>Kikusui Funaguchi, Black</b>	20
junmai, japan, abv 19%	
<b>Hakkaisan</b>	33
junmai daiginjo 45, japan, abv 15.5%	