

 **SEAFOOD PLATTERS**

FRESH OYSTERS
신선한 굴
6pc/30, 12pc/55

SHRIMP COCKTAIL
각테일새우
5pc/20

SHRIMP GANG JEONG
새우강정
20

CEVICHE
씨비체
32

 **FOR THE TABLE SHAREABLE**

STEAKTARTARE
육회
29

MOOL STEAK TARTARE
물육회
35

SHRIMP MANDU
새우만두
14

KIMCHI JEON
김치전
18

JAPCHAE
잡채무침
18

SPICY PORK BELLY BBQ
고추삼겹살
38

ATTI HAN-SANG
요리사의 한상 정찬

CHEF'S FOUR SELECTED CUTS WITH BAN-SANG ACCOMPANIMENTS

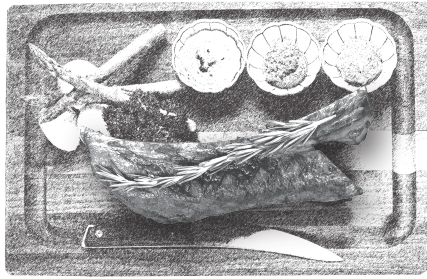
Vegetable, mushroom, rice cake, scallion salad, egg souffle, seasonal ssam with ssamjang sauce, rice, kimchi stew, dwenjang stew, side dishes, kimchi, lemon sorbet

74 per person (min. 2 persons)

1oz Japanese A5 Wagyu
+32 per person



KALBI HAN-SANG
아띠갈비 한상 정찬



20 OZ BONE-IN SHORT RIB WITH BAN-SANG ACCOMPANIMENTS

Vegetable, mushroom, scallion salad, egg souffle, seasonal ssam with ssamjang sauce, rice, kimchi stew, dwenjang stew, side dishes, kimchi, lemon Sorbet

195

AMERICAN WAGYU RIBEYE
아메리칸 와규 등심
92

AMERICAN WAGYU FLAT IRON
아메리칸 와규 부채살
52

PRIME DRY AGED RIBEYE
프라임 숙성 등심
58

PRIME FILET MIGNON
프라임 안심
62

Japanese A5 Wagyu

MIYAZAKI PREFECTURE RIBEYE
미야자키 와규 등심
36/oz

PRIME atti SHORT RIBS
프라임 아띠 생갈비
58

PRIME NY STRIP
프라임 채끝
52

PRIME HANGER STEAK
프라임 토시살
44

PRIME atti KALBI
프라임 아띠 양념갈비
54



SAVORY ACCOMPANIMENTS



NAENG MYUN (MOOL/BIBIM)
물냉면/비빔냉면
26

MUSHROOM HOT STONE BAP
버섯 돌솥밥
26

STEAK KIMCHI FRIED RICE
스테이크 김치 볶음밥
26

SEAFOOD SOONDUBU STEW
해물 순두부
20

PORK BELLY KIMCHI STEW
삼겹 김치찌개
20

BRISKET DWENJANG STEW
차돌 된장찌개
20

SIDE

EGG SOUFFLÉ
계란찜
9

SSAM SET
쌈세트
6

SCALLION SALAD
파채
6

WHITE RICE
흰밥
3

DESSERT & DRINK

KEY LIME CHEESE CAKE
키라임 치즈 케이크
12

CHOCOLATE CREAM CAKE
초코릿 크림 케이크
12

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