



## MINI PRIX FIXE LUNCH

{Mini Emperor's Lunch \$25}

### Starters

\* *choice of*  
porridge of the week *or* salad of the week

### Appetizers

\* *choice of*  
vegetarian dumplings *or* vermicelli delight

### Entrée

\* *choice of*  
vegetarian stone bowl rice  
*or*  
tofu clay pot in ginger sauce (*served with multi grain rice*)

\* *entree is served with kimchi*

### Dessert

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## LUNCH SPECIALS

Mondays to Fridays only 12:00noon to 2:30pm

<b>spicy</b>	<b>silky tofu in clay pot</b> 순두부 ( <i>served with white rice</i> ) ( <i>silky tofu in spicy broth served in clay pot</i> )	<b>12</b>
	<b>noodles with mushrooms and vegetables in seaweed broth</b> 칼국수	<b>13</b>
	<b>bean curd stew in soy bean paste</b> 두부 된장찌개 ( <i>served with white rice</i> )	<b>14</b>
<b>spicy</b>	<b>spicy mushroom stew</b> 버섯 매운탕 ( <i>served with white rice</i> )	<b>14</b>
	<b>vegetarian dumpling soup with rice cakes</b> 만두국	<b>14</b>
<b>spicy</b>	<b>mongolian hot pot</b> 육개장 ( <i>served with white rice</i> ) ( <i>wild bracken shoots, mushrooms and variety of vegetables in hot pot</i> )	<b>14</b>
<b>spicy</b>	<b>tofu kimchi hot pot</b> 김치찌개 ( <i>served with white rice</i> ) ( <i>tofu with spicy preserved Korean cabbage and vegetables in hot pot</i> )	<b>14</b>
	<b>pumpkin noodles with sautéed vegetables</b> 호박 비빔국수	<b>14</b>
	<b>acorn noodles with vegetables</b> 도토리 비빔국수	<b>14</b>

### NOTE:

If you or any of your guests have an allergy or dietary restriction, please inform your server and our chefs will try their best to accommodate your needs.



## A LA CARTE SELECTION

### Appetizers

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<b>spicy</b>	<b>sesame leaf tofu patties</b> 두부깻잎 동그랑땡 <i>(minced oyster mushrooms and tofu wrapped in sesame leaves)</i>	13	
	<b>vermicelli delight</b> 잡채 <i>(Korean sweet potato noodles with assorted vegetables)</i>	10	
	<b>vegetarian dumplings</b> 야채만두 <i>(steamed or fried)</i>	11	
<b>spicy</b>	<b>spicy baby dumplings</b> 베이비만두	11	
<b>organic</b>	<b>gluten free organic kale dumplings</b> <i>(organic kale and tofu dumplings wrapped in tofu skin)</i>	15	
	<b>leek pancakes</b> 부추전	15	
	<b>kabocha pumpkin pancakes with mung beans</b> 녹두단호박전 <i>(pancakes with shredded kabocha pumpkin and mung beans)</i>	15	
<b>spicy</b>	<b>spicy kimchi mushroom pancakes</b> 김치 버섯전	15	
	<b>combination pancakes</b> 모듬전 <i>(leek, kimchi mushroom and kabocha pumpkin with mung beans)</i>	17	
	<b>stuffed shiitake mushrooms</b> 표고버섯부침	13	
	<b>emperor's rolls</b> 구절판	17	
	<b>combination rolls</b> 모듬쌈 <i>(buckwheat noodle rolls, seaweed rolls, mushroom rolls and kimchi vermicelli rolls)</i>	19	
<b>organic</b>	<b>organic wheat free kale pancakes</b> 유기농 케일부침 <i>(made with sweet rice flour)</i>	18	

### Salads

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	<b>HanGawi salad</b> 한가위 샐러드 <i>(mixed fresh greens with shredded pear, cucumber and crispy taro in our special sesame soy sauce dressing)</i>	11	
<b>spicy</b>	<b>kale and broccoli kimchi salad</b> <i>(with red beets and avocado)</i>	12	
	<b>avocado lettuce salad</b> 아보카도 샐러드 <i>(with ginger carrot dressing)</i>	12	
	<b>organic quinoa and mixed green salad</b> <i>(with sea vegetable, chick peas, avocado fritters and oven roasted kale in wasabi lemon dressing)</i>	16	
<b>organic</b>	<b>organic dandelion and avocado salad</b> <i>(with ginger mustard dressing)</i>	15	
	<b>todok salad</b> 더덕 샐러드 <i>(fresh todok with watercress, cabbage and carrots in bean paste lemon dressing)</i>	18	

### Soups and Side Orders

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	<b>soup of the week</b> 스프 / bean paste soup	6	
	<b>porridge of the week</b> 죽 <i>(pumpkin/호박죽, black sesame/흑임자죽 and sweet corn &amp; spinach)</i>	6	
	<b>steamboat soup</b> 신선로	12	
	<b>white rice</b> 밥	2	
	<b>multi-grain rice</b> 오곡밥	2.50	
<b>organic</b>	<b>organic brown rice</b> 유기농현미밥	2.50	



## Main Dishes

	<b>grilled todok</b> (codonopsis lanceolata) 더덕구이 (mountain root strips grilled in ginger soy sauce)	29
	<b>tofu delight</b> 두부구이 (tofu with sesame leaf and seaweed sauce)	18
<b>spicy</b>	<b>tofu clay pot in ginger sauce</b> 버섯 생강조림	18
	<b>crispy mushrooms in sweet and sour sauce</b> 버섯 탕수육	19
<b>spicy</b>	<b>bean curd with kimchi and vegetables in spicy sauce</b> 두부 김치	18
	<b>ssam bab</b> 쌈밥 (do it yourself lettuce & sesame leaves wrap with variety of vegetables, sauteed mushrooms and bean paste sauce, served cold with 3 kinds of rice)	17
	<b>HanGawi vegetable and mushroom wrap</b> 버섯 야채쌈 (sautéed mushrooms, vegetables & tofu noodles served with wheat wrap & dipping sauce)	17
<b>spicy</b>	<b>spicy chili mushrooms</b> 매운 버섯 볶음 (variety of mushrooms in spicy sauce)	19
<b>spicy</b>	<b>spicy rice cakes</b> 떡볶이 (with variety of vegetables and bean curd skin in spicy sauce)	17
	<b>tofu with mixed vegetables in brown sauce</b> 두부 야채볶음	18
<b>organic</b>	<b>organic tofu steak</b> 유기농 두부 스테이크	22

## Rice Dishes

	<b>avocado stone bowl rice</b> 아보카도 돌솥밥 (avocado with variety of vegetables and tofu over rice mixed with miso sauce in stone bowl)	18
	<b>vegetarian stone bowl rice</b> 한가위 곱돌 비빔밥 (assortment of vegetables over rice served in hot stone bowl with hot chili paste)	18
	<b>mountain vegetables and greens bibimbap</b> 한가위 산채 비빔밥 (assortment of mountain vegetables and greens over rice served with hot chili paste)	18
<b>spicy</b>	<b>kimchi stone bowl rice</b> 한가위 김치돌솥밥 (spicy preserved Korean cabbage with vegetables served in hot stone bowl)	18
	<b>vermicelli noodles in stone bowl rice</b> 잡채돌솥밥 (vermicelli noodles, leek, asparagus and maitake mushrooms on top of stone bowl rice)	18
	<b>tofu stone bowl rice with sesame leaves</b> 두부 돌솥밥 (sautéed tofu over rice with sesame leaves & vegetables served in hot stone bowl)	18
	<b>fragrant bamboo rice</b> 대롱밥 (fragrant rice in bamboo with dates, ginkgo nuts and ginger. Served with organic mountain roots and greens.)	29
<b>spicy</b>	<b>todok stone bowl rice</b> 더덕 돌솥밥 (assortment of vegetables and spicy todok over rice served in hot stone bowl with hot chili paste on the side)	30
<b>organic</b>	<b>organic zen bibimbap</b> 유기농 쟈 비빔밥 (with organic vegetables, mushrooms and wild mountain greens, served with organic brown rice)	26
<b>organic</b>	<b>organic avocado bibimbap</b> 유기농 아보카도 비빔밥 (with organic vegetables, mushrooms and wild mountain greens, served with organic brown rice)	26