

APPETIZERS [Select 1]

- A1 Tteokbokki** 🌶️ 떡볶이
stir fried spicy rice cake
- A2 Modeum Twigim** 모듬튀김
crispy vegetables, black tiger prawns
- A3 Kimchi Buchimgae** 🌶️ 김치부침개
kimchi pancake
- A4 Beef Cutlet Sandwich*** 비프 컷렛 샌드위치
crispy beef cutlet, special sauce, toasted milk bread
- A5 Gimbab (Chef Back Sung Ook Special)** 김밥
truffle aioli, crispy vegetable medley,
crispy surf and turf
- A6 Bibimguksu** 🌶️ 비빔국수
chilled noodles, garlic, scallions, sesame,
red chilies, dried seaweed

ENTRÉES [Select 1]

- E1 Spicy Beef Ramyeon*** 🌶️ 매운 쇠고기 라면
smoked sausage, spam, shiitake, spring onions, egg
- E2 Galbijim** 갈비찜
soy-braised beef short rib, organic root vegetables
- E3 Jajangmyeon** 자장면
stir fried black bean noodles, beef brisket
- E4 Kimchi Bokkeumbap** 🌶️ 김치볶음밥
fried rice, spring onions
- E5 Korean Fried Chicken** 🌶️ 후라이드치킨
gochujang and garlic soy dipping sauces,
red cabbage slaw

BEVERAGES

Soft Drinks

Pepsi, Diet Pepsi, Root Beer, Sierra Mist, Mountain Dew

Iced Tea

Hot Tea

Watermelon Punch

Blueberry Lemonade

BEER

Kloud Original \$15

SOJU

Chum Churum Original (375 ml) \$20

Chum Churum Yogurt (375 ml) \$20

WINE

	Gls	Btl
Sparkling, Gambino, Prosecco	\$13	\$48
Sauvignon Blanc, Kim Crawford, Marlborough	\$14	\$52
Cabernet Sauvignon, Intercept, Paso Robles	\$14	\$52

DESSERTS [Select 1]

D1 Bungeoppang

 봉어빵

sweet red bean pastry, vanilla bean ice cream,
blueberry syrup

D2 Korean Shaved Ice

 🌱 빙수

fresh fruit medley, rice cake, assorted syrups,
tapioca pearls

D3 Crispy Rice Ice Cream Sandwiches

딸과자 아이스크림 샌드

chocolate, green tea, strawberry

Menu curated by Chef Back Sung Ook

Akira Back

🌱 = Vegan 🌶️ = Spice Level

NO MODIFICATIONS OR SUBSTITUTIONS

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, fish, lamb, poultry or shellstock reduces the risk of foodborne illness. Young children, elderly and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.