

# A T O B O Y

\$75 PRIX-FIXE  
service included

## SEA URCHIN\*

*egg jjim, gim, quinoa*

## YELLOWTAIL\*

*cucumber naengguk, dashima, jicama*

## BEEF TARTARE\*

*shishito, myeolchi, perilla*

## KOREAN PEAR

*calamansi, almond, piave vecchio*

## SQUASH

*gangjeong, pepper, fontina*

## OCTOPUS +10

*eggplant, chunjang, buchu*

## SWEET SHRIMP

*white kimchi, beurre blanc, peas*

## COD

*gochujang curry, bopuragi, cherry tomato*

## SHORT RIB +12

*oxtail, asparagus, kimchi*

## PORK BELLY

*cauliflower, jeotgal, kale*

## ADD-ONS

## FRIED CHICKEN +28

*spicy peanut sauce, yangyummy sauce*

\*Each prix-fixe comes with a bowl of Seasonal Rice, Banchan, and Kimchi

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

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## DESSERTS

SUJEONGGWA GRANITA +16

*lychee yogurt, walnut, burrata cheese*

SEMIFREDDO +19

*barley, rhubarb, castella*

AMA BREWERY, BOST +24

*San Sebastian, Spain*

LE MONÉ +15

*Finger Lakes, New York*

CORN TEA +8

*hot or iced*

THE KOREAN COOKBOOK +54.95

*signed by Chef JP*