



# TAKJA



**Naengchae** 32  
red sea bream, bluefin tuna, scallop  
spot prawn, cucumber, pinenut

**Oyster** 24  
six pieces, chojang, horseradish

**Shrimp Cocktail** 21  
four pieces, chojang, horseradish

## APPETIZER

전채

Hokkaido Uni +65  
Kaluga Caviar +95  
(30g)

**Spicy Yukhwe** 26  
dry-aged beef tartare, asian pear  
gochujang, pinenut, endive

**French Bean Salad** 16  
tofu, sesame seed, almonds, doenjang

**Seafood Pancake** 24  
daily seafood, soy vinaigrette

Let us fill the table for you!

## HANSANG

한상차림

"A table full of food"  
\$135 per person

Naengchae

Seafood Pancake with Hokkaido Uni

Banchan with Scallion Salad

Chef's selected cuts of BBQ

Wild Greens Stone Pot Rice

Bingsoo

\*Ask your server for details\*



## BBQ 구이



|                    |                         |           |      |     |
|--------------------|-------------------------|-----------|------|-----|
| <b>BEEF</b>        | Hanger Steak            | Ontario   | 6oz  | 48  |
|                    | Dry-Aged Ribeye         | Ontario   | 8oz  | 85  |
|                    | Dry-Aged Bone-In Ribeye | Alberta   | 20oz | 145 |
|                    | Short Rib Galbi         | Ontario   | 6oz  | 52  |
|                    | Tajima Wagyu Striploin  | Australia | 8oz  | 95  |
| A5 Wagyu Striploin | Miyazaki                | 4oz       | 90   |     |

|                        |               |             |     |    |
|------------------------|---------------|-------------|-----|----|
| <b>PORK &amp; LAMB</b> | Coppa         | Ontario     | 6oz | 40 |
|                        | Iberico Presa | Salamanca   | 6oz | 48 |
|                        | Iberico Pluma | Salamanca   | 6oz | 50 |
|                        | Lamb Chops    | New Zealand | 8oz | 65 |

|                |             |             |     |    |
|----------------|-------------|-------------|-----|----|
| <b>SEAFOOD</b> | Wild Shrimp | Myanmar     | 9oz | 55 |
|                | Hiramasa    | New Zealand | 4oz | 38 |
|                | Octopus     | Morocco     | 4oz | 38 |

|               |                                |    |
|---------------|--------------------------------|----|
| <b>OTHERS</b> | Mushroom & Seasonal Vegetables | 18 |
|---------------|--------------------------------|----|

\*All bbq comes with scallion salad, lettuce ssam, pickles and condiments

## SOUP + NOODLE

결들임

**Wild Greens Stone Pot Rice** 24 / 36  
san namul, radish, soy

**Soybean Stew** 22 / 33  
wagyu, tofu, doenjang

**Perilla Oil Noodle** 23  
perilla, soy, nori

\*Add Kaluga Caviar +50

**Spicy Bibim Noodle** 23  
skate wing, cucumber, radish

## DESSERT

후식

**Lemon Pomegranate Bingsoo** 24  
earl grey, poppy seed

**Matcha Strawberry Bingsoo** 24  
red bean, matcha jelly

## WINE 와인

### SPARKLING

|                                                                                  |                  |
|----------------------------------------------------------------------------------|------------------|
| Domaine Baud, Blanc de Blanc Crémant du Jura Brut NV, France   <b>Chardonnay</b> | 5oz/BTL<br>18/85 |
| Podere Cipolla di Denny Bini, Willa, Emilia Romagna, Italy   <b>Lambrusco</b>    | 17/80            |

### SKIN CONTACT

|                                                                     |       |
|---------------------------------------------------------------------|-------|
| Breton Côtes de Provence Rosé 2024, France   <b>Grenache, Syrah</b> | 18/85 |
| Štekar, Goriška Brda 2023, Snežatno, Slovenia   <b>Rebula</b>       | 19/95 |

### WHITE

|                                                                                        |       |
|----------------------------------------------------------------------------------------|-------|
| Selection Massale 2023, Marlborough, New Zealand   <b>Sauvignon Blanc</b>              | 18/85 |
| Stefano Zoli Verdicchio di Matelica, Marche, Italy   <b>Verdicchio</b>                 | 19/90 |
| Lise & Bertrand Jousset, P'Tit Ch'Nin 2023, Loire Valley, France   <b>Chenin Blanc</b> | 20/95 |

### RED

|                                                                                                          |       |
|----------------------------------------------------------------------------------------------------------|-------|
| Claus Preisinger 'Puszta Libre!' Burgenland, Austria   <b>Zweigelt, St. Laurent</b>                      | 18/85 |
| Alvar De Dios 'Tio Uco' 2023, Castilla y León, Spain   <b>Tempranillo, Garnacha</b>                      | 18/85 |
| Mouthes Le Bihan 'L'aime Chai' 2019, Côtes de Duras, France   <b>Merlot, Cab Franc, Cab Sauv, Malbec</b> | 18/88 |
| Domaine Elodie Balme, Côtes-du-Rhône 2023, Rhône Valley, France   <b>Grenache, Syrah, Carignan</b>       | 20/95 |

## COCKTAILS

### 카테일



**Omija Margarita 2oz 19**  
tequila silver, cointreau, omija, hibiscus, lime

**Perilla Flower 2oz 18**  
perilla leaf infused vodka, honey, lemon, egg white

**Chosun Fashioned 2oz 18**  
lot 40, korean cinnamon punch, dates

**GBT Highball 2oz 19**  
GB 40% soju, gin, citron honey, lemon

## S O O L

### 전통주

**Golden Barley 17% 2oz/BTL**  
Chung-cheong do, Korea | Soju 10/50

**Golden Barley 25% 2oz/BTL**  
Chung-cheong do, Korea | Soju 14/65

**Takju 16.5% 3oz/BTL**  
Toronto, Ontario | Makgeolli 13/60

B

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### 맥주

**Super Dry Japanese Rice Lager 10**  
4.9%, 355ml, Rorschach, Toronto  
*\*Add a shot of Hallasan for Classic 'So Mak' +7*

**Ducks IPA 10**  
6.3%, 355ml, Burdock, Toronto

**Yuzu Saison 10**  
4.1%, 355ml, Godspeed, Toronto

## NON ALCOHOL

### 무알콜



**Barley Mc-Col 13**  
ginger, cinnamon, barley tea, ginger beer

**Mija's Iced Tea 13**  
omija, hibiscus, lime, soda

**Yuzu Spritzer 13**  
citron honey, tonic water

**Asahi Super Dry 0.0 8**

