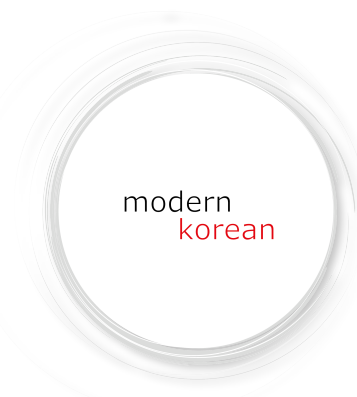


	to Share
Gun Mandu <i>Vegetable dumplings with peanut sauce</i>	8
Salmon Avocado <i>Diced raw salmon with avocado and sesame dressing</i>	10
Crispy Chicken <i>Korean fried chicken with cabbage salad and cashew mayo</i>	10
Mini Donkatsu <i>Deep fried port cutlet with cabbage salad</i>	10
Moko Tartare <i>marinated in korean way with brioche and mustard salad</i>	12
<i>Beef Tartare</i>	
<i>Tuna Tartare</i>	
Shrimps Bibim Somen <i>Cold Somen noodles with buttered spinach shrimps and egg</i>	12
Chili Pulpo <i>Crispy octopus with cauliflower puree and salad heart</i>	12



modern korean menu

...
winter season 2019/20

.....
"hey relax, life's great"

	Main
Beef Miso Stew <i>Korean miso hotpot with beef</i>	16
Silk Tofu Seafood Stew <i>Boiling stew with seafood and silk tofu, served with rice</i>	18
Pork Kimchi Jjigae <i>Boiling pot with kimchi and pork</i>	18
Cheese Chicken Galbi <i>Hot pan with chicken and chilli marinade topped with cheese</i>	18
Hoedeop Rice <i>Rice topped with raw salmon, tuna and salad</i>	18
Dolsot Bibim Surf & Turf <i>Sizzling stone bowl rice topped with beef and prawns</i>	20
Seafood Blacknoodle Platter <i>Fried noodle in black bean sauce with shrimps and calamari</i>	20
Moko Hansang Charim <i>served with side dishes, soup and rice</i>	
<i>w/ Teriyaki Tuna</i>	18
<i>w/ Tofu</i>	18
<i>w/ Bulgogi</i>	20
<i>w/ Salmon</i>	22
Moko Steak - Sesame Tuna or Filet Steak <i>With asian vegetable and soy potatoes</i>	
<i>w/ Tuna Steak</i>	26
<i>w/ Filet Steak</i>	28

Modern Korean Tasting Menu

In 4 Courses 48
including dessert

Menu with wine pairing 64
w/ regional wine selection

Side Dish

Blanched spinach	3
Marinated sprouts	3
Miso soup	4
Caramel cabbage salad	4
Glazed baby potatoes	4
Asiasalad with avocado	5
Homemade Kimchi	5

Dessert

Lemongras Creme Brulee	5
Chocolate Mousse	5
Misugaru Cheesecake	7