

# KOY

## KOREAN FUSION

<b>CARNITAS DUMPLINGS</b> pan-fried dumplings, pork shoulder carnitas, ripped cilantro, black vinegar, queso fresco	<b>\$14</b>
<b>SCALLION FRITTERS</b> crispy scallion pancake, sweet peppers, sweet soy sauce, salt cod	<b>\$11</b>
<b>STEAK TARTARE</b> sirloin flap steak, sweet korean pear, egg yolk, masago, seared cucumber	<b>\$17</b>
<b>KFC</b> korean fried chicken, buttermilk, garlic, fresh scallions, sweet soy, chili sauce /korean fried cauliflower [\$14]	<b>\$14</b>
<b>BULGOGI SANDWICH</b> seared ribeye steak, melted mozzarella cheese, korean pear, carrots, hot-buttered brioche	<b>\$14</b>
<b>TOFU SALAD</b> warm silken tofu, roasted carrots, bitter greens & escarole, raw cabbage, roasted ginger dressing	<b>\$14</b>
<b>CRISPY PORK BELLY</b> BBQ pork belly, sweet red pepper sauce, cabbage slaw, fried chickpeas, fresh lemon	<b>\$15</b>
<b>CHILI SHRIMP</b> spicy whole shrimp, hot chili sauce, cane sugar, bok choy, beurre blanc	<b>\$18</b>
<b>STEAK SKILLET</b> grilled skirt steak tips, fajita vegetables, fresh oregano, crispy chicken skin, black bean & coffee sauce	<b>\$17</b>

**KIMCHI SALAD \$12**  
crispy fried kimchi, green pepper salad, paneer cheese, crunchy rice


**SHORT RIB STEW \$24**  
roasted root vegetables, chestnuts, steamed rice, sweet corn syrup, pine nuts, beef broth, carrots

**CRAB UDON \$17**  
roasted fish broth, udon noodles, roasted corn, blue crab, old bay seasoning, sweet cream butter

**WHOLE FRIED FISH \$24**  
crispy white fish, chili sauce, fresh herb salad, seared citrus

**BBQ SHORT RIB \$23**  
grilled short rib, kimchi, green onion salad, grilled onions, white rice

**HOT STONE BIBIMBAP \$14**  
seasonal vegetables, fried egg, chili paste, marinated beef

**Chef Sebastian Martinez** ·  **SARDASARDAFOOD**

Our menu consists of small plates that will arrive as they are prepared


\*NOT ALL INGREDIENTS ARE LISTED ON THE MENU • PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES BEFORE PLACING YOUR ORDER.

\*\*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, OR EGGS MAY INCREASE YOUR RISK OF FOOD BOURNE ILLNESS

# KOY

## KOREAN FUSION

<b>KIMCHI FRIED RICE</b>	<b>\$12</b>
steamed white rice, fresh kimchi, chorizo, green onion, fried egg	
<b>BULGOGI SANDWICH</b>	<b>\$14</b>
beef bulgogi, sweet korean pear, hot-buttered brioche, mozzarella, french fries	
<b>STEAM BUNS</b>	<b>\$5</b>
/crispy braised pork, molasses, cilantro, raw onion	
/seared tofu, crispy garlic, sage, white miso	
<b>BLISTERED PEPPERS</b>	<b>\$8</b>
Shishito peppers, raw peanuts, fermented soybean dressing, fresh herbs	
<b>PEPPER OCTOPUS</b>	<b>\$15/24</b>
Crispy braised octopus, red pepper slaw, korean pepper powder, chili mayonnaise	
<b>WATER CHESTNUTS</b>	<b>\$7</b>
Crispy bacon-wrapped water chestnuts, olive oil, green onion	
<b>SOON DUBU</b>	<b>\$14</b>
Silken tofu stew, chili, garlic, fish broth, vegetables, fresh squid	
<b>YUKGAE JANG</b>	<b>\$16</b>
Spicy stew with braised beef, chili, garlic, vegetables and fernbrake	
<b>ICE CREAM</b>	<b>\$8</b>
coconut ice cream, caramelized banana, cinnamon, lime	
<b>CHOCO PIES</b>	<b>\$8</b>
chocolate sponge cake, dark chocolate ganache, sea salt, toasted marshmallow fluff, magic shell	
<b>FRENCH TOAST</b>	<b>\$8</b>
Buttermilk french toast, coffee-boiled peanuts, sesame, dark chocolate	

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## WINE LIST

GLASS    BOTTLE

### SOJU

CHUMCHURUM, KOREA..... 18

### SPARKLING

VILLA SANDI, IL FRESCO, PROSECCO NV ..... 10 ..... 38  
NINO FRANCO, RUSTICO, PROSECCO, NV ..... 58  
BARTENURA 2012 MOSCATO, PAVIA ..... 11 ..... 39

### WHITES

CAPOSALDO PINOT GRIGIO 2013, VENETO, IT..... 9 ..... 32  
LA SABBIONA VIP FAMOSO 2013, RAVENNA, IT..... 13 ..... 50  
NEGRO LORENZO ARNEIS 2012, ROERO, IT ..... 56  
ACROBAT PINOT GRIS 2013, OREGON..... 11 ..... 41  
EDNA VALLEY SAUVIGNON BLANC 2013, SAN LUIS OBISPO ..... 38  
ST SUPERY SAUVIGNON BLANC 2012, NAPA VALLEY..... 11 ..... 43  
KIM CRAWFORD SAUVIGNON BLANC 2014, MARLBOROUGH, NZ..... 13 ..... 54  
MARTIN CODAX ALBARINO 2011, GALICIA, SP ..... 11 ..... 48  
MACMURRAY CHARDONNAY 2012, RUSSIAN RIVER VALLEY..... 11 ..... 41  
SIMI CHARDONNAY 2012, SONOMA COUNTY ..... 13 ..... 48  
DOM PICHOT VOUVRAY LE PEU DE LA MORIETTE 2012, FR..... 10 ..... 36  
SAARSTEIN RIESLING 2012, GERMANY ..... 10 ..... 38

### REDS

ACROBAT PINOT NOIR 2012, OREGON ..... 12 ..... 46  
ETUDE PINOT NOIR 2012, CARNEROS ..... 78  
ARTAZURI GARNACHA 2012, NAVARRA, SP..... 9 ..... 38  
ZUCCARDI MALBEC 2012, MENDOZA, AR..... 10 ..... 38  
STAG'S LEAP MERLOT 2011, NAPA VALLEY ..... 15 ..... 55  
COLUMBIA MERLOT 2012, COLUMBIA VALLEY..... 10 ..... 38  
LOUIS MARTINI CABERNET 2012, SONOMA COUNTY ..... 12 ..... 46  
ST FRANCIS CABERNET 2011, SONOMA VALLEY ..... 14 ..... 49  
CAYMUS CABERNET 2012, SONOMA COUNTY..... 160  
LOCK & KEY MERITAGE 2011, NORTH COAST..... 36  
GHOST PINES BLEND 2012, SONOMA COUNTY ..... 11 ..... 40  
CANTO DE APALTO BLEND 2012, RAPEL VALLEY, CH ..... 12 ..... 45  
COLLINE DI SOPRA EOLA BLEND 2012, TUSCANY, IT ..... 15 ..... 50



## COCKTAIL LIST

### WINTER CUP 11

BRUGAL ANEJO, ST GERMAIN,  
MUDDLED WINTER FRUIT, ASIAN MINT

### BLACKBERRY GINGER SMASH 12

ESPOLON, GINGER SYRUP,  
BLACKBERRIES, FRESH LIME JUICE,

### ROSE WATER 15

NOLET'S GIN, SOHO LYCHEE SPIRIT,  
HONEY, LEMON, ROSE WATER

### CHOCOLATE TODDY 13

AVION ESPRESSO, ABSOLUT VANILLA,  
BAILEY'S, HOT CHOCOLATE,  
MARSHMALLOW

### THE CLASSY DRUNK 14

KNOB CREEK BOURBON, LUXARDO,  
ORANGE BITTERS, PROSECCO FLOAT

### THE ASCOT 14

HENNESSY COGNAC, GRAND MARNIER,  
CARPANO DRY AND ANTICA

### THE GREEN FAIRY 13

LANGLEY'S LONDON DRY, GALLIANO,  
GREEN CHARTREUSE, LEMON

### VODKA SPICE 11

ABSOLUT ELYX, CINNAMON CLOVE INFUSED  
SYRUP, GINGER BEER

### ST. ELMI'S FIRE 13

MEZCAL, HONEY, GRAPEFRUIT

### GARNACHA SANGRIA 12

ARTAZURI GARNACHA, LAIRD'S APPLE BRANDY,  
BORDUCAN, INFUSED FRUIT

### SOJU SANGRIA 12

CHUMCHURUM SOJU, SOHO LYCHEE,  
ALOE, LEMON, PROSECCO

## BEER LIST

### DRAFT

COORS LIGHT .....	5
SAM ADAMS .....	6
SAM SEASONAL .....	6
GUINNESS .....	6
RAPSCALLION HONEY.....	6
HARPOON IPA.....	6
UFO WHITE .....	6
CLOWN SHOES CHOCOLATE SOMBRERO ..	6
ALLAGASH WHITE .....	6
SAPPORO .....	6
DOWNEAST CIDER.....	6
SIERRA NEVADA PALE ALE .....	6

### BOTTLE

FLYING DOG HEFEWEIZEN.....	6
ITHACA APRICOT WHEAT.....	6
HOOKER BLONDE ALE .....	6
HEINEKEN .....	6
SMUTTYNOSE IPA.....	6
CORONA EXTRA.....	6
STELLA ARTOIS .....	6
BUDWEISER .....	5
BROOKLYN LAGER.....	6
LAGUNITAS IPA.....	6
ESTRELLA (GLUTEN FREE) .....	6
ST PAULI GIRL (NON ALCOHOLIC).....	6