



## DINNER MENU

\$88 per

served family style

(v) vegetarian (vg) vegan (p) pescatarian (gf) gluten-free

### Select Two:

#### Market Greens

parmesan, caesar, crouton

#### Butter Lettuce (gf)

apple, radish, bacon ranch

#### Shishito Peppers (vg)

smoked salt, lime

#### Spicy Cucumbers (vg, gf)

togarashi, toasted almond

#### Shellfish Plateau + \$35 pp

oysters, lobster, king crab, shrimp

### Select Two:

#### Crispy Sweet Potatoes (v)

horseradish, creme fraiche, garlic chive

#### Sweet & Sour Long Beans (v)

ginger, garlic, black vinegar

#### Kimchi Fried Rice

scallions, pickled shiitake, egg

#### Hozon Rice Cakes (v)

bok choy, mushrooms, chive

#### Ginger Scallion Noodles (v)

pickled shiitake, spicy cucumber, wakame

### Select One:

#### Bo Ssäm (gf without sauces)

Slow-roasted pork shoulder accompanied by oysters, rice, bibb lettuce, kimchi, hoisin, ssäm sauce, and ginger scallion sauce.

#### Bone In Ribeye

32 ounces of prime beef slow roasted then grilled. Served with grilled broccolini and chile jam.

#### Jidori Chicken (gf)

curry, kimchi, lime

#### Seafood Fideos + \$15 pp

Capellini pasta is toasted in brown butter then served with clams, shrimp, and fresh oregano.

Vegetarian supplement:

#### Ginger Scallion Rice Cakes (v, gf)

tofu, crunchy garlic, seasonal vegetables

### Menu Enhancements:

#### Steamed Buns \$7 per bun

minimum order 1 piece per person, per type selected

#### Pork Belly

hoisin, scallion, cucumber

#### Shiitake (v)

hoisin, scallion, cucumber

### Raw Bar

#### Bigeye Tuna \$38

shaved foie gras, seasonal fruit

#### Hawaiian Kampachi \$24 (p, gf)

bacon ponzu, fresno, sorrel

#### Oyster on the Half Shell \$4 (p, gf)

minimum order 2 pieces per person



## DINNER MENU

\$98 per person

served family style

(v) vegetarian (vg) vegan (p) pescatarian (gf) gluten-free

### Select Two:

#### Market Greens

parmesan, caesar, crouton

#### Butter Lettuce (gf)

apple, radish, bacon ranch

#### Shishito Peppers (vg)

smoked salt, lime

#### Spicy Cucumbers (vg, gf)

togarashi, toasted almond

#### Shellfish Plateau + \$35 pp

oysters, lobster, king crab, shrimp

### Select Two:

#### Crispy Sweet Potatoes (v)

horseradish, creme fraiche, garlic chive

#### Sweet & Sour Long Beans (v)

ginger, garlic, black vinegar

#### Kimchi Fried Rice

scallions, pickled shiitake, egg

#### Hozon Rice Cakes (v)

bokchoy, mushrooms, chive

#### Ginger Scallion Noodles (v)

pickled shiitake, spicy cucumber, wakame

### Select Two:

#### Bo Ssäm (gf without sauces)

Slow-roasted pork shoulder accompanied by oysters, rice, bibb lettuce, kimchi, hoisin, ssäm sauce, and ginger scallion sauce.

#### Bone In Ribeye

32 ounces of prime beef slow roasted then grilled. Served with grilled broccolini and chile jam.

#### Grilled Jidori Chicken (gf)

curry, kimchi, lime

#### Seafood Fideos + \$15 pp

Capellini pasta is toasted in brown butter then served with clams, shrimp, and fresh oregano.

Vegetarian supplement:

#### Ginger Scallion Rice Cakes (v, gf)

tofu, crunchy garlic, seasonal vegetables

### Menu Enhancements:

#### Steamed Buns \$7 per bun

minimum order 1 piece per person, per type selected

#### Pork Belly

hoisin, scallion, cucumber

#### Shiitake (v)

hoisin, scallion, cucumber

### Raw Bar

#### Bigeye Tuna \$38

shaved foie gras, seasonal fruit

#### Hawaiian Kampachi \$24 (p, gf)

bacon ponzu, fresno, sorrel

#### Oyster on the Half Shell \$4 (p, gf)

minimum order 2 pieces per person



## DINNER MENU

\$108 per person

served family style

(v) vegetarian (vg) vegan (p) pescatarian (gf) gluten-free

### Select Three:

#### Market Greens

parmesan, caesar, crouton

#### Butter Lettuce (gf)

apple, radish, bacon ranch

#### Shishito Peppers (vg)

smoked salt, lime

#### Spicy Cucumbers (vg, gf)

togarashi, toasted almond

#### Shellfish Plateau + \$35 pp

oysters, lobster, king crab, shrimp

### Select Two:

#### Crispy Sweet Potatoes (v)

horseradish, creme fraiche, garlic chive

#### Sweet & Sour Long Beans (v)

ginger, garlic, black vinegar

#### Kimchi Fried Rice

scallions, pickled shiitake, egg

#### Hozon Rice Cakes (v)

bok choy, mushrooms, chive

#### Ginger Scallion Noodles (v)

pickled shiitake, spicy cucumber, wakame

### Select Two:

#### Bo Ssäm (gf without sauces)

Slow-roasted pork shoulder accompanied by oysters, rice, bibb lettuce, kimchi, hoisin, ssäm sauce, and ginger scallion sauce.

#### Bone In Ribeye

32 ounces of prime beef slow roasted then grilled. Served with grilled broccolini and chile jam.

#### Baked Whole Seabass

kimchi, crispy rice, bonji ponzu

#### Grilled Jidori Chicken (gf)

curry, kimchi, lime

#### Seafood Fideos + \$15 pp

Capellini pasta is toasted in brown butter then served with clams, shrimp, and fresh oregano.

Vegetarian supplement:

#### Ginger Scallion Rice Cakes (v, gf)

tofu, crunchy garlic, seasonal vegetables

### Menu Enhancements:

#### Steamed Buns \$7 per bun

minimum order 1 piece per person, per type selected

#### Pork Belly

hoisin, scallion, cucumber

#### Shiitake (v)

hoisin, scallion, cucumber

### Raw Bar

#### Bigeye Tuna \$38

shaved foie gras, seasonal fruit

#### Hawaiian Kampachi \$24 (p, gf)

bacon ponzu, fresno, sorrel

#### Oyster on the Half Shell \$4 (p, gf)

minimum order 2 pieces per person



## ADDITIONAL EVENT ENHANCEMENTS

**Pre-Dinner Cocktail Reception** | \$45 per person | served for 30 minutes

Chef's selection of two types of canapes + guest's choice of two Momofuku cocktails, and sommelier's choice of wine and beer

**Champagne Toasts** | 2.5 oz pours

Veuve Clicquot Brut Champagne | France NV - \$20 per person

Dom Perignon Brut Champagne | France 2006 - \$65 per person

**Caviar Service** | served with potato chips, chives, crème fraîche

8oz Smoked Trout Roe MP

8oz Golden Osetra MP

### Large Format Additions

**5 Spice Rotisserie Duck** \$238 | serves 3-4

Whole rotisserie duck, served over duck leg confit rice, bibb lettuce, ginger pancakes, kimchi, hoisin, Ssäm Sauce and ginger scallion sauce

**Salt & Pepper Crab & Shrimp** \$176 | serves 3

1 pound of king crab legs \$ 9 shrimp battered then fried with garlic & chilies, finished with yuzu mayonnaise and soy glaze.

**Black Bean Lobster & Clams** \$188 | serves 3-4

6 lobster tails and 3 pounds of venus clams sauteed with ginger & scallion, then finishes with sichuan black bean sauce, basil, & garlic chive.

**Caviar & Fried Chicken** | serves 4-6

Two whole fried chickens served with chive pancakes and truffle crème fraîche.

Served with choice of Momofuku Reserve Caviar:

8oz Smoked Trout Roe \$588

8oz Golden Osetra \$1888



LUNCH MENU \$48 per person

served family style

(v) vegetarian (vg) vegan (p) pescatarian (gf) gluten-free

Select Three:

Market Greens

parmesan, caesar, crouton

Butter Lettuce (gf)

apple, radish, bacon ranch

Shishito Peppers (vg)

smoked salt, lime

Spicy Cucumbers (vg, gf)

togarashi, toasted almond

Shellfish Plateau + \$35 pp

oysters, lobster, king crab, shrimp

Select Three

Crispy Sweet Potatoes (v)

horseradish, creme fraiche, garlic chive

Sweet & Sour Long Beans (v)

ginger, garlic, black vinegar

Kimchi Fried Rice

scallions, pickled shiitake, egg

Hozon Rice Cakes (v)

bok choy, mushrooms, chive

Ginger Scallion Noodles (v)

pickled shiitake, spicy cucumber, wakame

Menu Enhancements:

Steamed Buns \$7 per bun

minimum order 1 piece per person, per type selected

Pork Belly

hoisin, scallion, cucumber

Shiitake (v)

hoisin, scallion, cucumber

Raw Bar:

Bigeye Tuna \$38

shaved foie gras, seasonal fruit

Hawaiian Kampachi \$24 (p, gf)

bacon ponzu, fresno, sorrel

Oyster on the Half Shell \$4 (p, gf)

minimum order 2 pieces per person



LUNCH MENU \$68 per person

served family style

(v) vegetarian (vg) vegan (p) pescatarian (gf) gluten-free

Select Three:

- Market Greens
Butter Lettuce (gf)
Shishito Peppers (vg)
Spicy Cucumbers (vg, gf)
Shellfish Plateau + \$35 pp

Select One:

- Bo Ssäm (gf without sauces)
Bone In Ribeye
Grilled Jidori Chicken (gf)
Seafood Fideos + \$15 pp
Vegetarian supplement:
Ginger Scallion Rice Cakes (v, gf)

Menu Enhancements:

- Steamed Buns \$7 per bun
Pork Belly
Shiitake (v)

Raw Bar:

- Bigeye Tuna \$38
Hawaiian Kampachi \$24 (p, gf)
Oyster on the half shell \$4 (p, gf)



### TRAY PASSED CANAPES

minimum order of 25 pieces per selection  
4 selections per event recommended, 8 selections per event maximum  
(v) vegetarian (vg) vegan (p) pescatarian (gf) gluten-free

#### \$6 per piece

- Market Oysters** | dashi mignonette, shallots (p, gf)
- Spicy Cucumbers** | togarashi, toasted almond (vg, gf)
- Avocado Toast** | mint, cucumber, dill (v)
- Fried Cauliflower** | caper aioli (p)
- Crispy Pork Belly** | lettuce cups, ginger scallion sauce (gf)

#### \$7 per piece

- Jidori Chicken Meatball** | sweet chili glaze (gf)
- Steak Tartare** | pickled mustard seed, potato chip (gf)
- Kampachi Ceviche** | crispy tostada, yuzu, avocado (p, gf)

#### \$9 per piece

- Salt & Pepper Shrimp** | fried garlic, chilies (p)
- Bigeye Tuna** | shaved foie gras, seasonal fruit
- Crispy Fried Lobster** | spicy ranch (p)
- Wagyu Beef Skewer** | soy, mirin, sake (gf)
- Caviar & Fried Chicken** | truffle creme fraiche



## HOSTED ACTION STATIONS AVAILABLE FOR FULL BUYOUTS

\$175 hosted station fee

**Seared A5 Wagyu** | \$55 per 1 oz., minimum 1 oz. per person  
Seared on a Himalayan salt block and served with bonji and lemon.

**Steak Tartare** | \$15 per person (gf)  
Served with russet potato chips with stone ground mustard, tobanjan, fresh herbs, shallots, sesame, and capers.

**Ahi Tartare** | \$13 per person (p,gf)  
Served with nori crackers with scallions, soy, sesame, and avocado.

**Bo Ssäm Station** | \$13 per person (gf without sauces)  
Guests can customize their own slow-roasted pork shoulder lettuce wrap with rice, ssäm sauce, hoisin sauce, and ginger scallion sauce.

**Kimchi Fried Rice Station** | \$11 per person (gf without sauces)  
choice of: vegetarian, pork, beef short rib, or shrimp (add \$8 per person)  
Guests can customize their kimchi rice with scallions, ginger scallion sauce, spicy bean sprouts, pickled shiitakes, crispy shallots, ssäm sauce, and slow cooked egg.





## Group Dining Beverage Packages

served for two hours

### Cocktails, Spirits, Beer, & Wine | \$78 per person

- Choice of two Momofuku cocktails (see below for options)
- Spirits
  - Vodka **Skyy**
  - Gin **Ford's**
  - Bourbon **Old Forester**
  - Tequila **Jose Cuervo Tradicional**
  - Rum **Don Q Cristal**
- Draft Beer
- Sommelier's choice of wine to include a red and white option
- Non-alcoholic beverages

### Spirits, Beer, & Wine | \$58 per person

- Spirits
  - Vodka **Skyy**
  - Gin **Ford's**
  - Bourbon **Old Forester**
  - Tequila **Jose Cuervo Tradicional**
  - Rum *Don Q Cristal*
- Draft Beer
- Sommelier's choice of wine to include a red and white option
- Non-alcoholic beverages

### Beer & Wine | \$48 per person

- Draft Beer
- Sommelier's choice of wine to include a red and white option
- Non-alcoholic beverages

### Momofuku Cocktails

- **Persephone's Punch** | vodka, pomegranate, date, cassia
- **Cucumber Cooler** | tequila, aloe vera, parisian herbs
- **Clarified Milk Punch** | rum, seasonal fruit, citrus, brown sugar
- **Toki Thyme** | whiskey, apricot, pink peppercorn, thyme
- **Bonji Old Fashioned** | bourbon, black sugar, bonji



## CHAMPAGNE

**Nicolas Feuillate** Brut Champagne | France NV 90

**Veuve Clicquot** Brut Champagne | France NV 150

**Dom Perignon** Brut Champagne | France 600

**Laurent-Perrier** Brut Rosé | France NV 250

## SPARKLING WINE

Prosecco **Bisol Jeio** Brut Veneto | Italy NV 65

Rosé Cremant **Albert Bichot** Brut Burgundy | France NV 80

## WHITE WINE

Riesling **Von Winning Winnings** Pfalz | Germany 65

Pinot Gris **Ponzi** Willamette Valley | Oregon 70

Chenin Blanc **Badenhorst Secaeurs** Napa Valley | California 70

Sauvignon Blanc **Cloudy Bay** Marlborough | New Zealand 80

Chardonnay **Tyler Winery** Santa Barbara County | California 88

Chardonnay **Williams Selyem Unoaked** Sonoma Valley | California 120

Chardonnay **Kistler Les Noisetiers** Sonoma Coast | California 168

Chardonnay **Kongsgaard** Napa Valley | California 275

## ROSÉ

Rosé Grenache **Chapoutier Belleruche** Provence | France 80

Rosé Mourvedre **Tempier** Bandol Rose | France 123

## RED WINE

Pinot Noir **Bonaccorsi Melville Vineyard** Sta. Rita Hills | California 90

Pinot Noir **Emeritus Hallburg** Sta. Rita Hills | California 90

Pinot Noir **Lioco Laguna** Sonoma Coast | California 100

Pinot Noir **Littorai Les Larmes** Anderson Valley | California 148

Pinot Noir **Beaux Freres** Willamette Valley | Oregon 225

Sangiovese **Montesecondo Chianti Classico** Tuscany | Italy 76

Shiraz **Yangarra McLaren Vale** | Australia 95

Malbec **Achaval Ferrer** Mendoza | Argentina 88

Cabernet Sauvignon **Justin** Paso Robles | California 75

Cabernet Sauvignon **Heitz Cellars** Napa Valley | California 120

Cabernet Sauvignon **Ghost Block** Napa Valley | California 160

Cabernet Sauvignon **Silver Oak** Alexander Valley | California 195

Cabernet Sauvignon **Caymus Special Selection** Napa Valley | California 395

## LARGE FORMAT

Chardonnay **Sandhi** Santa Barbara County | California (1.5ltr) 238

Pinot Noir **Cristom Mt. Jefferson Cuvee** Willamette Valley | Oregon 2012 (1.5ltr) 248

\*current vintages available upon request