

# Japan & Korea Fusion

HOS 240

*Classical International Cuisine*

## Drink

- **Green Tea**  
A soothing, aromatic traditional green tea to cleanse and refresh the palate.
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## First Course

- **Steamed Bun**  
A soft, pillowy bun filled with tangy house-made kimchi, tender roast pork belly, and zesty sriracha slaw. Finished with a drizzle of red dragon sauce and served with pickled kombu for an extra burst of flavor.
  - **Sunomono**  
A light and refreshing wakame cucumber salad, seasoned perfectly with rice vinegar and sesame seeds, offering a crisp, clean bite.
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## Main Course

- **Nikujaga**  
A warm, hearty Japanese beef and potato stew, slowly simmered in a savory soy-based broth. The tender beef and melt-in-your-mouth potatoes create a comforting, rich balance of flavors.

## Bento Boxes

- **Korean Red Dragon Grilled Chicken Breast**  
Marinated in a bold Korean red sauce and grilled to juicy perfection, delivering a smoky, spicy kick.
- **Broiled Saba (Mackerel) Teriyaki**  
Rich, broiled mackerel glazed with a sweet and savory teriyaki sauce.
- **Fish Tempura**  
A light, crispy tempura batter encasing shrimp, squid, and delicate pieces of fish, offering a satisfyingly crunchy exterior with tender seafood inside.

*Each Bento Box Includes:*

- **House-made Kimchi**
- **Glazed Triple-Soy Loaf**
- **Short Grain Rice**
- **Aona No Goma-Ae:** Leafy green salad with sesame dressing