

MENU

28 nomad

Cold & Raw

FLUKE \$18

Fennel, cucumber, white fungus

RACOR CLAM *4PCS \$24

Black Vinegar, Pickled Red Pepper, Lemon

CUCUMBER SALAD \$11

Sesame

Small & Hot

POPCORN CHICKEN \$14

Chili, Ginger, Garlic

STUFFED CHICKEN WING \$19

Chinese Sausage, Celery, Rice



GRILLED OYSTER *3PCS \$18

Garlic Oil, Nori

WHITE WINE MUSSELS \$21

White Wine, Prosciutto



HEN OF THE WOOD MUSHROOM \$18

Garlic Truffle Sauce, Chili Oil

Main

UDON NOODLE \$24

Mentaiko, Crab Stick

BAKED SCALLOP \$28

Douban Hollandaise Sauce, Chard Leek

SHORT RIB \$32

Miso Polenta, Zucchini



Dessert

JASMINE NAPOLEON \$14

Jasmine, Strawberry

Cocktails



APPLE PIE \$20

Brioche infused Bacardi Rum,
Mungyeong Garam Oak, Won Mae, Apple, Cinnamon

PINK LIGHT \$20

BFidencio Mezcal, Cocchi Rosa,
Elderflower Liqueur, Sumac Sour, Lemon

BLACK SESAME COFFEE \$20

Black Sesame infused OVO Vodka, Cynar, Cold Brew, Vanilla

FOREST FLOOR MARTINI \$20

Tanqueray London Dry Gin, Porcini infused Sake,
Fino Sherry, Dry Vermouth, Pine Needle

MATCHA I GOT CHA \$20

Toki Japanese Whiskey, Blended Scotch, Bénédictine, Matcha

BITTER SWEET \$19

Guilder's Gin Green Tea, Black Sugar, Fentiman Tonic, Lemon

Non Alcoholic

MELON CREAM SODA \$18

Honeydew Melon, Jasmine Tea, Agave Nectar, Lime, CO2

SHE SAW YOU ZOO \$18

Seedlip Garden, Seedlip Grove, Korean Pear, Shiso, Yuzu