



### House Kimchi 4

*napa cabbage, gochugaru\* (v)*

### Kimbap 9

*seaweed + rice roll, fillings change daily\**

### Heirloom Tomatoes 8

*perilla, lime, seaweed\* (v)*

### Summer Sweet Corn 8

*smoked chili cheddar, buffalo gochujang\* (v)*

### Dukboki Stir Fry 9

*rice cakes, zucchini, scallions, chili sesame sauce (v)*

### Glass Noodles 6

*sweet potato starch noodles, summer vegetables\* (v)*

### Mandu 8

*house made dumplings*

*pork n ginger\* or local veggie(v)*

### Crispy Scallion Pancake 7

*kimchi remoulade (v)*

### Dolsat Bibimbap (Mixed Rice Bowl)\*\*

*seasonal vegetables, crispy rice, sunny side egg\**

*choice of center cut beef bulgogi 16, joyce farms chicken 15,  
tofu 15 (v), heritage farms pork belly 16*

### North Carolina Seafood Hot Pot 16

*aromatic coconut milk seafood broth, shrimp, fish, corn, mushroom, rice cakes\**

### Braised Beef Short Ribs 18

*shiso "chimichurri" \**

### Bulgogi Lettuce Wraps 18

*local bibb lettuce, summer squash, onion, kimchi, duet of sauce, \*  
choice of beef or tofu (v)*

*\*\*These items may be cooked to order. Consuming  
raw or undercooked meats, seafood,  
shellfish, poultry or eggs may increase  
your risk of foodborne illness.*

*v = vegetarian; \*=gluten free, or gluten free option available*

*Please alert your server of all allergies, and all items which need to be gluten free.*

## About Kimbap

Kimbap (gimbap), a Korean dish made from rice and other ingredients rolled in gim - dried seaweed - is a play on chef/owner Kim Hunter's name, and one of the first Korean dishes that she learned to make as a child. Adopted as a baby, raised near Detroit and now residing in Raleigh, Kim merges her passion for local ingredients with her desire to connect with Korean cuisine.

Our menu is designed with sharing and tasting in mind. A Korean table typically includes a variety of veggie side dishes, main dishes, and of course, rice! Often the meal is shared communally, which we find to be a very satisfying experience, as each person can experiment with the assortment of flavors and textures at the table.

Part of our mission is to be engaged in our community, and featuring local veggies, meats, and North Carolina Seafood allows us to accomplish this. We proudly support neighborhood farms, and feel good about serving clean, quality ingredients to you, our honored guests.

### Local Farms & Purveyors:

In Good Heart Farm  
Eastern Carolina Organics  
Raleigh City Farm  
Farmers' Collective  
Heritage Farms  
Firsthand Foods  
Locals' Seafood Co  
Salty Catch Seafood Co  
Benelux Coffee  
Muddy Dog Roasting Co  
Two Bridges Farm  
Fox Farm and Forage