

KOREAN CINEMA 2018 OPENING NIGHT MENU

As prepared by the Honolulu Museum of Art
Café Chef Robert Paik. Inspired by the film,
Little Forest (리틀 포레스트).

갈비찜 (GALBI-JJIM)

KOREAN BRAISED BEEF SHORT RIBS

Chestnuts, red dates, carrots

굴비구이 (GULBI-GUI)

BROILED YELLOW CORVINA

Lightly salted and broiled

—or—

고등어구이 (GODEUNGEO-GUI)

BROILED SALTED MACKEREL

Lightly salted and broiled

순두부찌개 (SUNDUBU-JJIGAE)

SOFT TOFU STEW

Mildly spicy seafood broth
with soft tofu and vegetables

비빔밥 (BIBIMBAP)

“MIXED RICE”

Steamed multigrain rice in bowls
with a selection of traditional
반찬 (banchan) - side dishes,
고추장 (gochujang) - hot pepper paste,
sesame seeds, and sesame oil

Selection of traditional Korean rice
cakes and sliced fruit for dessert