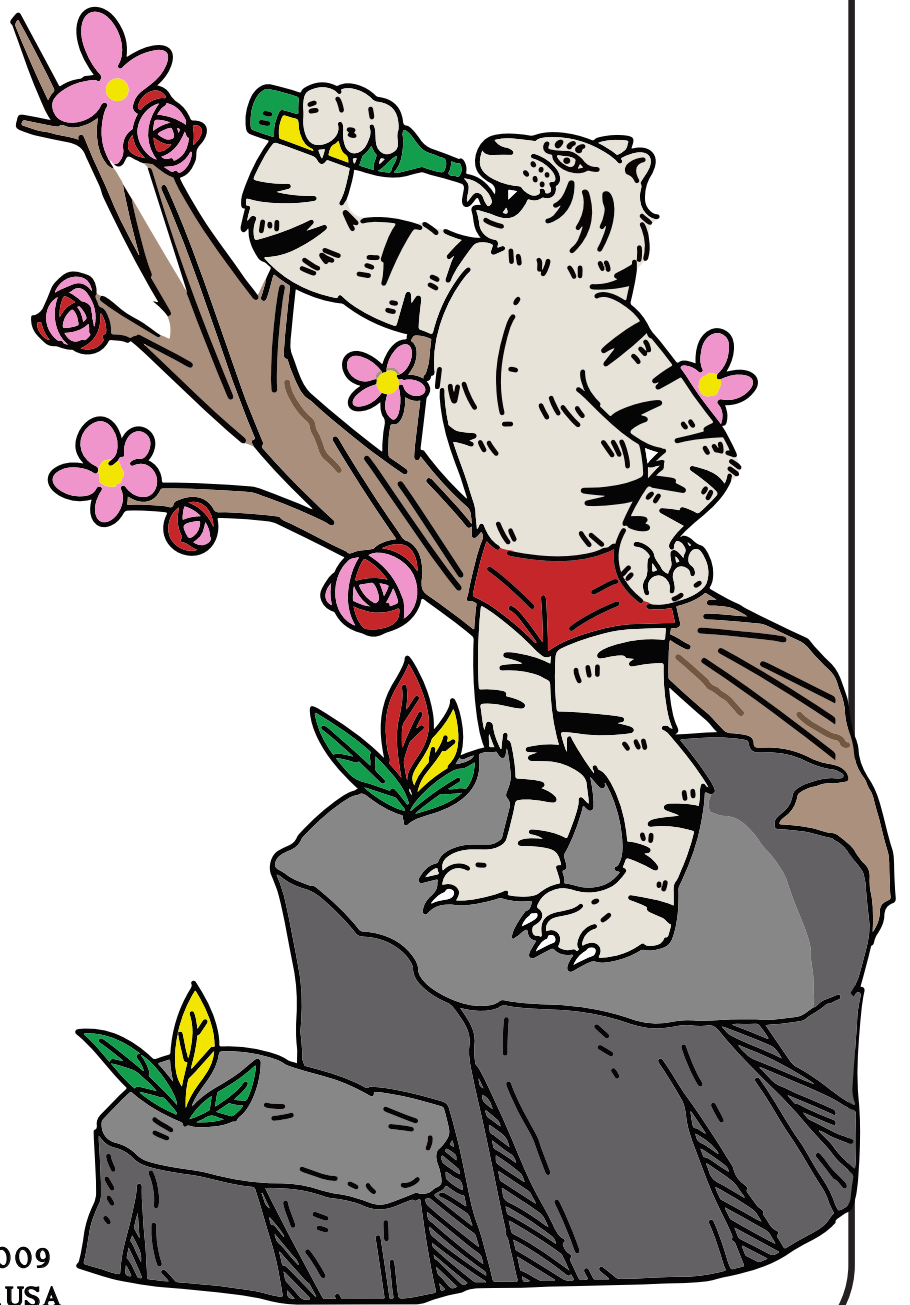


노원 NOWON 노원

EAST VILLAGE



DINNER

507 E. 6TH ST. NEW YORK, NY 10009  
WWW.NOWONUSA.COM @NOWON.USA

## COCKTAILS

\$16

### LYCHEE KEEN

rosemary vodka, tarragon

### CRAZY RICH AZN

butterfly tea soju, pear, violette

### MAIN SQUEEZE

calamansi soju, aperol, lemon, bitters

### DIBS

gin, elderflower, vanilla

### BIG HEAD

kimchi tequila, aperitif, orange

### FRAP STAR

espresso vodka, miso, vanilla

### SEASONAL COCKTAIL

please ask your server for more  
information

## CRAFT SOJU

### INFUSED JINRO

seasonal flavors  
made in house  
\$8/\$20\*

### GOLDEN BARLEY 17%

fragrant grains,  
stonefruit  
\$10/\$45 btl

### SEOUL NIGHT 23%

floral, plum, smooth  
\$11/\$49 btl

### JINRO IS BACK 17%

korean classic  
\$7/\$20 btl

### SOLSONGJU 40%

DAMSOUL  
pine, spruce  
\$12/\$54\*

### TOKKI SOJU (LIMITED)

tapioca pudding vibes  
\$17/\$77\*

### WON SOJU 40%

sweet steamed rice,  
vanilla  
\$13/\$46 btl



SOJU FLIGHT  
\$20



\*available as a carafe (10.5oz)

Ask About  
Our Drinking  
Games!



## WINE

\$14/\$55

### AUPA

red, blend, 13%  
chile

### OTU

sauvignon blanc, 13%  
new zealand

### MONT-REDON

rosé, 13%  
france

### HERRIGOIA

tempranillo blend, 14%  
spain

### KIKI & JUAN

orange, 13%  
spain

### CONQUILLA

cava, 11.5%  
spain

## BEER

add a shot +5

### TALL BOYS & CANS

\$10

#### ROTATING SOURS

sour, 7%  
kcbc

bushwick, bk

#### BUSHWICK PILS

pilsner, 5.2%  
braven

bushwick, bk

MAKKU (Mango)  
unfiltered rice beer, 6%  
makku

south korea

#### ALMOST FAMOUS

hazy ipa, 6.6%  
torch & crown  
manhattan, ny

GRIMM HEFE  
hefeweissbier, 5.3%  
grimm

bushwick, bk

TERRA  
lager, 4.5%  
south korea

### DRAFT

\$10 / \$40

#### SUPERHERO SIDEKICKS

hazy ipa, 6.9%  
kcbc  
bushwick, bk

#### TABLE BEER

saison, 4.2%  
threes brewing  
greenpoint, bk

#### PATIENCE & FORTITUDE

pilsner, 4.6%  
wild east  
gowanus, bk

DARK PIVO  
amber lager, 5.2%  
torch & crown  
manhattan, ny



### ZERO-PROOF COCKTAILS

\$12

add a shot +5

#### G&T

grape, lemongrass, lime, tonic

#### ORANGE THEORY

honey, chili oil, turmeric,  
citrus, almond

#### MATCHA OASIS

coconut, leches, pifia,  
lime, mint

#### K-POP PUNCH

horchata, hibiscus, pifia,  
citrus, almond, cinnamon

### N/A BEER

\$9

#### RUN WILD

ipa  
athletic brewing, ct, us

#### UPSIDE DAWN

golden ale  
athletic brewing, ct, us

### N/A WINE

\$12/48

#### PRIMA PAVÉ

blanc de blancs, it

#### PRIMA PAVÉ

rosé brut, it

# MIXTAPES

- \* MINIMUM TWO GUESTS,  
REQUIRES FULL TABLE PARTICIPATION
- \*\* SHARE ONE ITEM FROM EACH COURSE



## THE E·P·

\$39 / PER PERSON (5 COURSE)

- \* LIL' BABY KALE SALAD
- \* NOWON FRIED CHICKEN  
SPICY GOCHUJANG
- \* 'CHOPPED CHEESE' RICE CAKES
- \* HONEY GARLIC BUTTER TOTS
- \* LEGENDARY CHEESEBURGER  
(HALF - BURGER PER GUEST)

## THE CLASSIC

\$49 / PER PERSON (7 COURSE)

- \* WHIPPED RICOTTA TOAST
- \* BROCCOLINI a la 'CAESAR'
- \* NOWON FRIED CHICKEN  
SPICY GOCHUJANG
- \* 'CHOPPED CHEESE' RICE CAKES
- \* HONEY GARLIC BUTTER TOTS
- \* LEGENDARY CHEESEBURGER  
(HALF - BURGER PER GUEST)
- \* CHEF'S CHOICE OF DESSERT



## STARTERS

WHIPPED RICOTTA TOAST <sup>VG</sup> toasted focaccia, citrus jam, roasted chili oil	\$13	CHARRED SHISHITOS <sup>V</sup> roasted bean sauce, lemon	\$13
MARINATED CUKES <sup>V,GF</sup> tofu, celery, soy-pickled jalapeño, chimichurri	\$12	'CHOPPED CHEESE' RICE CAKES spiced beef, soy-pickled jalapeño, parmesan	\$18
LIL' BABY KALE SALAD <sup>VG</sup> chicory, pickled daikon, candied walnuts, ginger sesame dressing	\$15	NOWON FRIED CHICKEN soy garlic OR spicy gochujang	\$18
BROCCOLINI a la 'CAESAR' charred, black sesame, candied anchovy, parmesan	\$15	BLACK TRUFFLE RICE CAKES 'AL LIMONE' <sup>VG</sup> lemon, parmesan, garlic breadcrumb	\$26

V = VEGAN, VG = VEGETARIAN, GF = GLUTEN-FREE

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illness \*

# CLASSICS

## LEGENDARY CHEESEBURGER

smashed double,  
kimchi special sauce,  
roasted kimchi,  
american cheese,  
pickles, onion

\$21



## DRY AGED STEAK BURGER

8 oz. single stack,  
kimchi special sauce,  
roasted kimchi,  
american cheese,  
pickles, onion

\$26

## SMOKED TRUFFLE BURGER

smashed double,  
black truffle paté,  
kimchi sauce,  
smoked mozz, onion

\$27

## JAE'S CHICKEN BUN

double fried chicken thigh,  
soy-pickled jalapeño,  
parmesan, peanut,  
cabbage slaw

\$20

## EXTRAORDINARY TOTS <sup>VG,GF</sup>

honey garlic butter  
OR  
curry-spiced

\$11



## WOK-FIRED CLASSICS

### VEGAN 'SHROOM NOODS <sup>V,GF</sup> \$21

glass noodles, all the 'shrooms,  
zucchini, soy garlic, sesame

### SKILLET 'SHROOM RICE <sup>VG,GF</sup> \$22

caramelized onion, smoked mozzarella

### CAST IRON KIMCHI RICE <sup>GF</sup> \$26

mortadella, day-old rice  
sunny side egg, scallion



## ADD-ON

Egg +3	Bacon +5	Gluten Free Bun +2
Smoked Mozzarella +3		Black Truffle Pate +6

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# SPIRITS



## VODKA

WODKA \$12  
SUPERGAY \$13  
HARRIDAN \$16

## GIN

ASKUR \$12  
ISOLATION PROOF 'SPRING' \$19  
JUNG ONE \$22

## WHISKEY

HINKEY DINKS WORKINGMAN'S RYE \$16  
ROUGH RIDER BULL MOOSE RYE \$18  
SUNTORY TOKI \$19

## BOURBON

ROUGH RIDER \$18  
HILLROCK ESTATE, SOLERA - AGED \$25

## SCOTCH

HARLESTON GREEN \$16  
LAPHROAIG SELECT \$18

## RUM

DON PAPA, SMALL BATCH \$14  
CARIBBEAN QUEEN'S RED SKY RUM \$16  
EL DORADO, 12 YR \$17

## TEQUILA

BLACK DOVE'S SACRED HEART (REP) \$16  
TRES GENERACIONES, AÑEJO \$20  
LA GRAN SENORA, AÑEJO \$22

## MEZCAL

LOS VECINOS DEL CAMPO, ESPADIN \$12  
CATEDRAL ESPADIN \$22  
YUU BAAL, PECHUGA \$23

## BRANDY & COGNAC

BACHE GABRIELSEN \$16

## LIQUEUR

UME (PLUM) \$12  
SALERS, APERITIF \$12  
AMARETTO \$12  
MARASCHINO \$12  
ST. ELIZABETH ALLSPICE DRAM \$12  
CAPPELLETTI APERITIVO \$12  
CAMPARI \$18



## RARE KOREAN WHISKEY

KI ONE 'BATCH 1' - 2OZ  
\$34

KI ONE 'EAGLE' - 1OZ  
\$45