



Juksunchae (죽순채)

In Korean, juksun (죽순) means bamboo shoot, while chae (채), when used in a culinary context with cutting, primarily means "shred" or "finely cut". This cutting technique is specifically known as julienning in Western cooking terms.

Together, they form Juksunchae, a name that embodies purity, resilience, and quiet elegance.

In the royal kitchens of the Joseon dynasty, preparing bamboo shoots was an art. Young shoots, if not carefully harvested and handled, could become bitter or tough. Only skilled chefs could transform them into delicate dishes worthy of the royal table, highlighting their subtle flavor and tender texture.

At Juksunchae, we honor this tradition while embracing modern creativity. By blending historic techniques with contemporary innovation, we craft Korean inspired dishes that surprise and delight, inviting every guest to experience the depth and elegance of our cuisine.

Tasting Menu 4,190 ++

Pairing 6 glass 2,900 ++

Pairing 9 glass 3,500 ++

Sochan | 소찬

First Offerings

Perilla

Jangajji | 갯잎장아찌

Beef

Yukhoe | 육회

Chicken Skin

Yangnyeom Chicken | 양념치킨

Porridge

Yulmu Juk | 울무죽

Sukseong | 숙성

Maturation

Scallop

Mulhoe | 물회

Soy Bean

Doenjang | 된장

Clam

Sundubu jjigae | 순두부찌개

Rice Table

Yeonnip-Bap | 연잎밥

Jungsang | 중상

Main Table

Arctic Char

Jang-gui | 장구이

Duck

Ori Jangjorim | 오리장조림

Snowy Night Galbi

Seolyameokjeok | 설야먹적

Husik | 후식

After Meal

Seasons of the Soybean : Rain

Bi - Giuje | 비 - 기우제

Honey Butter

Tteok | 떡

Jeong | 정

Warmth

Hangwa | 한과

Cha | 차