



KOKO Sips + Bites
2nd Anniversary Dinner
11.12.25

A Celebration of Jang

Jang 장 is a collective term in Korean cuisine for fermented pastes and sauces that form the foundation of Korean flavor. There are three main types of jang 장: ganjang 간장, doenjang 된장, and gochujang 고추장.

Ganjang 간장 is Korean soy sauce—a salty, savory liquid seasoning used to flavor soups, stews, and marinades. Doenjang 된장 is a thick, rich soybean paste similar to miso but stronger and more earthy. Gochujang 고추장 is a spicy-sweet red chili paste made from chili powder, fermented soybeans, rice, and salt, giving many Korean dishes their signature heat and depth. Together, these jangs represent the heart of Korean seasoning, embodying the flavors of Korea.

Through tonight's dinner we hope to highlight these three fundamental ingredients and showcase their versatility beyond traditional Korean cuisine.

Much love,

Ganjang

Phyllo-wrapped minced shrimp marinated in chili soy, served atop silken tofu with soy broth, botan ebi saewoo jang 새우장, and garnished with ikura

Doenjang

Steamed striped bass served with stone clam doenjang 된장 beurre blanc, date curls, toasted pine nuts, and micro-greens

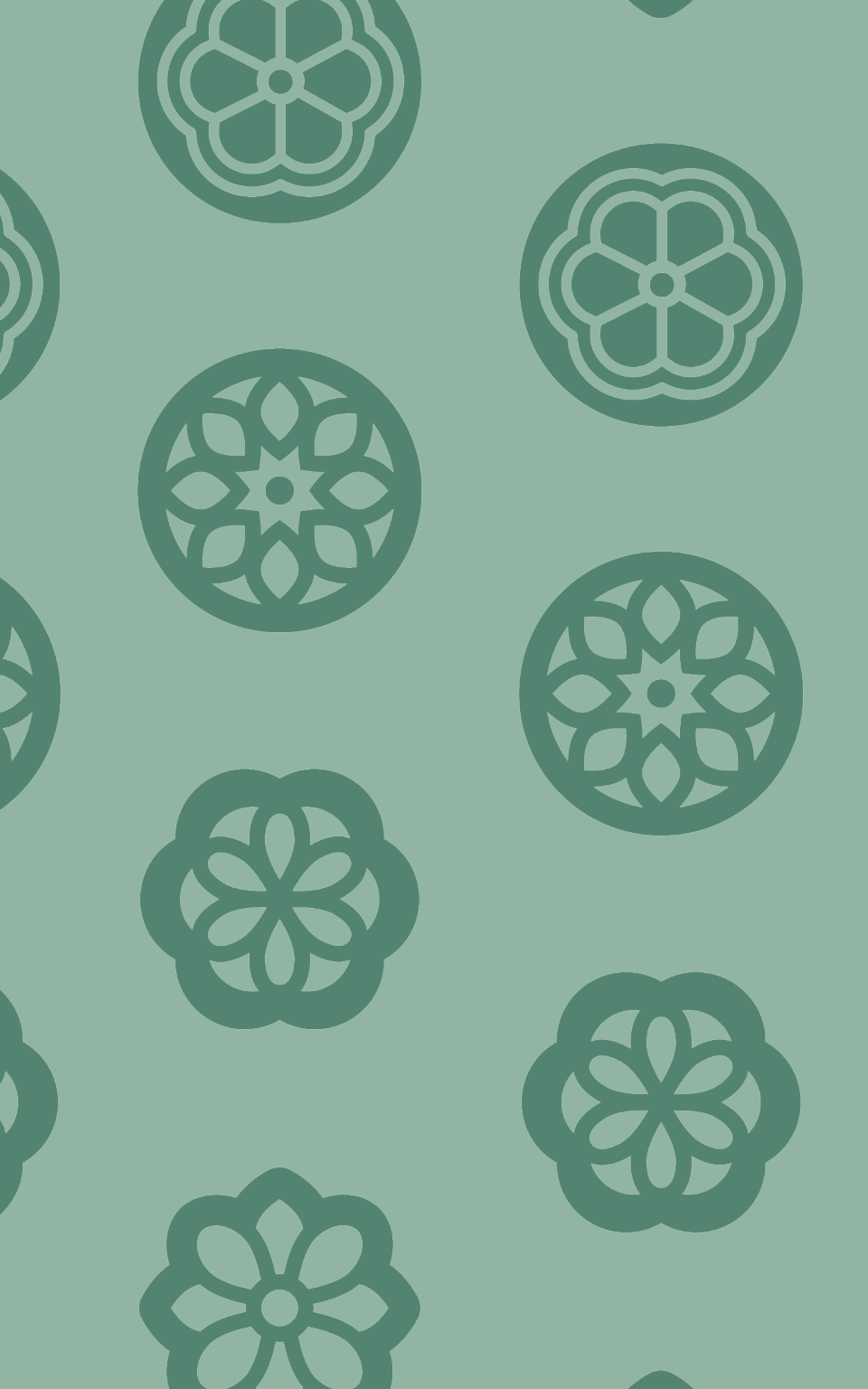
Gochujang

Korean chili bolognese on garaetteok served with suran 수란, Parmigiano-Reggiano, and crispy guanciale

Husik

Vanilla genoise sponge cake with champagne-infused Italian meringue buttercream and topped with Korean blackberry wine compôte





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YUJA PERILLA HIGHBALL



BARLEY MARTINI



SPIKED SUJEONGGWA



PLUM ROYALE

SPECIAL THANKS TO STEPHANIE HUNLEY