

**HANSIK**  
 한 식  
 KOREAN FOOD  
 韓食  
 かんこくりょうり



### Hansik Restaurant & Bar

Sensational Korean food. No one knows what the real taste and beauty of real Korean dishes. The majority aim of the Hansik Restaurant & Bar is to spread out the fame of Korean food to the world. Hansik Restaurant & Bar operated since 2015 with proud and confidential about the real Korean food. The Chef owner, Alex Kim, desired to spread & rise for the fame of Korean food in regard of his consideration that the Korean food never had been introduce real taste. He cooks the food in traditional way and put these meals in gentility modern dishes. What we serve is the modern Korean dishes. We are very sure that you never had real Korean food, if you never had been at Hansik restaurant. Now Enjoy the real Korean Food in the Hansik Restaurant & Bar

### Hansik Table Course [한식성찬]

\$42 per person  
 Minimum two people

#### 하나, First

- Porridge [죽]
- Watery kimchi [나박김치]
- Chicken breast salad [닭 가슴살 냉채]
- Seasoned squid [오징어 초회]
- Mung bean jelly salad [소고기 탕평채]
- Pan fried fritters [모듬전]

#### 둘, Second

- Beef rib stew [갈비찜]
- Grilled pork scotch [양념 돼지갈비]
- Beef short rib patties [떡갈비]
- Beef brisket soybean paste soup [자들박이 된장찌개]
- Pan fried glass noodle [잡채]
- Three colour vegetable [삼색나물]
- Kimchi [김치]
- Rice [밥]
- Seaweed soup [미역국]

#### 셋, Third

- Dessert [디저트]

## Seafood Table Course [해물한상]

\$52 per person  
Minimum two people

### 하나, First

Porridge [죽]

Watery kimchi [나박김치]

Sashimi [회]

Chicken breast salad [닭 가슴살 냉채]

Seasoned squid [오징어 초회]

### 둘, Second

Beef short rib patties [떡갈비]

Pan fried fritters [모듬전]

Mung bean jelly salad [소고기 탕평채]

### 셋, Third

Stir fried spicy webfoot octopus [주꾸미 볶음]

Soy sauce salted prawn [간장새우]

Pan fried glass noodle [잡채]

Beef brisket soybean paste soup [자돌박이 된장찌개]

Salted squid [오징어 젓갈]

Three colours of green [삼색나물]

Kimchi [김치]

Rice [밥]

Seaweed soup [미역국]

### 넷, Fourth

Dessert [디저트]

## Royal Table Course [수라상]

\$72 per person  
Minimum two people

### 하나, First

Porridge [죽]

Watery kimchi [나박김치]

Sashimi [회]

Raw beef carpaccio [육회]

Fresh oyster [생굴]

Chicken breast salad [닭 가슴살 냉채]

Seasoned squid [오징어 초회]

### 둘, Second

Braised pork belly [보쌈]

Pan fried fritters [모듬전]

Chestnut jelly salad [소고기 탕평채]

### 셋, Third

Three colour vegetable [삼색나물]

Pan fried glass noodle [잡채]

Abalone beef rib stew [전복 갈비찜]

Grilled pork scotch [양념 돼지갈비]

Crab soybean paste soup [꽃게탕]

Kimchi [김치]

Rice [밥]

Seaweed soup [미역국]

### 넷, Fourth

Dessert [디저트]

## 건 SKY

[42/per person]  
\*Minimum two people

Entree  
Soup of the day [죽]

Salmon Salad [연어 샐러드]  
Lightly seared salmon and flying fish roe w/ truffle oil salsa, HANSIK sesame soy sauce dressing

Korean assorted fritters [모듬전]  
pan-fried dish of fish, meat, and kimchi coated in flour w/ HANSIK style light soy sauce

Deep fried sweet sour chilli chicken [양념 닭강정]  
Special powder battered free range chicken thigh deep fried and coated w/ sweet and spicy sauce

Main  
Bulgogi Table [불고기 한상]  
Table meal comes with your choice of main with variety of side dishes, rice and soup

- Choice -  
Marinated Beef or Marinated spicy chicken or pork  
[소불고기 or 제육불고기 or 닭불고기]  
HANSIK Stir fried Bulgogi made with hansik homemade special sauce. Beef based on soy sauce, chicken and pork is based on Korean spicy paste

Dessert  
Today's dessert  
Freshly everyday baked dessert, Ask to the staff for today's dessert

## 곤 LAND

[52/per person]  
\*Minimum two people

Entree  
Soup of the day [죽]

Korean assorted fritters [모듬전]  
pan-fried dish of fish, meat, and kimchi coated in flour w/ HANSIK style light soy sauce

HANSIK Sashimi [회]  
Today's fresh sashimi with Korean traditional sweet and sour chilli sauce

Bossam [보쌈]  
Slow-cooked pork belly with HANSIK's soybean sauce

Main  
Grilled meat table [고기 구이 한상]  
Table comes with your choice of meat main with variety of side dishes, rice and soup

- Choice -  
Spicy pork belly or Grilled Beef brisket  
[고추장 삼겹살 구이 or 차돌박이 구이 ]  
Thinly sliced premium beef brisket or Fresh pork belly marinated in inheritance spicy sauce of Hansik

Dessert  
Today's dessert  
Freshly everyday baked dessert, Ask to the staff for today's dessert

## 감 MOON

[62/per person]  
\*Minimum two people

### Entree Soup of the day [죽]

Platter of nine delicacies [구절판]  
Original Korean palace cuisine. Homemade pancakes to wrap with eight assorted vegetables.

Raw beef Carpaccio [육회]  
Korean traditional Carpaccio of fresh raw beef w/ free-range egg yolk, pine-nut, Korean pear

HANSIK's Sashimi [회]  
Today's fresh sashimi with Korean traditional sweet and sour chili sauce

Deep fried soft shell [게 튀김]  
Deep fried soft shell w/ black sesame sauce and Hansik salad

Main  
Grilled meat & soy sauce salted prawn table  
[고기 구이 & 간장 새우 한상]  
Table comes with your choice of meat main & soy sauce salted prawn w/ variety of side dishes, rice and soup

- Choice -  
Stone grill beef rib or stone grill pork scotch  
[양념 돼지 갈비 or 돌판 소구이]  
Thinly sliced premium beef rib or marinated pork in inheritance sauce of Hansik w/ mushroom, garlic.  
Cooks in your table by using sizzling stone.

Dessert  
Today's dessert  
Freshly everyday baked dessert, Ask to the staff for today's dessert

## 리 SUN

[72/per person]  
\*Minimum two people

### Entree Soup of the day [죽]

Platter of nine delicacies [구절판]  
Original Korean palace cuisine. Homemade pancakes to wrap with eight assorted vegetables.

HANSIK Sashimi [회]  
Today's fresh sashimi with Korean traditional sweet and sour chili sauce

Smoked duck & Pan-fried scallop [훈제오리 & 관자구이]  
Smoked duck breast by inheritance smoked method & Slightly grilled scallop w/ sweet honey soybean dressing

Braised beef Rib with abalone [전복 갈비찜]  
Braised Beef & abalone in the special Hansik sweet soy sauce which made with variety of fruits & vege

Main  
Grilled meat & soy sauce salted prawn table  
[고기 구이 & 간장 새우 한상 & 비빔밥]  
Table comes with your choice of meat main & soy sauce salted prawn w/ variety of side dishes and Bibimbab

- Choice -  
Stone grill beef rib or stone grill pork scotch  
[양념 돼지 갈비 or 돌판 소구이]  
Thinly sliced premium beef rib or marinated pork in inheritance sauce of Hansik w/ mushroom, garlic  
Cooks in your table by using sizzling stone.

Dessert  
Today's dessert  
Freshly everyday baked dessert, Ask to the staff for today's dessert

**발우**  
**BARU**

Vegetarian Course

[42/per person]  
\*Possible to order for one

Entree

Soup of the day [죽]

Tofu Pudding [두부 푸딩]

Soft tofu w/ black tea soy sauce, spring onion, kimchi, sesame and seaweed

Platter of seven delicacies [칠절판]

6kinds of colourful vegetables w/ thin wheat crepes and citron sauce.

Stir fried mushroom and glass noodles [버섯잡채]

Stir fried sweet potato stretched noodles w/ mushroom carrot, leek, spring onion and sesame

Fried vegetable dumpling and salad [만두 샐러드]

Self-made vegetable dumpling w/ colourful HANSIK salad

Main

Tofu steak [두부스테이크]

Pan-fired tofu steak w/ grilled vegetables, sesame oil and HANSIK steak sauce

Fresh Bibimbap [산채 비빔밥]

The rice w/ 8kind of fresh colourful vegetable

[Choices of Citron chilli paste or sesame oil, spring-onion soy sauce]

Soybean paste soup [된장찌개]

Korean traditional soybean paste soup w/ tofu and vegetables

Dessert

Today's dessert

Freshly everyday baked dessert. Ask to the staff for today's dessert

ENTRÉE [전채]

- HOT DISHES -

Grilled fish [생선구이]

Korean typical type of fish, pan fried grilled fish serve w/ slice lemon

11

Deep fried kimchi wagyu dumpling [김치 와규 만두]

HANSIK made fermented kimchi, wagyu mince dumpling with chilli, coriander fish sauce [4pcs]

18

HANSIK's style fritters [모듬전]

pan-fried dish of fish, meat, minced mung bean and kimchi coated in flour and egg batter and deep fried prawn w/ HANSIK style light soy sauce.

21

Pan-fried scallop [관자 구이]

Lightly seared scallop w/ citron oil dressing

23

Spicy seafood rice cake [해물 떡볶이]

Rice cake w/ mussels, short-arm octopus, calamari, prawn stir-fried in spicy chilli paste

26

Soft shell crab w/ black sesame [게 튀김]

Deep fried soft shell crab w/ black sesame mousse salad dressing

25

Deep fried chilli chicken [닭강정]

Special powder battered free range chicken thigh coated w/ peanut, sweet and spicy sauce

29

Deep Fried squid [오징어 튀김]

Deep Fried squid w/ salted, chilli pepper and wasabi mayo deep sauce

19

Sweet sour chilli chicken [양념치킨]

The most famous Korean chicken dish. Deep fried chicken being deeped rich flavour sweet sour chilli sauce

32

## ENTRÉE [전채]

- COLD DISHES -

Platter of nine delicacies [구절판]	19
Traditional Korean palace cuisine Homemade pancakes to wrap with eight assorted vegetables and marinated beef.	
Raw beef Carpaccio [육회]	23
Korean traditional Carpaccio of fresh raw beef w/ free-range egg yolk, pine-nut, Korean pear	
Salmon salad [연어 샐러드]	22
Lightly seared salmon and flying fish roe w/ truffle oil salsa, HANSIK sesame soy sauce dressing	
Beef brisket salad [자돌박이 샐러드]	22
Thinly sliced beef brisket w/ pine-nut, spring onion and HANSIK's soy sauce, sesame dressing	
HANSIK Sashimi salad [회무침]	18
HANSIK style raw fish salad with spicy chilli paste, black sesame, sesame oil and topped flying fish roe	
Soy sauce salted Prawn [간장새우 장]	19
Hansik special Soy sauce slated prawn, special soy sauce boiled with variety of vegetable and spices to make rich flavour	
Chicken Breast Salad [닭 가슴살 샐러드]	15
Boiled and steam chicken breast on the fresh green salad w/ Hansik special Korean style wasabi sauce	
Spicy Seasoned squid salad [오징어 초회]	12
Boiled squid, onion & green salad w/ Korean style spicy sour chilli paste	

## MAIN [끼니]

\*All Main comes with bowl of rice and 3type today's of side dish

Grilled hamburger steak [떡갈비]	24
Korean style grilled hamburger steak seasoned with grilled vegetable HANSIK special 17 herbs sauce. Accompanied by black sesame mousse	
Braised pork belly [보쌈]	34
Pork belly boiled down in 12 secrete sauce, accompanied by Korean traditional Kimchi, salted shrimp, egg	
Braised pork rib w/ kimchi [등갈비 김치찜]	36
Slow cooked pork ribs w/ fermented Kimchi	
Beef Rib Stew [왕갈비찜]	38
Korean Traditional Styled Slow cooked Premium beef rib w/ grilled vegetables	
Grilled duck breast [오리구이]	35
Oven cooked smoked duck breast on a bed of HANSIK honey soybean sauce and stir fried cabbage	
Grilled pork belly [삼겹살 구이]	34
Grilled pork belly w/ stir-fried Kimchi. Accompanied by light soy sauce and soy-bean paste dipping sauce	
Pan fried salmon sautéed [연어 조림]	31
Pan fried salmon, boiled down in HANSIK soy sauce w/ bok-choy, garlic, Rice Powder and Sesame	

## MAIN [끼니]

\*All Main comes with bowl of rice and 3type today's of side dish

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Korean style grilled hamburger steak seasoned with grilled vegetable HANSIK special 17 herbs sauce. Accompanied by black sesame mousse	
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Slow cooked pork ribs w/ fermented Kimchi	
<b>Beef Rib Stew [왕갈비찜]</b>	38
Korean Traditional Styled Slow cooked Premium beef rib w/ grilled vegetables	
<b>Grilled duck breast [오리구이]</b>	35
Oven cooked smoked duck breast on a bed of HANSIK honey soybean sauce and stir fried cabbage	
<b>Grilled pork belly [삼겹살 구이]</b>	34
Grilled pork belly w/ stir-fried Kimchi. Accompanied by light soy sauce and soy-bean paste dipping sauce	
<b>Pan fried salmon sautéed [연어 조림]</b>	31
Pan fried salmon, boiled down in HANSIK soy sauce w/ bok-choy, garlic, Rice Powder and Sesame	

## Bulgogi/ Marinated meat [불고기]

<b>Marinated beef [소 불고기]</b>	31
Thinly sliced cross cut beef marinated in blended ginger, Korean dark soy pan-fried w/ spring onion, garlic, onion, mushroom, crystal noodle	
<b>Marinated Spicy Pork [제육 불고기]</b>	31
Thinly sliced Marinated in spicy KOCHUJANG (chilli paste) pork scotch with Glass Noodles	
<b>Marinated Spicy Chicken [닭 불고기]</b>	32
Marinated in Free Range Chicken spicy KOCHUJANG (chilli paste) with Korean rice cake	
<b>Stir fried spicy webfoot octopus [주꾸미 볶음]</b>	32
Marinated Web octopus in special KOCHUJANG (chilli paste) with Korean rice cake	

## STONE POT [독배기]

\*All Main comes with bowl of rice and 3type today's of side dish

<b>Bibimbab on sizzling stone pot [비빔밥]</b>	21
HANSIK BIBIMBAB assorted vegetable *Choice [Pork or Beef or Chicken or Tofu] *Bibimbab comes with Hansik's today's soup and 2type of side dish	
<b>Traditional soybean and kelp soup [된장찌개]</b>	21
*Choice [beef, seafood and mushroom w/ toful]	
<b>Soft tofu spicy soup [순두부 찌개]</b>	21
Spicy soft tofu soup w/ mixed seafood	
<b>Kimchi Soup [김치 찌개]</b>	21
Ripened Kimchi soup w/ vegetable, glass noodle and pork.	