

SMALLER BITES

Lunch @ HAN

Bao (1 piece)

Tofu with soy mayo and homemade kimchi \$10 (vegetarian)

Korean fried chicken with coleslaw and pickled daikon \$12

Beef galbi with house mayo and homemade kimchi \$12

Soft shell crab, pickled cucumber and spicy ginger sauce \$12

Braised pork belly, apple slaw, homemade kimchi and house mayo \$12

Tacos (2 pieces)

Tofu, homemade kimchi and vegan soy mayo on Han's crispy shell \$15 (vegan)

Beef galbi tacos with house mayo and homemade kimchi on Han's crispy shell \$16

Moochim tacos with fresh Ora King salmon and avocado puree on Han's crispy shell \$16

BIGGER BITES

Korean fried chicken

Crispy chicken thighs with spring onion, honey mustard and coleslaw \$23

Nibbles with sweet and spicy sauce, pickled daikon and coleslaw \$21

Wings with garlic soy sauce, almond, pickled daikon and coleslaw \$21

Crispy pancakes

Honey buttered calamari, calamari mayo and pickled onions \$18

Glazed mushrooms, vegan soy mayo and pickled onions \$18 (vegan)

Beef galbisa and free range pork skirt BBQ (grilled at the table) with pickles and rice \$29

K-bowl, Kimchi cured salmon, buckwheat and black rice, poached egg and avocado puree \$22

Deluxe Kimchi fried rice with pickles, lite mint pesto and poached egg \$24 (vegan on request)

On the side

House pickles \$6

Homemade kimchi \$6

Rice \$4

Dessert

Passion fruit ice cream- with grapefruit jelly, orange caramel and sticky praline \$18

Beetroot ice cream with red ginseng meringue, homemade sponge cake and yuza sauce \$15

Duo of mousse - chocolate and kumara with Han's special vanilla ice cream \$16

Set Lunch Menu

2 courses - \$40pp

3 courses - \$50pp

ENTREE

Fresh Ora King salmon moochim with cucumber, pear and apple in a chojang sauce, avocado puree & tomato granita

MAIN

Hawke's Bay Venison, with roast cauliflower, cheddar potato puree, water celery and Korean miso

OR

Han's Special Charcoal BBQ Platter (grilled at the table) with beef rib fingers, free range pork skirt and ssam veges,

DESSERT

Beetroot ice cream with red ginseng meringue, yuza sauce & almonds.