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**SMALL  
PLATES**

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**SSAM (DF) 5 (EACH)**

Slow cooked pork belly, radish  
Kimchi, ssamjang sauce, chives,  
coriander, garlic crispy on perilla  
leaves and lettuce

**PORK BELLY TACO (DF) 18**

Korean style chilli sauce(mild), house  
Kimchi, tofu dip with crispy kumara  
shells

**MUSHROOM PANCAKE (VG) 16**

Braised mushroom, pickled onion,  
crispy linseed & vegan mayo

**PUMPKIN & KIMCHI (V,GF) 22**

Roasted pumpkin, bulgogi sauce,  
house Kimchi & hazelnut

**PICKLED MUSSELS (DF) 16**

Kimchi compressed cucumber, pear,  
Chojang sauce & umami soy

**KIMCHI & PORK PIE 16**

Crispy cashew & soy mayo

**PRAWN (DF,GF) 5 (EACH)**

Grilled tiger prawn, yuza mayo, prawn  
powder on HAN's rice cracker

**TOFU TACO (VG,GF) 5 (EACH)**

Vegan mayo, house Kimchi, bulgogi  
sauce with crispy kumara shell

**CALAMARI PANCAKE 16**

Honey buttered calamari, pickled  
onion & calamari mayo

**KOREAN FRIED CHICKEN 24**

Free range chicken thigh, sweet &  
spicy sauce (mild), spring onion,  
coleslaw & pickled daikon

**MILITARY STEW (GF) 19**

Braised Oxtail, chorizo, sago, zucchini,  
capsicum & smoked cheddar

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**MAINS**

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**BRAISED BEEF RIB (GF) 30**

Pumpkin puree, hazelnut, pumpkin seeds & house Kimchi

**GRILLED SALMON (GF) 32**

pea puree, caramelized beetroot, pickled Kohlrabi & grilled Korean leek

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**KOREAN  
BBQ**

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(TO BE GRILLED AT THE TABLE)

**GALBISAL (180G) 36**

**MARINADE PORK BELLY (180G) 34**

**FIRST LIGHT WAGYU (150G) 40**

\*All bbq set comes with rice, sauces, house Kimchi & ssam veges

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**SIDES**

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**RICE 4**

**HOUSE KIMCHI (VG) 6**

**EXTRA SSAM BOWL 8**

Rice, sauces, house Kimchi & ssam veges

**ASSORTED HOUSE PICKLES (VG) 6**

**NAMUL (VG) 14**

Seasoned Korean Greens

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## DESSERTS

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**HAN'S BLACK FOREST 15**  
**(SEASONAL SPECIAL)**

Cherry ice cream, chocolate mousse, almonds, house sponge cake & raspberry

**DUO OF MOUSSE (GF) 15**

Chocolate & kumara mousses, apple meringue, citrus curd, HAN's special vanilla ice cream & tuille

**PASSIONFRUIT & ORANGE CARAMEL (GF) 18**

Grapefruit jelly, orange segment, burnt orange caramel, sticky praline, almonds, raspberry meringue & perilla leaves

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## DESSERT WINES

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2017 DE LA TERRE NOBLE VIOGNIER, HAWKE'S BAY 13  
CHAMBERS RUTHERGLEN MUSCAT 16

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## AFTER MEAL

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TANQUERAY GIN 10

OPIHR ORIENTAL SPICED GIN 10

HAVANA CLUB WHITE RUM 10

STOLEN DARK RUM 9

STOLEN SMOKED DARK RUM 11

MAKERS MARK BOURBON 10

CANADIAN CLUB BOURBON 10

JIM BEAM BOURBON 10

42 BELOW VODKA 10

HWAYO X PREMIUM KOREAN WHISKY 18

SUNTORY JAPANESE WHISKY 13

MACALLAN 'SELECT OAK' SINGLE MALT  
SCOTCH WHISKY 15

LAPHROAIG 10 YEARS SINGLE MALT  
SCOTCH WHISKY 15

BOWMORE 12 YEARS SINGLE MALT  
SCOTCH WHISKY 10

SAUZA TEQUILA 10

KALHUA 10 FRANGELICO 10 BAILEYS 10