

Lunch @ HAN

Set Lunch Menu

Smaller Bites

- Korean style hot dog with kimchi yoghurt \$8 each
- Bulgogi beef ssam with perilla, lettuce, daikon kimchi and Korean miso \$15
- Spicy pork ssam with perilla, lettuce, daikon kimchi and Korean miso \$15
- Tofu tacos, homemade kimchi and vegan soy mayo on Han's crispy shell \$13 (vegan)
- Beef galbi tacos with house mayo and homemade kimchi on Han's crispy shell \$14
- Salmon moochim tacos with fresh Salmon and avocado puree on Han's crispy shell \$14

Bigger Bites

- Free range korean fried chicken with pickled daikon, soy mayo and Korean chicken sauce \$21
- Korean style calamari pancake with calamari mayo and pickled onions \$19
- Mushroom crispy pancake with vegan soy mayo and pickled onions \$19 (vegan)
- Beef skirt and pork belly BBQ (grilled at the table) with house pickles, sauces and rice \$29
- Korean kumara noodles \$14 (vegan).... with bulgogi beef \$19.... with spicy pork \$19
- Han's Kimchi fried rice \$24 (vegan on request)

On the side

- House pickles \$5 (vegan)
- Homemade kimchi \$5 (vegan)
- Rice \$3

Dessert

- 84 Heirloom tomato caramel with compressed melon, basil yoghurt and pine nut crumb \$17
- Beetroot ice cream with red ginseng meringue, homemade sponge cake and yuza sauce \$14
- Duo of mousse - chocolate and kumara with Han's special vanilla ice cream \$15

2 courses - \$40pp

3 courses - \$50pp

ENTREE

Fresh Salmon Moochim with cucumber, pear and apple in a chojang sauce, avocado puree & 84 heirloom tomato granita

MAIN

Hawke's Bay lamb neck with roast kumara, crispy kale, burnt eggplant puree & tamari sesame.

OR

Han's Special Charcoal BBQ Platter (grilled at the table) with beef skirt steak, free range pork belly and ssam veges, (we recommend at least 1.5 hours to enjoy the bbq).

DESSERT

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