



HAN

Modern Korean

SMALL

BEEF GALBI TACOS 16

Beef short rib, homemade kimchi and house mayo on Han's crispy shell

DUCK TACOS 16

Smoked duck, pickled fennel and house mayo on Han's crispy shell

TOFU TACOS 15 (VEGAN)

Crispy tofu, homemade kimchi and vegan mayo on Han's crispy shell

**EACH OF THE ABOVE COMES IN A SET OF 2 PIECES*

GUL BOSSAM 24

slow cooked free-range pork belly, daikon kimchi and a fresh pacific oyster, all encased in a kimchi leaf and served with crispy parsnip & house miso dressing

MAEWOON TANG (SPICY FISH SOUP) 18

A creative twist of the Korean spicy fish soup, served with line caught market fish, enoky mushrooms, mushroom rock and mushroom duxelle, and finished with a fish bone broth.

길거리 [GILGURI]: STREET

CRISPY CALAMARI PANCAKE 15

honey buttered calamari, calamari mayo & pickled onion

CRISPY MUSHROOM PANCAKE 15 (VEGAN)

Glazed mushroom, vegan mayo & pickled onion

FREE RANGE KOREAN FRIED CHICKEN 13

With pickled daikon, soy mayo and Korean chicken sauce

회 [HOE]: RAW

HOE BIBIMBAP 17

with Ora King salmon on rice, roast almond, chojang sauce, cucumber and seaweed powder

MARKET FISH MOOCHIM (SALAD) 22

Line caught market fish with cucumber, pear and apple in a chojang sauce, avocado puree & tomato granita

KOREAN GRAVLAX GWAJA (SNACK) 17

Kimchi cured Ora King salmon served on rice and seaweed cracker with homemade kimchi and soy mayo



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MODERN KOREAN MAINS

DUCK BREAST 42

roast kumara, crispy kale, eggplant puree
& house gochujang sacue.

VEGETARIAN BIBIMBAP 30

(VEGAN ON REQ)

free range poached egg, rice, mushroom,
zucchini, crispy kimchi leaf & seed cracker.

BEEF GALBI 41

beef short ribs off the bone, roast cauliflower,
caramelized cauliflower puree, pickled
fennel, crispy leek, & house miso sauce

GRILLED ORA KING SALMON 39

brocollini, celeriac, pumpkin puree,
grilled kimchi & chojang sauce

TRADITIONAL KOREAN BBQ

(TO BE GRILLED AT THE TABLE)

GALBISAL (BEEF RIB FINGERS) 41

GALMAEGGI SAL (FREE-RANGE PORK SKIRT) 40

EEL WITH SPICY GINGER SAUCE 40

**EACH OF THE ABOVE COMES WITH SSAM VEGES (LETTUCE AND PERILLA LEAVES), SAUCES, KIMCHI & RICE*

PREMIUM CUTS (SIDE DISHES NOT INCLUDED)

GRADE 9 WAGYU BEEF (120G) 60

WAITAHA WOO SUL (WAGYU TONGUE) (100G) 35

반찬 [BANCHAN]: SIDES

TORCH FIRED CUCUMBER 15

(VEGAN ON REQ)

with a lite mint pesto, smoked
yoghurt & homemade kimchi

SEAWEED SALAD 18 (VEGAN)

with New Zealand wakame, crispy
pumpkin seeds crushed tofu and a
sweet and spicy cucumber dressing.

NAMUL (TRADITIONAL KOREAN

VEGGIES) 13 (VEGAN)

with special Korean flavours & pine
nuts.

HOMEMADE KIMCHI 6 (VEGAN)

ASSORTMENT OF 4 HOUSE PICKLES 6



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식 후 [SIKHOO]: DESSERT

WINTER GARDEN 18

Compressed persimmon and tamarillo, buried under HAN's edible soil. Topped with Jerusalem artichoke ice cream, and finished with apple and potato crisps and persimmon leather.

BEETROOT ICE CREAM 15

with red ginseng meringue, citrus anglaise, yuza sauce & almonds

DUO OF MOUSSE 16

chocolate & kumara with apple meringue, citrus curd, HAN's special vanilla ice cream & a kumara tuille

DESSERT WINES

2016 DE LA TERRE NOBLE VIOGNIER, HAWKE'S BAY	13
FERREIRA TAWNY PORT	12
CHAMBERS RUTHERGLEN MUSCAT	16

AFTER MEAL

TANQUERAY GIN 10	HWAYO X PREMIUM KOREAN WHISKY 18
OPIHR ORIENTAL SPICED GIN 10	SUNTORY JAPANESE WHISKY 13
HAVANA CLUB WHITE RUM 10	MACALLAN 'SELECT OAK' SINGLE MALT SCOTCH WHISKY 15
STOLEN DARK RUM 9	LAPHROAIG 10 YEARS SINGLE MALT SCOTCH WHISKY 15
STOLEN SMOKED DARK RUM 11	BOWMORE 12 YEARS SINGLE MALT SCOTCH WHISKY 10
MAKERS MARK BOURBON 10	SAUZA TEQUILA 10
CANADIAN CLUB BOURBON 10	KALHUA 10
JIM BEAM BOURBON 10	FRANGELICO 10
42 BELOW VODKA 10	BAILEYS 10