

HAN. For One.



양지사골탕

Beef Brisket Bone Broth

Having been boiled for at least 8 hours, this unctuous soup takes on a milky appearance from vitamins and minerals released from marrow. Enjoy with rice for a satisfying meal for both body and soul.

\$16



왕갈비탕

Short Rib Soup

Tender short ribs in clear beef soup, the clean broth awaits your self seasoning. Dip short ribs in soy sauce for ultimate enjoyment.

\$18



해물서더리탕

Spicy Seafood Soup

Fresh market fish in homemade fish stock brewed from head to tail. Seasoned with gochujang and no additives, the soup is best enjoyed accompanied with rice.

\$16



삼계탕

Korean Chicken Soup

A wholesome chicken bone broth, enriched with ginseng and Korean herbs. A free-range chicken is stuffed with sticky rice and Korean dates for the ultimate nutritious and delicious meal.

\$18



돌솥비빔밥

Bibimbap in stone hot pot

The infamous Korean bibimbap, made the old fashioned way, served sizzling in a stone pot. Rice is accompanied by 7 different pickled and cooked vegetables, bulgogi and a fried egg. Mix thoroughly with as much hot sauce as you can handle!

\$16



회덮밥

Korean Poke

Steamed rice and salad, topped with fresh sashimi-grade salmon, enjoy with our secret gochujang dressing

\$20



삼색전

Korean savoury pancakes

Fish, meat ball & zucchini pancakes

\$15



육계장

Spicy beef soup stew

Spicy beef soup with seasonal vegetables

\$18



해물잡채밥

Seafood Rice

Fresh seafood stir fried with rice and seasonal vegetables

\$18



삼겹볶음밥

Pork Belly Rice

Crispy Pork belly stir fried with rice and seasonal vegetables

\$16



쌈밥

DIY Ssam

Wrap bulgogi, rice and fermented bean paste in steamed cabbage and/or lettuce leaves. A healthy DIY wrap, Korean-style!

\$18



생선구이

Grilled fish

Fresh flounder, grilled whole and served with traditional side dishes and steamed rice

\$18



동치미냉면

Summer Noodle Soup

Buckwheat noodles served in a refreshing icy soup made from fermented radish. With no additives, and extracted from traditional kimchi methods, a bright, probiotic-rich wake-me-up!

\$16



고기만두

Meat Dumplings

Generously seasoned pork and beef mince encased in hand-made dough and steamed for the most delicious home-made dumplings, just like grandma's

\$15



매운닭발

Spicy chicken feet

Chicken feet marinated with spicy hot sauce

\$15



잡채

Stir fried glass noodle with vegetables

\$15



김치찌개

Kimchi stew

The most popular Korean stew made with famous Korean traditional Kimchi

\$16

NANÜM. For two-three



닭튀김

Korean Fried Chicken

Marinated for 24-hours, tender chicken pieces battered in seasoned rice flour are fried for their signature crunch! Pro tip, a cold beer is a pretty excellent accompaniment.



양념닭튀김

Chilli Korean Fried Chicken

Korean fried chicken coated in our home-made sweet and spicy sauce



탕수육

Korean Fried Pork

Strips of pork are coated in sweet potato flour for ultimate crunch then coated in homemade sweet chilli sauce



만두전골

Dumpling Soup

Homemade dumplings in short rib soup and served in our signature stone hot pot



돼지족발

Braised Pork Hocks

Korean-style braised pork hocks served with side dishes.



돼지보쌈

Pork Ssam

Braised pork belly and seasonal vegetables served with traditional fermented krill sauce. Wrap a morsel of meat, rice and lightly dipped in sauce in steamed cabbage and/or lettuce for the optimal vessel of umami.



월남쌈

Rice Paper Rolls

A signature dish; fresh vegetables, beef, crab sticks and more is presented in a DIY style rice paper rolling station! Accompanied by our secret sauce full of brightness, acidity and spice. This dish is all health and sacrifices no taste.