

H A N S A N G

한상

ANJU MENU

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**GALBI JJIM** Juicy Beef short ribs, marinated for 12hrs in Hansang's signature Korean bbq sauce

**\$35**





**BUDAE JJIGAE** *Hansang's inspired 'Korean army soup' consists of pork, ham, kimchi, vegetables & vermicelli noodles*

**\$35**





**JO GI JJIGAE** *Salted King fish stew & vegetables*

**\$35**





**GALCHI JORIM** Braised cutlassfish & radish boiled in Hansang's spicy sauce & assorted vegetables

**\$35**





**DAKBOKKEUM TANG** *Chunky Chicken & potatoes pieces, stewed in a spicy red pepper soup*

**\$35**





**KKOT-GEA TANG** *Hansang's Warming spicy crab & vegetable soup*

**\$35**





**KODARI JORIM** *Half dried braised pollack's marinated pan fried & stirred with kodari chunks coated with plenty of sauce severed with vegetable* **\$35**





**JJU GGUMI BOKGEUM** *Spicy stir fried baby octopus with vegetables*

**\$30**





**BO SSAM** *Tender braised pork belly boiled in a range of spices, thinly sliced & served with a side dish of Kimchi with a dipping sauce* **\$30**





**GOLBAENGI MUCHIM** *Fresh sea snail salad, tossed with shredded vegetables, thin noodles with a spicy sauce & seasoning*

**\$25**





**JO-GI GUI** *Lightly salted grilled small yellow croaker*

**\$25**





**GODEUNGEO GUI** *Lightly salted grilled Mackerel fish*

**\$25**





**HONG HAP TANG** *Hansang's fresh mussel soup with spring onion & chilli*

**\$20**





**ODENG TANG** *Minced fish cake simmered in hansangs signature clean & healthy soup*

**\$20**





**DOOBU KIMCHI** *Stir fried seasoned pork & kimchi served with sliced boiled tofu*

**\$20**





**TTEOKBOKKI (SOY)** *Traditional Korean soft rice cake, stir fried in Hansang's sweet soy honey sauce*

**\$20**





**TTEOKBOKKI (SPICY)** *Traditional Korean soft rice cake, stir fried in Hansang's spicy sauce*

**\$20**





**HAEMUL PA JEON** *Crispy fresh seafood & vegetable pancake, served with dipping sauce*

**\$20**





**KIMCHI JEON** *Crispy pork & kimchi pancake served with dipping sauce*

**\$20**