



BANSANG

## TAPAS

K-OYSTER	굴과 김치 white kimchi . chojang . sesame oil . scallion. . . . . (min 2 pcs)	4
TOMATO KIMCHI	토마토김치 asian pear, grapefruit . mustard leaf . . . . .	6
TUNA TARTARE	다랑어 타르타르 ahi tuna . stracciatella cheese . tomato . baguette . . . . .	15
UNI SCALLOP TOAST	성게토스트 toasted buttermilk bread . soy yolk . seaweed puree . trout roe . . . . .	28
MISO SALMON DIP	미소연어 스프레드 mochi blini . trout roe . creme fraiche . white miso . yuza . . . . .	17
KOREAN STEAK TARTARE	간장육회 striploin . soy garlic sauce . parmesan . blue corn tortilla chip . . . . .	15
CHARRED BROCCOLI	숯불브로콜리 black bean paste aioli . katsuobushi . soy-pickled onion . . . . .	10
① SOY-GLAZED POTATO	감자조림 fingerling potato . smoked creme fraiche . bacon . trout roe . . . . .	10
① SUNCHOKE & TRUFFLE	돼지감자와 송로버섯 sunchoke 3-ways . maitake . lion's mane mushroom . . . . .	21
① RICE CAKES & CHORIZO	소떡소떡 crispy rice cakes . spanish chorizo . roasted gochujang . cotija cheese . . . . .	13

## LARGE TAPAS

MULHWE NOODLE	물회면 seasonal fish . capellini . fermented chili broth . cucumber . pickled mu . . . . .	24
① YUZA PEAR SALAD	유자배 샐러드 butter lettuce . seasonal fruit . feta cheese . candied walnut . . . . .	13
GOCHUJANG BLACK COD	고추장양념대구 gochujang marinade . chili fumet . charred bean sprout . . . . .	34
MISO MARINATED PORK	맥적 pork collar . cabbage puree . kale . soy butter . leek sauce . . . . .	27
GALBI RIBEYE (10oz) ( assorted lettuce wraps +5 )	등심갈비 galbi marinade . leek salad . banchans . house-made sauces . . . . .	54
① JANG CREAM PASTA	간장크림 파스타 rigatoni . maitake . sugar snap pea . mushroom cream . . . . .	18
RADISH KIMCHI FRIED RICE	깍두기 볶음밥 soy-braised pork . kimchi . poached egg . parmesan cheese . . . . .	18

## SWEETS

① CHOCOLATE CAKE	복분자 초콜릿케익 korean blackberry caramel . matcha . hazelnut . . . . .	12
① PEAR SORBET	배 소르베 asian pear . manchego cheese . riesling . . . . .	11
① BANANA MILK ICE CREAM	바나나우유 아이스크림 roasted banana . candied pistachio . . . . .	10

① vegetarian or can be modified vegetarian



illustration by chef Jin Lim

The Korean word 'Bansang' (반상) refers to the style of table setting for the kings and nobles of the Joseon, a Korean dynastic kingdom that prospered for more than five centuries. At Bansang Restaurant, we wish to serve all of our guests with the same care and sincerity as the chefs did for their royalty in those times past.

Consuming raw meats, seafood, shellfish, or eggs may increase risk of foodborne  
A 5 % Surcharge will be added to your bill to provide health insurance for our employees.

bansangsf.com | 415.441.9294 | 1560 Fillmore St. San Francisco, CA