



B A N S A N G

## TAPAS

K-OYSTER	굴과 김치 white kimchi . chojang . sesame oil . chive . . . . .	5/pc
TOMATO KIMCHI	토마토샐러드 pomegranate . grapefruit . mustard leaf . . . . .	7
TUNA POKE	다랑어 포케 bluefin tuna . stracciatella cheese . cherry tomato . crostini . . . . .	17
MULHWE NOODLE	물회면 seasonal fish . capellini . fermented chili broth . cucumber . pickled mu . . . . .	25
UNI SCALLOP TOAST	성게토스트 toasted buttermilk bread . soy yolk . seaweed puree . trout roe . . . . .	29
KOREAN STEAK TARTARE	고추장육회 striploin . kohlrabi . pine nut . quail egg yolk . seaweed . . . . .	17
① JEJU SALAD	제주샐러드 butter lettuce . seasonal fruit . feta cheese . candied walnut . . . . .	13
① CHARRED BROCCOLI	숯불브로콜리 black bean paste aioli . pickled korean melon . crispy anchovy . . . . .	11
JJIMDAK BAO	찜닭bao spicy braised chicken . pickled cabbage . sesame leaf mayo . . . . .	16
① SOY-GLAZED POTATO	감자조림 fingerling potato . smoked creme fraiche . bacon . . . . .	11
① SUNCHOKE & MATSUTAKE	돼지감자와 송이버섯 sunchoke 3-ways . maitake . king oyster mushroom . . . . .	24
① RICE CAKES & CHORIZO	소떡소떡 crispy rice cakes . spanish chorizo . roasted gochujang . cotija cheese . . . . .	14

## LARGE TAPAS

GOCHUJANG BLACK COD	고추장양념대구 gochujang marinade . chili fumet . charred bean sprout . . . . .	34
MISO MARINATED PORK	맥적 pork collar . cabbage puree . cauliflower . leek vinaigrette . . . . .	29
GALBI RIBEYE (10oz) ( assorted lettuce wraps +5 )	등심갈비 USDA prime ribeye . banchans . eggplant ssamjang . chili chimichurri . . . . .	58
① JANG CREAM PASTA	간장크림 파스타 rigatoni . maitake . sugar snap pea . mushroom cream . . . . .	21
RADISH KIMCHI FRIED RICE	각두기 볶음밥 soy-braised pork . kimchi . poached egg . parmesan cheese . . . . .	21

① vegetarian or can be modified vegetarian

A 20% gratuity will be charged for parties over 6.

A 5% surcharge will be added to your bill to provide health insurance for our employees.

menus are subject to change due to seasonality and product availability.



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 illness.

[bansangsf.com](http://bansangsf.com) | 415.441.9294 | 1560 Fillmore St. San Francisco, CA