



BANSANG

TAPAS

KIMCHI OYSTER	굴과 김치 white kimchi salsa . kimchi juice . seaweed oil . sea bean	4/ea
TUNA TOAST	전갱이토스트 skipjack tuna . pickled beet . daikon ponzu . shiso mayo	14
UNI SCALLOP TOAST	성게토스트 toasted buttermilk bread . soy yolk . seaweed puree . trout roe	27
HWE SSAM	제철 회쌈 yellowtail . white kimchi . chojang . jalapeno . endive . sesame leaf	16
KOREAN STEAK TARTARE	간장육회 striploin . soy garlic sauce . parmesan . blue corn tortilla chip	14
BRUSSELS SPROUTS	미니양배추 fried brussel sprout . kimchi aioli . firebird tomato . ricotta	10
ANKIMO & QUAIL EGG	아귀간과 메추리알 monkfish liver . pickled fennel . seaweed chip . ponzu	14
SQUASHINI PANCAKE	새우 애호박전 grilled shrimp . pickled korean melon . sesame leaf . summer squash . . .	16
GAMJA JORIM	감자조림 soy-glazed baby potatoes . smoked creme fraiche . bacon . nori . trout roe . . .	11
SUNCHOKE & TRUFFLE	돼지감자와 송로버섯 sunchoke 3-ways . burgundy truffle . 3 types of mushroom . . .	18
RICE CAKES & CHORIZO	소떡소떡 crispy rice cakes . spanish chorizo . roasted gochujang . cotija cheese	12
LIME SOY FRIED CHICKEN	라임간장치킨 shishito pepper . cilantro . omija radish pickle	13

LARGE TAPAS

MULHWE NOODLE	물회면 seasonal fish . capellini . fermented chili broth . cucumber . pickled mu . . .	22
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	31
MISO MARINATED PORK	맥적 pork collar . cabbage puree . brussel sprout . kale . soy butter . leek sauce . . .	25
GALBI RIBEYE (10oz) (assorted lettuce wraps +5)	등심갈비 galbi marinade . leek salad . banchans . house-made sauces	52
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	16

SWEETS

CHOCOLATE CAKE	복분자 초콜릿케익 korean blackberry caramel . matcha . pistachio	13
SORBET 'FLOAT'	복숭아 소르베 peach . nectarine . yogurt snow . makgeolli	12
SOY MILK CANELÉ	두유까놀레 korean mandarin anglaise . citrus confit	12

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.

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