## 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)**
- 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**
- �可视化 볶음밥 soy-braised pork . kimchi . poached egg . parmesan cheese  
- 16

## SWEET S

**CHOCOLATE CAKE**
- 복분자 초콜릿케익 korean blackberry caramel . matcha . pistachio  
- 13

**SORBET ‘FLOAT’**
- 복숭아 소르베 peach . nectarine . yogurt snow . makgeolli  
- 12

**SOY MILK CANELÉ**
- 두유간단배 korean mandarin anglaise . citrus confit  
- 12

(vegetarian or can be modified vegetarian)
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.

Illustration by chef Jin Lim

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

Consuming raw meats, seafood, shellfish, or eggs may increase risk of foodborne illness.

MICHELIN 2023

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