

DINNER



HANSIK STARTER

Sea Bream, Young Radish Kimchi with Doenjang, White Kelp
Ginseng Chicken Roulade
Abalone Yukhweh with Gochujang Plum
Samhap - Pyeonyuk, Oyster, Aged Kimchi

JAT NAENGCHAE

Razor Clam, Snow Crab, Poached Egg, Korean Pear, Lily Bulb, Pine Nut Sauce



GOMTANG

Morel Mushroom, Stuffed Lotus Root, Abalone, Sea Cucumber
Beef Tendon, Beef Broth

JEONBOK JUK

Jeju Abalone, Perilla Seed, Glutinous Rice, Caviar

AEHOBAK & BYEONG-EO

Butterfish, Prawn Stuffed Korean Zucchini, Sugar Snaps,
Zucchini & Fish Broth



SIGNATURE HANWOO DUO

Grilled 1++ No.9 Rib Eye with Sesame Crust
Eel Tteok-Galbi
Gosari Namul Rice

HWACHAE

Grapefruit Sorbet, Pomelo, Honey Tea



JANG TRIO

Doenjang Crème Brûlée, Ganjang Pecan,
Gochujang Powder

DAGWA

Dasik, Gangjeong

\$1,688



Hansik Goo Signature

Price is subject to 10% service charge. Please inform us of any food allergy or dietary requirements prior to ordering. Items are subject to change according to seasonality and availability.

DINNER	
ADD-ONS	
KOREAN FRIED CHICKEN	\$128 / \$198
with Yuza Jang	3pcs / 5pcs
GALBI-JJIM	\$250 / \$480
Braised Beef Short Ribs with Ganjang	Half / Full
WINE PAIRING	
5 Glasses Korean Wine Pairing	\$888
5 Glasses Wine Pairing	 \$1,088
Jiran Jigyo No.5, Yakju, Sunchang	
 2023 Depperu, Ruinas, Vermentino, Sardinia	
Pungjeong Sagye, "Chu", Takju, Cheongju	
 2023 La Boussole 23° Nord, Chardonnay, Baden	
Punggeong Sagye, "Ha", Gwahaju, Cheongju	
 2024 Pichat, La Caille, Viognier, Condrieu	
Moon320, Pine Nut Takju, Hongcheon	
 2022 Launay Horiot, Les Perrière, Pinot Noir, Pommard	
2024 Yi Yook-sa, Flower, Cheongsoo, Gyeongsangbuk-do	