

Banchan: Small Plates

- Japanese Gyoza:** Pan-seared and steamed dumplings of pork, cabbage and spices—with garlic soy dipping sauce. **\$15**
- Spicy Tuna Tartare:** Minced #1 tuna, scallion and Japanese caviar, mixed with our house blend of chili oil and spices. Topped with a fresh quail egg and served with house made tortilla chips. **\$18**
- Snow Crab Rangoon:** Crispy wonton dumplings of delicate Red Crabmeat and cream cheese. With sweet and spicy Thai dipping sauce. **\$18**
- Carnitas Bao Buns:** 12 hour hardwood smoked pulled pork, pan seared and stuffed in freshly steamed Chinese buns. Topped with Banchan BBQ sauce, house made pickles, and local microgreens. **\$15**
- Mint Chicken Salad Springrolls:** Shredded white meat chicken salad, rolled with fresh vegetables, herbs, and Vermicelli noodle in a soft rice paper wrap—with Vietnamese Nuoc Cham sauce. **\$12**
- Korean Fried Chicken (K.F.C!):** Boneless crispy chicken thighs, with a spiced potato flour crust, and tossed in your choice of sauce—Sweet Soy, Banchan BBQ, or Korean Buffalo. **\$16**
- North Shore Ceviche:** Chopped Hokkaido dayboat scallops, blanched Tiger shrimp, and our daily selection of fresh Japanese Shiromi (whitefish), tossed with heirloom tomatoes, minced onion, and avocado—in house made Ceviche dressing. Served with crispy Gyoza chips. **\$14**
- Dragon Scales:** Crispy dumplings of Japanese Shiso leaf and spicy tuna, drizzled with Banchan teriyaki and spicy aioli. An old local's favorite. **\$16**
- Te-Maki Trio:** Traditional sushi handrolls of spicy tuna, King salmon/avocado, and the chef's daily selection. **\$22**
- Teriyaki Beef Wings:** Korean barbecue cross cut short ribs, smoked and finished on the grill with house made Teriyaki. Mild or spicy. **\$15**
- Yakitori:** Traditional Izakaya fare of fire grilled skewers. *Ask about our daily selection.

Marinated Chicken	\$2	Tiger Shrimp	\$2.5
Pork Loin	\$2	Wagyu Beef	\$3
Smoked Pork Belly	\$2.5	King Salmon	\$3
Steak	\$2.5	Hokkaido Scallop	\$3
Bulgogi Beef	\$3	Veggie	\$2

Soups and Ensaladas

- Kimchi Miso Soup:** Organic white Miso broth, infused with spicy Korean kimchi and sushi rice. **\$6**
- Tonkatsu Ramen Soup:** Rich, marrow-laden broth—cooked for 12 hours—and served with soft boiled egg, mushrooms, zucchini and Chashu smoked/braised pork belly. Topped with crispy shallot and scallion. **\$14**
Add: *Soft Boiled Egg-**\$2** *Ex. Veg.-**\$3** *Grilled Chicken-**\$4** *Pork Belly-**\$5** *Beef-**\$5**
- Shiro Miso Ramen Soup (vegetarian):** Light savory soy-based broth with mushrooms, carrots, scallions, zucchini, and fresh made noodles. Topped with nori and crispy shallot. **\$12**
Add: *Soft Boiled Egg-**\$2** *Ex. Veg.-**\$3** *Grilled Chicken-**\$4** *Pork Belly-**\$5** *Beef-**\$5**
- Midori Mixed Salad with Ginger Carrot Dressing:** Organic mixed greens from Rannui Gardens—tossed with shredded vegetables—and topped with crunchy wonton strips, tomatoes, mushrooms, and traditional tangy/sweet Japanese dressing. **\$8**
- Sunomono:** Japanese salad of pickled seedless cucumber and finely julienned vegetables, finished with chilled snow crab or shrimp, and roasted sesame. **\$7**
- Tuna Poke Salad:** Cubed sashimi tuna, Japanese caviar, scallion, and fresh seaweed, marinated in our house dressing, and piled on a bed of shredded greens and soba noodles. **\$20**
- Seuki Spider Salad:** Minced cabbage and sprouts, tossed in Ponzu vinaigrette and topped with a crispy soft-shell crab, wasabi aioli, and Banchan teriyaki. **\$12**

Izakaya Wood-Fired Pizza

At Banchan we encourage you to get creative with our pizza. Start with our base “Banchan Margherita,” and add or subtract to form your own mix of flavors—from our extensive list of toppings. Our crust is made entirely from organic pizza flour (with a naturally low gluten content), is hand thrown to order, and typically cooks to around 12” in diameter. We make our San Marzano sauce in house and always use the freshest possible ingredients. Because good pizza is universal.

Banchan Margherita (base model): 12” Neopolitan crust, tomato sauce, fresh shredded mozzarella, finished with Thai basil.

\$10

\$2 ea.

Extra Cheese
Kimchi
Yellow Onion
Red Pepper
Mushrooms
Black Olives
Green Onion
Potatoes
Pickled Shallot
Serrano Peppers
Pineapple
Garlic

\$3 ea.

Pepperoni
Sausage
Chicken
Bacon
Ground Beef
Bulgogi Beef
Pulled Pork
Shrimp
Shitake Mushrooms
Shishito Peppers
Heirloom Tomatoes

\$4 ea.

Katsu Chicken
Katsu Pork
Wagyu Beef
Pork Belly
Tuna Tetaki
Scallops
Crab
Gyoza

Bigger Plates

Ginzan Katsu Sammy: Tender Japanese Panko breaded and fried cutlet—of chicken or pork—served on a warm brioche bun with Asian slaw, Katsu sauce, and house made pickles.

\$14

Banchan Kobe Steakburger: Rocky Mountain Wagyu beef smashed, hardwood fired (steakburger style), and served on a brioche bun with all the accouterments.

\$14

Yakisoba Noodles: Fresh Japanese noodles, stir-fried with onion, carrot, edemamae, and your choice of protein.

\$12

Add: *Grilled Chicken-\$3 *Shrimp-\$4 *Salmon-\$4 *Pork Belly-\$5 *Beef-\$5 *Crispy Tofu-\$3

Monkey Bowl: The ultimate mountain power bowl. Steamed rice and fresh seasonal vegetables, topped with your choice of protein—cooked in one of our signature sauces; Teriyaki, Japanese Curry, or Korean Bulgogi. Finished with scallion and toasted sesame Furikake seaweed.

\$12

Add: *Grilled Chicken-\$3 *Shrimp-\$4 *Salmon-\$4 *Pork Belly-\$5 *Beef-\$5 *Crispy Tofu-\$3

Matty’s Smoked Ribs: St. Louis style pork ribs, rubbed overnight and smoked for 4 hours, slathered in Banchan BBQ, and finished on the grill. Served with Asian slaw and Korean fries.

\$20

Arasuka Black Cod: Buttery Alaskan Sablefish, marinated for 72 hours and baked with root vegetables—until caramelized at the edges. Finished with Banchan teriyaki and pineapple fried rice.

\$20

Grass Fed Wagyu Beef Tetaki: Seared Colorado-raised Wagyu ribeye. Sliced and served with Asian Chimichurri and charred Shishito pepper medly.

\$26

Sides

Steamed Rice: \$4
Kimchi: \$4
Pickles: \$4
Roasted Veg: \$5
Miso Soup: \$5

Korean Fries: \$5
Bulgogi Beef: \$6
Shishito Peppers: \$6
Pineapple Fried Rice: \$6
Sauces: \$2

