



## Banchan: Small Plates

- Japanese Gyoza:** Pan-seared and steamed dumplings of pork, cabbage and spices. Served with sesame garlic soy dipping sauce. \$16
- Spicy Tuna Tartare:** (GF) Minced #1 tuna, mixed with our house blend of chili oil and spices. Finished with fresh scallion, Japanese caviar, Wasabi aioli, fresh quail egg, and house made tortilla chips. \$20
- Snow Crab Rangoon:** Crispy wonton dumplings of delicate Red Crabmeat and cream cheese, accompanied by a 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 pickled shallots, and local microgreens. \$18
- Mint Chicken Salad Springrolls:** (GF) Shredded white meat chicken salad, rolled with fresh veggies, herbs, and Vermicelli noodle in a soft rice paper wrap. Served with Vietnamese Nuoc Cham sauce. \$15
- Korean Fried Chicken (K.F.C!):** (GF) Boneless crispy chicken thighs—with a spiced potato flour crust—tossed in your choice of sauce. Sweet Soy, Banchan BBQ, Japanese Curry, or Korean Buffalo. \$16
- North Shore Ceviche:** (GF) Chopped Hokkaido dayboat scallops, blanched Tiger shrimp, and our daily selection of fresh Japanese Shiromi (whitefish), tossed with cilantro, heirloom tomatoes, minced onion, and avocado—in house made Ceviche dressing. Plated with white corn tortilla chips. \$16
- Bulgogi Beef Eggrolls:** House marinated Korean spiced beef, rice noodles, and Kimchi cabbage rolled in a golden crispy wrap. Served with Bulgogi dipping sauce. \$18
- Te-Maki Trio:** (GF) Traditional sushi handrolls of spicy tuna, King salmon with avocado, and the chef's daily selection. \$22
- Teriyaki Beef Wings:** (GF) Korean barbecue cross cut short ribs, smoked and finished on the grill with house made Teriyaki. Mild or spicy. \$20
- Yakitori:** (GF) Traditional Izakaya fare of fire grilled skewers. \*Ask about our daily selection.

Marinated Chicken	\$4	Tiger Shrimp	\$4
Smoked Pork Belly	\$4	King Salmon	\$5
Bulgogi Beef	\$5	Hokkaido Scallop	\$5
Wagyu Beef	\$6	Veggie	\$4

## Soups and Ensaladas

- Kimchi Miso Soup:** (GF) Organic white Miso broth, infused with spicy Korean kimchi and sushi rice. \$8  
Add: Grilled Chicken-\$4 | Shrimp-\$5 | Salmon-\$5 | Pork Belly-\$5 | Wagyu Beef-\$6
- Trade Wind Tom Kha Soup:** (GF) Traditional Thai coconut milk broth, with shredded smoked chicken, cilantro, chili oil, and spiced pepitas. Chilies on request. \$12
- Midori Mixed Salad:** (GF) Organic mixed greens from Rannui Gardens—tossed with shredded vegetables—and topped with crunchy wonton strips, tomatoes, mushrooms, and traditional Japanese Ginger Carrot Dressing. \$10
- Seki Sunomono:** (GF) Japanese salad of pickled seedless cucumber and finely julienned vegetables, finished with chilled snow crab or shrimp, and roasted sesame. \$10
- 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
- Mandarin Smoked Chicken Salad:** (GF) Chinese style salad of shredded cabbage—tossed with root veg, Mandarin orange, smoked chicken, and Ponzu vinaigrette. Finished with crunchy chow mein noodles. \$14

# 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” crust, tomato sauce, fresh shredded mozzarella, and Thai basil.

**\$12**

**\$3 ea.**  
 Extra Cheese  
 Yellow Onion  
 Red Pepper  
 Black Olives  
 Green Onion  
 Potatoes  
 Serrano Peppers  
 Pineapple  
 Garlic

**\$4 ea.**  
 Pepperoni  
 Sausage  
 Chicken  
 Ground Beef  
 Kimchi  
 Mushrooms  
 Pickled Shallot  
 Shishito Peppers  
 Heirloom Tomatoes

**\$5 ea.**  
 Wagyu Beef  
 Bulgogi Beef  
 Pork Belly  
 Pulled Pork  
 Katsu Chicken  
 Shrimp  
 Scallops  
 Crab  
 Gyoza

## Bigger Plates

**Ohana Tuna Sammy:** Grilled Ahi tuna on a brioche bun, with Japanese Kewpie mayo, and organic baby green salad—tossed in creamy citrus vinaigrette. A staff favorite! **\$16**

**Ginzan Katsu Sammy:** Tender Japanese Panko breaded and fried chicken cutlet served on a warm brioche bun with Katsu sauce, Asian slaw and house made pickles. **\$15**

**Banchan Kobe Steakburger:** Rocky Mountain Wagyu beef—smashed and hardwood fired (steakburger style)—served on a brioche bun with Asian slaw, house pickles, and all the accouterments. **\$16**

**Yakisoba Noodles:** Fresh Japanese noodles, stir-fried with onion, carrot, edamame, garlic, ginger, and your choice of protein. **\$15**  
 Add: Grilled Chicken-\$4 | Shrimp-\$5 | Salmon-\$5 | Pork Belly-\$5 | Beef-\$5 | Crispy Tofu-\$4

**Monkey Bowl:** <sup>(GF)</sup> The ultimate mountain power bowl. Steamed rice and fresh seasonal vegetables, topped with your choice of protein, and sautéed in one of our signature sauces; Teriyaki, Japanese Curry, or Korean Bulgogi. Finished with scallion and toasted sesame Furikake seaweed. **\$15**  
 Add: Grilled Chicken-\$4 | Shrimp-\$5 | Salmon-\$5 | Pork Belly-\$5 | Beef-\$5 | Crispy Tofu-\$4

**Matty’s Smoked Ribs:** <sup>(GF)</sup> Our famous slow smoked St. Louis style pork ribs, slathered in Banchan BBQ, and finished on the grill. Served with Asian slaw and Korean fries. **\$24**

**Arasuka Black Cod:** <sup>(GF)</sup> Buttery Alaskan Sablefish, marinated in sweet miso for 72 hours, and baked until caramelized at the edges. Finished with Banchan teriyaki and pineapple fried rice. **\$24**

**Grass Fed Wagyu Beef Tetaki:** <sup>(GF)</sup> Seared Colorado-raised Wagyu ribeye. Sliced and served with Asian Chimichurri and blistered Shishito peppers. **\$28**

\*<sup>(GF)</sup> = Gluten Free.

## Sides

Steamed Rice: <sup>(GF)</sup>
Kimchi: <sup>(GF)</sup>
Pickles: <sup>(GF)</sup>
Crispy Tofu:
Miso Soup: <sup>(GF)</sup>

\$4
\$4
\$4
\$5
\$6

Korean Fries: <sup>(GF)</sup>
Shishito Peppers: <sup>(GF)</sup>
Pineapple Fried Rice: <sup>(GF)</sup>
Extra Sauce:

\$6
\$6
\$7
\$2.5