



# BANCHAN

AMERICAN IZAKAYA

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 Banchanpc

# BANCHAN SHAREABLES

**Spicy Tuna Tartare\*** 🍣 \$20  
minced Ahi tuna | red chili | sesame oil | scallion | Tobiko | wasabi aioli | quail egg | white corn chips

**Japanese Gyoza** \$16  
pork | cabbage | garlic | ginger | sesame garlic-soy sauce

**Snow Crab Rangoon** \$18  
red crab | cream cheese | garlic | ginger | crispy wonton skin | sweet & spicy Thai dipping sauce

**Carnitas Bao Buns** \$18  
slow smoked pork shoulder | Chinese steamed bun | Banchan BBQ sauce | house pickled shallots | microgreens

**Korean Fried Chicken (KFC!)** 🍗 \$16  
boneless chicken thigh | spiced potato flour crust | choice of sauce: sweet soy, BBQ, Japanese curry, or Korean buffalo

**Nikko Palace Tempura** 🍤 \$14  
Zucchini fries | squash blossoms | shiitakes | crispy batter | lavender Dashi

**Mint Chicken Springrolls** 🍱 \$15  
shredded chicken | carrot | cucumber | fresh herbs | vermicelli | rice paper wrap | Nuoc Cham dipping sauce

**North Shore Ceviche\*** 🍤 \$16  
Hokkaido scallops | shrimp | fresh fish | heirloom tomato | onion | avocado | white corn chips

**Bulgogi Beef Egg Rolls** \$16  
marinated beef | rice noodles | kimchi | carrot | bulgogi dipping sauce

**Japanese Yakitori Trio** 🍗 \$15  
Traditional Izakaya fire grilled skewers | **Choose 3:**  
| chicken | smoked pork belly | Bulgogi beef | wagyu beef | shrimp | salmon | Hokkaido scallop | veggie

## SOUPS & SALADS

**Kimchi Miso Soup** 🍲 \$8  
spicy organic white miso | kimchi | rice | add: grilled chicken \$4, shrimp \$5, salmon \$5, pork belly \$5, wagyu beef \$5

**Trade Wind Tom Kha Soup** 🍲 \$12  
Thai coconut broth | shredded chicken | cilantro | chili oil | spiced pepitas | chilies on request

**Midori Mixed Salad** 🥗 \$10  
organic greens | heirloom tomato | mushroom | crunchy wonton strips | choice of dressing

**Mandarin Chicken Salad** 🍲 \$14  
shredded cabbage | Mandarin orange | smoked chicken | ponzu vinaigrette | crunchy chow mein noodles

**Seki Sunomono** 🍲 \$10  
pickled cucumber | julienned vegetables | snow crab or shrimp | toasted sesame

**Tuna Poke Salad\*** \$20  
#1 tuna | seaweed | avocado | Tobiko | scallion | house dressing | shredded vegetables | cold soba noodles

**House Dressings:** Japanese Ginger Carrot, Creamy Vinaigrette, Kimchi Ranch, Miso Ginger

## IZAKAYA WOODFIRED PIZZA

**Banchan Margherita** 🍕 \$14  
Mozzarella | fresh tomato sauce | Thai basil

**Korean Flag** \$20  
Bulgogi beef | house made kimchi | garlic | green onion

**The Smoke Show** \$22  
pulled pork | house pickled shallots | shishito peppers | Banchan BBQ sauce

**Toppings:**  
yellow onion | green onion | garlic | serrano pepper | tomato | potato \$2

pepperoni | sausage | chicken | mushrooms | black olive | pineapple | pickled shallot | extra cheese \$3

steak | pulled pork | fried chicken | pork belly | Bulgogi beef | shrimp | kimchi | shishito pepper | shiitake mushroom \$4

Scallops | snow crab | Gyoza | Wagyu beef \$5

## MAIN PLATES

**Matty's Smoked Ribs** 🍖 \$24  
slow smoked St. Louis style pork ribs | Banchan BBQ | fries | asian slaw

**Monkey Bowl** 🍲 \$16  
steamed rice | zucchini | carrot | mushroom | furikake | choice of sauce: teriyaki, Japanese curry, or Bulgogi | choose: chicken \$4, shrimp \$5, salmon \$5, pork belly \$5, beef \$5, crispy tofu \$4

**Arasuka Black Cod** 🐟 \$24  
Alaskan sablefish | sake miso marinade | teriyaki | pineapple fried rice

**Kumamoto Chicken Sammie** \$16  
crispy fried chicken | BBQ | Asian slaw | brioche bun | kimchi ranch | house pickles

**Kobe Steakburger** \$16  
smashed Colorado Wagyu beef | pickles | slaw | choice of toppings

**Ohana Tuna Sammie\*** \$18  
grilled #1 tuna | brioche bun | Kewpie mayo | baby green salad | pickles | creamy citrus vinaigrette

**Yakisoba Noodles** 🍜 \$16  
Japanese stir-fry noodles | onion | carrot | edamame | garlic | ginger | Yakisoba sauce | add: chicken \$4, shrimp \$5, salmon \$5, pork belly \$5, beef \$5, crispy tofu \$4

**SIDES:** Steamed Rice 🍚 \$4 | Crispy Tofu 🍱 \$5 | Kimchi 🍲 \$4 | Pineapple Fried Rice 🍚 \$7 | Miso Soup 🍲 \$6 | Korean Fries 🍟 \$6 | Shishito Peppers 🍴 \$6

Gluten Free 🌾 Vegetarian 🌱

\*Consuming raw or undercooked meats, poultry, seafood, shellfish may increase your risk of certain food borne illness. 20% Gratuity added to parties of 6 or more

# BANCHAN CRAFT COCKTAILS \$14

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## **Banchan Spicy Margarita**

Patron Silver | Orange Juice | Agave | Lime | Serrano Pepper | Tajín Salted Rim

## **Peach Buck**

Tito's vodka | Peach Puree | Fresh Ginger | Ginger Beer

## **The Yard Sale**

Beehive Jack Rabbit Gin | St. Germain | Thai Basil Syrup | Prosecco

## **Main Street Mojito**

Dented Brick Rum | Fresh Ginger | Mint | Simple Syrup | Lime Juice

## **Tijuana Lotus**

Hornitos Plata Tequila | Prickly Pear | Fresh Lime | Tajín Salted Rim

## **Blackberry Bourbon Smash**

Maker's Mark | Muddled Blackberries | Demarara Syrup | Lemon Zest

## **Shogun Cider**

Kraken Dark Rum | Asian Ginger | Hot Mulled Apple Cider

## **Izakaya Old Fashioned**

High West Double Rye | Demarara Syrup | Orange Bitters | Brandied Cherry

# LIQUOR

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## **Whiskey**

Jack Daniels \$7

Jameson's \$8

Tin Cup Bourbon \$9

Makers Mark Bourbon \$10

Bulleit Rye \$11

High West Double Rye \$12

Woodford Reserve Bourbon \$13

Suntory Toki Japanese Whiskey \$14

## **Vodka**

Absolut \$8

Tito's \$10

Ketel One \$11

Grey Goose \$12

Crystal Head \$16

## **Other**

Jaegermeister \$7

Rumpleminze Schnapps \$8

Midori \$8

Grand Marnier \$13

## **Tequila**

Hornitos Plata \$10

Patron Silver \$12

Espolon Reposado \$14

Don Julio Reposado \$16

Casamigos Anejo \$17

## **Rum**

Bacardi Gold \$7

Captain Morgan's Spiced \$8

Plantation 3 Star \$8

Myer's Dark \$8

Kraken Black Spiced \$9

Dented Brick \$10

## **Gin**

Beefeater \$7

Tanqueray \$8

Bombay Sapphire \$9

Beehive Jack Rabbit \$10

Alpine Distillery \$11

Hendrick's \$12

## BEER

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### Draft

Squatters, Juicy IPA \$6  
Uinta, Wasangeles Lager \$7  
Roadhouse Seasonal \$7

### Ales

Lagunitas, Little Sumpin' Easy \$7  
Rogue, Dead Guy \$7  
O'dell Drumroll Hazy Pale \$7  
Omission Pale Ale \$8 ☺

### IPAs

Cigar City Jai Alai \$7  
Deschutes Fresh Squeezed \$8  
Squatters Hops Rising Tropical \$8  
Roadhouse The Walrus \$10  
Roadhouse Mountain Jam Hazy \$10

### Lager/Pilsner

Coors Light \$6  
Kokanee Pilsner \$8  
Wasatch Gr. Deceiver, Imperial Pils. \$7  
Samuel Smith's Organic Lager \$9  
Epic Brewing Pfeifferhorn Lager \$12

### Stout/Porter

Samuel Smith's Oatmeal Stout \$8

### Asian Imports

Tsing tao \$8  
Sapporo \$10  
Asahi \$12  
Orion \$12

## WINE

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### Red

Clos Du Bois Cabernet Sauvignon \$10/\$50  
Decoy Cabernet Sauvignon \$12/\$60  
Charles Krug Cabernet Sauvignon \$17/\$85  
Meiomi Pinot Noir \$11/\$55  
A to Z Pinot Noir \$12/\$60  
Adelsheim Pinot Noir \$17/\$85  
Markham Merlot \$12/\$60

### White

Mer Soleil Silver Chardonnay \$10/\$50  
Sonoma-Cutrer Chardonnay \$12/\$60  
Duckhorn Chardonnay \$18/\$90  
Honig Sauvignon Blanc \$10/\$50  
Decoy Sauvignon Blanc \$12/\$55  
Eyrie Pinot Gris \$13/\$65  
Pacific Rim Riesling \$9/\$45

### Sparkling

Zonin Prosecco \$12/\$60  
Lamarca Prosecco \$14/\$70  
Veuve Cliquot Yellow Label \$165/btl.

### Rosé

Old Town Cellars \$10/\$50

### Sake

Momokawa Daimond \$11/\$55  
Tozai Snow Maiden (Nigori) \$11/\$55  
G-Joy Junmai Genshu \$13/\$65  
Dreamy Clouds (Nigori) \$14/\$70  
Tsuki Super Moon \$15/\$75  
Hakutsuru Sho Une \$16/\$80  
Rihaku Wandering Poet \$18/\$90

## NON-ALCOHOLIC

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Coke | Diet Coke | Sprite | Ginger Ale | Lemonade  
Cranberry | Orange | Grapefruit | Pineapple  
\$3.50

Fiji Natural Artesian Water (still) | Topo Chico Mineral Water (sparkling)  
\$7