

HAPPY HOUR

AT THE BAR

4:00-6:00



SAPPORO \$5

HIGHBALL \$6

WINE (RED, WHITE) \$7

PROSECCO \$7

COCKTAIL OF DAY \$8

TASTE OF HAN



2oz Sampler



\$8 each

Kalbi カルビ

Flank meat ササミ

Bottom Flap カイノミ

Beef Tongu 牛タン



\$13 each

Outside Skirt ハラミ

Washu Spicy 和州スパイシー

Mix Hormone ホルモン
3oz



\$18 each

Premium Kalbi 上カルビ

Filet Mignon ファイルミニオン

Ribeye リブアイ

Limited

Premium Tongue 上タン



MIYAZAKI BEEF



\$29 each

Ribroll リブ芯

Sirloin サーロイン

Filet Mignon ファイルミニオン

A5 Wagyu

3 variety assorted

宮崎牛3種盛り

4oz



\$62

Salad of the Day \$5

Rice \$2

Kimchi \$3

Wrap Lettuce \$4

Seaweed Soup \$5

HAN'S HAPPY HOUR

EDAMAME \$4

枝豆

Edamame are young soybeans.
sprinkled with salt.

ASSORTED NAMUL \$6

ナムル盛合せ

Soy Beans, Sum Choi and Radish

JAPCHAE \$8

チャプチェ

KOREAN GLASS NOODLE, WASHU BEEF, BELL PEPPER
CARROT, ONION AND SESAME SEED

LIVER PATE \$11

和州牛レバーパテ

Washu beef Liver, Garlic, Butter, Onion
White wine and Herbs with Sliced Bucket



WASHU CARPACCIO \$14

和州牛カルパッチョ

Thinly Sliced Washu beef with Tomato
dressing

SEARED WASHU BEEF \$15

和州牛たたき

Lightly Seared Sliced Washu beef, Fresh
chopped onion with Ponzu sauce

BIBIMBAP \$9

ビビンバ

Lloads of vegetables, meat and Egg topped on
the rice (Small size)



SUNDUBU \$15

スンドゥブ

Sundubu (Korean soft tofu stew) tastes spicy,
savory with seafood mix

WASHU BEEF BOWL \$11

和州牛丼

Thinly sliced Washu beef and onions in a
savory-sweet sauce over steamed rice



ASSORTED KIMCHI \$6

キムチ盛合せ

Chinese cabbage, Radish, Cucumber and
Mountain Yam with Han's kimchi paste.



WASHU BEEF SUSHI \$6/PC

和州牛寿司

Raw Washu beef sushi, sweet soy sauce
Rice Cracker



OCTOPUS CEVICHE \$9

タコの酢味噌

Octopus and Sliced Onion marinated in
citrus juice and seasonings



ROAST WASHU BRUSCHETTA \$11

和州牛ブルスケッタ

Thinly Sliced Washu beef, Arugula, Parmesan cheese
on Bucket with Pineapple base sauce



SEAFOOD KOREAN PANCAKE \$12

海鮮チヂミ

A savory Korean pancake. Chinese Chive, Squid,
Shrimp, Scallop, Mussels and Clams

WASHU BEEF YUKHOE \$16

和州牛ユッケ

Korean steak tartare, made from thinly sliced, lean
beef mixed with sauces (soy, garlic, sesame oil, sugar)



STONE BOWL GARLIC RICE \$11

石焼ガーリックライス

Mincd Washu beef, Garlic butter and Green onion
on the Rice in the Stone Bowl

STONE BOWL BIBIMBAP \$15

石焼ビビンバ

Lloads of vegetables, meat and Egg topped on the
rice in the Stone Bowl

DESSERT

CREAM BRULEE \$5

クリームブリュレ

House made custard with a Caramelized sugar
crust

