The background of the entire page is a photograph of a traditional Korean building's roof, likely a palace or temple, with dark grey tiles and a decorative ridge. The roof is set against a backdrop of misty, rolling mountains under a soft, overcast sky. The text is overlaid on this image in a white, serif font.

Hanjip Korean Grill House strives to be the most authentic traditional Korean barbecue restaurant in Singapore. As one of the largest Korean barbecue restaurants on the island, spanning over 5,000 sqft, we are proud to offer an exceptional dining experience with our extensive selection of premium Japanese Wagyu, aged Australian Wagyu, USDA Prime Beef and Kurobuta Berkshire Pork.

To elevate your experience, we offer seven curated themed private dining rooms, designed to provide comfort and exclusivity for gatherings and celebrations.

Savour the distinguished taste of authentic Korean barbecue in the Lion City. At Hanjip Korean Grill House, we carefully select only the finest cuts and uphold the timeless traditions of Korean grilling. Our signature highlights — Japanese Wagyu, Australian Wagyu and USDA Prime Beef — are aged to perfection, enhancing flavour, texture, and tenderness for an unforgettable melt-in-your-mouth experience.

Our professionally trained team is committed to delivering exceptional and attentive table service, ensuring every guest enjoys the ultimate grilling experience with premium



Hanjip Kale Salad
한집의 케일 샐러드

Spicy Sea Snails Salad
골뱅이무침



Hamachi Carpaccio
방어 카르파초

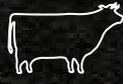
APPETIZERS

Hanjip-e Keil Selreodeu 한집의 케일 샐러드	HANJIP KALE SALAD	22
Bangeo Kallepacho 방어 카르파초	HAMACHI CARPACCIO	30
Golbaengi-muchim 골뱅이무침	SPICY SEA SNAILS SALAD	18



Japanese Wagyu Ribeye
일본 와규 꽃등심

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BEEF

Deungsim 일본 와규 꽃등심	JAPANESE WAGYU RIBEYE (100g) Kagoshima, Japan, A5	98
Saewoosal 새우살	JAPANESE WAGYU RIBEYE CAP (80g) Kagoshima, Japan, A5 *limited quantity available	78
Salchisal 살치살	JAPANESE WAGYU CHUCK RIBS (100g) Kagoshima, Japan, A5	78
Chaekkeut 채끝	WAGYU STRIPLOIN (200g) Australia, MS8	88
Buchaesal 부채살	WAGYU OYSTER BLADE (150g) Australia, MS6	48
Woosamgyeob 우삼겹	WAGYU BRISKET (150g) Australia, MS9+	45
Deungsim 등심	USDA PRIME RIBEYE (200g)	78
Kkotgalbisal 꽃갈비살	USDA PRIME BONELESS SHORT RIB (150g)	52
Yangnyeom Kalbi 양념갈비	MARINATED BONELESS SHORT RIB (150g)	48
Hyuh mit gui 허밀구이	BEEF TONGUE (150g)	46

Kurobuta Pork Belly
삼겹살



Marinated Pork Collar
양념 목살



Kurobuta Pork Jowl
항정살





PORK

Samgyeobsal 삼겹살	PORK BELLY (150g) Kurobuta, USA	38
Hangjeongsal 향정살	PORK JOWL (150g) Kurobuta, USA	38
Mokssal 목살	PORK COLLAR (150g) Kurobuta, USA	38
Yangnyeom Mokssal 양념 목살	MARINATED PORK COLLAR (150g) Kurobuta, USA	38



SEAFOOD

Jeonbok 전복	KOREAN ABALONE (200g)	58
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Hanjip Platter
고기 플레터

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PLATTER



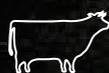
HANJIP PLATTER (650g) 198

USDA Prime Ribeye (200g)

USDA Prime Boneless Short Ribs (150g)

Kurobuta Pork Belly (150g)

Marinated Pork Collar (150g)



BEEF PLATTER A (500g) 175

Wagyu Striploin (200g)

Wagyu Beef Brisket (150g)

Marinated Boneless Short Ribs (150g)

BEEF PLATTER B (500g) 165

USDA Prime Ribeye (200g)

Wagyu Beef Brisket (150g)

Marinated Boneless Short Ribs (150g)



KUROBUTA PLATTER (450g) 108

Pork Belly (150g)

Pork Jowl (150g)

Marinated Pork Collar (150g)

SEASONAL VEGETABLE PLATTER 18

GOURMET MUSHROOM PLATTER 38

SOUP

Samgyetang 삼계탕	GINSENG CHICKEN	38
Galbitang 갈비탕	BEEF SHORT RIBS	38
Yukgaejang 육개장	SPICY BEEF	26
Gamjatang 감자탕	PORK BONE	26



Ginseng Chicken
삼계탕

STEW

- | | | |
|----------------------|--|----|
| Sundubu Jjigae 순두부찌개 | SPICY HANDMADE TOFU
Seafood / Pork | 28 |
| Altang 알탕 | SPICY POLLOCK ROE STEW | 28 |
| Kimchi Jjigae 김치찌개 | KIMCHI WITH PORK
*contains seafood | 26 |
| Doenjang Jjigae 된장찌개 | BEAN PASTE
Seafood / Beef | 26 |

TO SHARE

- | | | |
|--------------------|------------------------------------|----|
| Buddae Jjigae 부대찌개 | ARMY STEW
*contains pork | 35 |
|--------------------|------------------------------------|----|



Spicy Handmade Tofu
순두부찌개

PANCAKE

Haemul Pajeon 해물파전 **SEAFOOD** 25
*contains seafood

Kimchi Jeon 김치전 **KIMCHI** 22
*contains seafood

Buchujeon 부추전 **CHIVES** 🌿 22

Gamjajeon 감자전 **POTATO** 🌿 22



Seafood Pancake
해물파전

NOODLES

Mul Naengmyeon 물냉면 **COLD NOODLE** 26
*contains beef

Bibim Naengmyeon 비빔냉면 **SPICY COLD NOODLE** 26
*contains beef



Cold Noodle
물냉면

A close-up photograph of a plate of Korean Fried Chicken. The chicken pieces are golden-brown and coated in a thick, textured batter. A fine, light-colored powder, identified as Snow Cheese, is being sprinkled from above, creating a dynamic spray of particles that catches the light against a dark background. The chicken is piled on a dark, possibly black, plate.

Korean Fried Chicken
Snow Cheese
프라이드 치킨

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DISHES

Ganjang Gejang 간장게장	SOY MARINATED CRAB	88
Yangnyeom Gejang 양념게장	SPICY MARINATED CRAB	88
Hobak Galbijjim 호박 갈비찜	BRAISED BEEF SHORT RIBS IN PUMPKIN	48
Jokbal 족발	BRAISED PIG TROTTER	35
Bossam 보쌈	BOILED PORK	28

SIDES

Peuraideu Chikin 프라이드 치킨	KOREAN FRIED HALF CHICKEN Original/Soy/Spicy/Snow Cheese	30
Peuraideu Chikin 프라이드 치킨	KOREAN FRIED CHICKEN WINGS Original/Soy/Spicy/Snow Cheese	28
Japchae 잡채	GLASS NOODLES 🌿	25
Gyeranmari 계란말이	CHEESE EGG ROLL	16
Gyeranjjim 계란찜	STEAMED EGG	12
Bap 밥	RICE	3

DESSERT

Bingsu 빙수	BINGSU SHAVED ICE	20
서벳	SORBET	6
젤라토	GELATO	6

STIR FRIED

Cheese Buldak 치즈불닭 **SPICY CHICKEN WITH CHEESE** 35

Dakbal 닭발 **SPICY BONELESS CHICKEN FEET** 35

Nakji Bokkeum 낙지볶음 **SPICY STIR FRIED OCTOPUS** 35

Dwaejigogi-bokkeum 돼지고기볶음 **SPICY STIR FRIED PORK BELLY** 30



Spicy Chicken With Cheese
치즈불닭

LUNCH SPECIAL

Jeonbok Sotbap 전복술밥	KOREAN ABALONE POT RICE	35
Dwaeji Gukbap 돼지국밥	BUSAN-STYLE PORK BONE RICE SOUP	25
Wagyu Sotbap 와규 술밥	WAGYU BEEF POT RICE	36
Bulgogi-deopbap 불고기덮밥	BEEF BULGOGI BOWL	25
Dwaeji-bulgogi deopbap 돼지불고기덮밥	PORK BULGOGI BOWL	25
Dolsot Bibimbap 돌솥비빔밥	BIBIMBAP Beef/Pork	25
Kimchi-bokkeumbap 김치볶음밥	KIMCHI FRIED RICE Beef/Pork	21
Jjamppong 짬뽕	SPICY SEAFOOD NOODLE	26
Jjajangmyeon 짜장면	BLACK BEAN SAUCE NOODLE	26



Wagyu Beef Pot Rice
와규 술밥

CHORONG CHORONG SOJU	bottle	mix of 3	mix of 5
Green Apple, Green Grape, Lychee, Peach	\$20	\$55	\$78

BOHAE SOJU	bottle	mix of 3
Original (375ml)	\$22	\$60

SOMAEK TOWER	tower (1.5l)
Mix of Soju and Beer	\$68

MAKGEOLLI	bottle	twin bottle
Original	\$28	\$50

BOKBUNJA	
Bohae Bokbunja (Black Raspberry Wine)	\$28 / bottle
Bokbunja Highball	\$14 / glass
Add Shot	\$18

DRAUGHT BEER	pint	tower (3l)	twin tower
Sapporo	\$18	\$88	\$168

BOTTLED BEER	500ml	bucket of 3
Cass Fresh	\$16	\$45

JAPANESE WHISKY

	glass	bottle	twin
Fujikinran Double Cask Blended Malt	\$15	\$178	\$348
Fujikinran Sherry Cask 12 Years	-	\$318	\$628

GIN

	glass	bottle
Matsui Craft Gin - The Hakuto Premium	\$15	\$198

HOUSEPOUR WINES

	glass	bottle
Pinataro Primitivo Puglia IGP 13% Red	\$20	\$98
Pinataro Nero Di Troia Puglia IGP 13% Red	\$20	\$98
Tagaro Pinataro Chardonnay Puglia IDP 12% White	\$20	\$98

PREMIUM WINES

	bottle
Benedetto Vino Bianco Chardonnay IGP 13% Sparkling	\$198
Tagaro Vermentino Puglia IGP 12% White	\$168
Lorusso Isir Rosato Susumaniello IGP 13% Rose	\$98
Cinquenoci Primitivo Puglia IGP 15% Red	\$138
Mancinello Nero Di Troia Puglia IGP 15% Red	\$138
Mussorosso Primitivo Di Manduria DOP 15% Red	\$168
Lorusso Pie Del Monaco Primitivo IGP 15% Red	\$198
Lorusso U'cucci Susumaniello IGP 15% Red	\$198

SOFT DRINKS

each

BongBong Grape Juice

\$6

해태 포도봉봉

Bae Pear Juice

\$6

해태 갈아만든배

Paldo Sweet Rice Drink Sikhye

\$6

팔도 비락식혜

SODA

Coke | Coke Light | Sprite | Tonic | Soda

\$6

JUICE

Orange | Cranberry | Apple

\$6

BOTTLED WATER

Acqua Panna 750ml

\$10

San Pellegrino 750ml

\$10

CORKAGE

Wine \$80 | Spirits \$150

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AN ELEVATED KOREAN BBQ EXPERIENCE

PERSONALISED DINING

Indulge in the ultimate Korean BBQ experience in our exclusive private rooms.

Enjoy personal grills, dedicated service, and a curated dining journey designed for your comfort and privacy.

SET MENUS FOR 6 & ABOVE

Savour our specially crafted private dining set menus, perfect for gatherings, celebrations, and corporate events.

CELEBRATE WITH US

Spend your special occasions with us at Hanjip with complimentary private room decorations.

Bookings must be made 7 days in advance.



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