

Hansin Gamjatang Menu

Address:

7750 Kennedy Rd, Markham, ON L3R 0A7, Canada

Phone: +1 905-604-8916

Opening times:

11:30 AM - 09:00 PM

Entrees

Pork Bone Soup R	CA\$19.95
Makchang Soon Dae Guk R	CA\$20.95
Pork Bone Soup L	CA\$21.95
Makchang Soon Dae Guk L	CA\$22.95
Spicy Markchang Soon Dae Guk	CA\$21.95

Appetizers

Tteokboki	CA\$11.95
Wang Don Katsu	CA\$19.95
Tteokboki Don Katsu	CA\$21.95
Chicken Katsu	CA\$19.95
Japchae	CA\$20.95

Hot Pots

Gamjatang Jungol S	CA\$43.95
Gamjatang Jungol L	CA\$53.95
Bulgogi Jungol	CA\$43.95

Family Combination

Family Combo For 23	
Family Combo For 45	CA\$170.95

Alcohol

Coke	CA\$2.50
Diet Coke	CA\$2.50
Ginger Ale	CA\$2.50
Iced Tea	CA\$2.50

Combination

Soon Dae Guk Combo	
Tookbaegi Bulgogi Combo	
Pork Bone Soup Combo	
Soonndubu Jigae Combo	

Lunch Combo

Japchae Deobap	CA\$17.95
Jeyuk Deobap	CA\$18.95
Chicken Deobap	CA\$18.95
Bulgogi Deobap	CA\$19.95

Stepping into Hansin Gamjatang at 7750 Kennedy Rd in Markham feels like entering a cozy Korean comfort-food hub, and diving into the **Hansin Gamjatang Menu** is easily one of the most enjoyable parts of the experience. What immediately stands out is how warm, hearty, and boldly flavorful everything is. The restaurant specializes in dishes that wrap you in that signature Korean homestyle richness, and you can truly sense it from the very first sip of soup to the last bite of a crispy appetizer. As someone who loves exploring menus through real dining experiences, this one instantly feels both familiar and exciting.

The entrée selection forms the backbone of the menu, and every bowl arrives piping hot, deeply seasoned, and full of generous ingredients. The Pork Bone Soup (regular) is the star, especially if you're visiting for the first time. The broth is rich and savory, clinging to the tender pork and soft potatoes with a slow-cooked depth that makes you pause between bites just to appreciate the aroma. The Makchang Soon Dae Guk, available in regular and large portions, brings a unique twist with its mix of Korean sausage, offal, and bold seasoning. If you like a bit more heat, the Spicy Makchang Soon Dae Guk delivers the same comforting richness with an extra kick that wakes up every taste bud.

Moving toward the appetizers, the **Hansin Gamjatang Menu** shines through fun, shareable dishes that help set the tone for the meal. The Tteokboki is a classic favorite-chewy rice cakes coated in a thick, slightly sweet, spicy sauce that has just enough heat to be exciting without overwhelming. For something heartier, the Wang Don Katsu comes out as a golden, generously portioned cutlet with a crisp exterior and juicy interior. If you love fusion-style comfort food, the Tteokboki Don Katsu combines the best of both worlds: crunchy pork cutlet smothered in rich, spicy tteokboki sauce. Chicken Katsu offers a lighter but equally crisp alternative, while Japchae brings a soft, silky contrast with its stir-fried glass noodles, vegetables, and subtle sweetness.

For diners who enjoy communal dining, the hot pots are where Hansin truly shines. The Gamjatang Jungol comes in small and large sizes, perfect depending on your group. These hot pots capture everything people love about Korean stews—layers of tender pork bones, vegetables, perilla leaves, and soft potatoes simmering in a broth that feels like a warm hug. Watching the pot bubble at your table adds to the atmosphere, especially if you’re sharing with friends or family. If you’re craving something slightly different, the Bulgogi Jungol features marinated beef simmered with vegetables, giving a sweet-savory flavor profile that balances beautifully against the deeper spices of the gamjatang dishes.

Families or groups looking to sample a variety without choosing just one dish will appreciate the Family Combinations on the **Hansin Gamjatang Menu**. The Family Combo for 2-3 and the Family Combo for 4-5 offer excellent value and well-balanced assortments of the restaurant’s best offerings. These combos typically include soups, sides, and shared dishes that create a complete dining experience, making them a great option if you're unfamiliar with Korean cuisine or simply want to try several favorites at once. They’re satisfying, filling, and designed to bring people together around the table.

Even the drink options, though simple, contribute nicely to the overall meal. Coke, Diet Coke, Ginger Ale, and Iced Tea provide refreshing counterpoints to the spiciness and warmth of the stews and hot pots. Korean comfort food always pairs well with fizzy or lightly sweet beverages, and the lineup here fits perfectly without overcomplicating things. Sometimes, a cold drink is all you need to reset your palate before diving back into another flavorful bite.

What ties the entire menu together is how consistent the flavors are across every category. Whether it’s the robust broth of the Pork Bone Soup, the crunchy exterior of the Wang Don Katsu, or the bubbling richness of the Gamjatang Jungol, the restaurant clearly focuses on delivering authentic, full-bodied taste. The **Hansin Gamjatang Menu** feels designed for people who appreciate meals that are hearty, comforting, and generously portioned. There’s a real sense of care in how each dish is prepared, and it shows through both the flavor and presentation.

Overall, exploring the menu at Hansin Gamjatang is like experiencing a warm slice of Korean home cooking in the middle of Markham. Every dish feels thoughtfully made, and the variety strikes a perfect balance between tradition and crowd-pleasing comfort. Whether you’re stopping in for a quick lunch, sitting down with family, or trying Korean flavors for the first time, the menu offers something satisfying for every appetite.