Our Story

Slow- Aged over time

Hansik *Korean Cuisine*

Hanksik is the ultimate slow food. The old-age practices of naturally fermenting food gives a deep and complex flavor to foods such as kimchi and Jang(fermented sauce). The mellow,aged taste of Jang is produced as the soybean breaks down, ferments, and matures. All fermented condiments are 'live foods' packed with enzymes. Kimchi is a well-known health food rich in fiber and lactobacilli which promote digestion and physiological well-being. Fermentation is a lengthy, artisanal process, yet the resulting taste is a gift from a nature and that is certainly worth the wait.

Labor of Love in every bite!

Here at NB, Hansik is prepared with great care and attention. Ingredients are always finely diced or shredded, then seasoned and mixed by hand. Taste is determined by the deft feel and skill of experienced hands. In Korea, we call this the 'work of mother's fingertip' which is the secret ingredients behind the flavorful and easy-to-consum Hansik dishes.