

**** VEGETARIAN MENU ****

4 SHAREABLE SERVINGS

750

HEAT 1

Tapioca chips : tapioca chips - avocado dip

Shiitake mushrooms : shiitake mushrooms in tempura - goma dressing

(Allergens: Gluten, egg, sesame seeds)

Tom Kha Gai soup: king trumpet mushrooms - tomato - cilantro

Fresh Rice Paper Rolls: daikon - cucumber - peanuts - chili mayo

(Allergens: Egg, peanuts)

HEAT 2

Crispy Onion : fried spring onions - tomato powder - wasabi mayo

(Allergens: Gluten, egg)

Bao : oyster mushrooms - hoisin - pickles - peanutbutter

(Allergens: Gluten, peanuts, soy)

Veggie Cha Gio : spring roll - confit pumpkin - five spice - plum dip

(Allergens: Gluten)

Wakame Seaweed Salad

HEAT 3

Red Curry : creamy coconut milk - kaffir lime - eggplant - holy basil

Cucumber Smash : cucumber - sesame - rice vinegar - soy

(Allergens: Soy, sesame seeds)

Pak Choi : grilled pak choy - chili - sweet bbq - garlic

Japanese Rice Bowl : steamed rice - marinated egg yolk - mushrooms - spring onions

(Allergens: Egg)

HEAT 4

Chocolate mousse : dark chocolate - passion fruit sorbet - cacao nibs - miso caramel

(Allergens: Egg, lactose)

HANZŌ

** DRINKS MENU **

WINE MENU 300 / COCKTAIL MENU 325 / MOCKTAIL MENU 125

WINE MENU

300

RIESLING, Halbtrocken Essence, S. A. Prüm, Mosel

PINOT NOIR, Passion fruit, Bourgogne Rouge, Domaine J. Faiveley, Burgundy, France

SAUVIGNON BLANC, Gin, Dashwood, Marlborough, New Zealand

UMESHU, Japanese plum wine

COCKTAIL MENU

325

PURPLE PLEASURE, Scapegrace, violet liquor, tonic

PASSION PASSION, Passion fruit, rum, lime juice, thai basil

HANZO G&T, Gin, tonic, juniper berries, cilantro

LITCHI LOVE, Lychee, vodka, lime, hibiscus

MOCKTAIL MENU

125

GINGER GRACE, Cucumber, mint, elderflower, ginger beer

PASSION PASSION, Passion fruit, lime juice, thai basil

GREEN TEA TONIC, Sencha, lime, tonic

LITCHI LOVE, Lychee, lime, hibiscus

HANZŌ