

RED

BUBBLES

BLANC DE BLANCS BRUT
Charles Bailly, NV, France
65 / 250

CHAMPAGNE
André Clouet, Bouzy, NV,
France
450

PIERRE PETERS
Les Chétilion,
Cuvée Spéciale, France
1000

WHITE

PINOT GRIGIO
La Crema, The Iconic Estate,
USA
65 / 275

SAUVIGNON BLANC
Dashwood, Marlborough,
New Zealand
85 / 350

**RIESLING HALBTROCKEN
ESSENCE**
S.A. Prüm, Mosel,
Germany
85 / 375

CHARDONNAY
Sebastiani, Sonoma,
California
400

CHABLIS
Billaud-Simon, Chablis,
France
450

RIESLING RÉSERVE
Trimbach, Alsace, France
475

SANCERRE
Pascal Jolivet, Loire,
France
500

ROSÉ

CINSAULT
Le Paradou,
Provence, France
75/ 300

ROSSO
Cantine Settesoli, Sicily,
Italy
65 / 275

BOURGOGNE ROUGE
Pinot Noir
Domaine J. Faiveley,
Burgundy, France
85 / 400

VALPOLICELLA RIPASSO
Superiore
Villa Ca' Vendri, Veneto,
Italy
375

SHIRAZ
Elderton, Barossa Valley,
Australia
425

HACIENDA MONASTERIO
Ribera del Duero,
Spain
600

BAROLO
Paolo Scavino, Piedmont,
Italy
700

GEVREY CHAMBERTIN
Marc Roy, Burgundy,
France
800

DESSERT WINE

SAUTERNES
Castelnau de Suduiraut,
Bordeaux, France
60 / 600

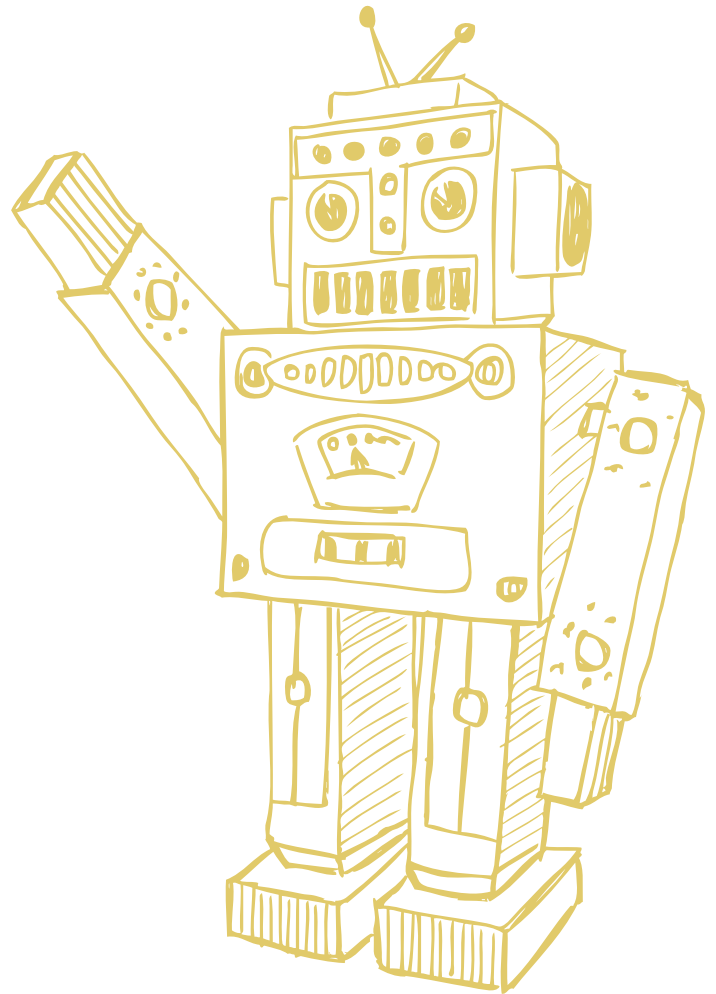
JAPANESE DROPS

SHOCHU SENGETSU
5cl, rice brandy 25%
50

**SAKE MASUMI KARAKUCHI
GOLD**
18 cl, rice wine 15%
120

JINRO CHAMISUI PLUM SOJU
5 cl, Korean plum
infused soju 13%
45

YAMAZAKURA
4 cl, Japanese blend whisky
40%
85



HANZŌ

SMALL COURSES

GYOZA

Pork, chives & Japanese soy
75

CHA GIO

Fried spring rolls, pork & sweet
chili sauce
55

STICKY ASIAN WINGS

Chicken wings, sweet/sour
sauce & sesame
65

STEAK TARTARE

Hand-carved beef, wasabi,
ponzu & nori
75

TUNA FRESH ROLLS

Rice paper rolls, tuna, peanuts,
yuzu & chilimayo
80

PRAWN CRACKERS

Avocado & cucumber dip
25

EDAMAME

Steamed edamame, togarashi,
vinegar & fresh lime
30

WAKAME

Cabbage, apples & goma
40

CHICKEN SATAY

Grilled chicken skewers
& peanut sauce
45

CRISPY SHRIMPS

Tempura, sesame
& sriracha mayo
45

MAINS

HANZŌ CURRY

Chicken, mushrooms
& jasmine rice
125

STIR FRY

Seasonal greens
& jasmine rice
(beef, chicken or tofu)
125

TOM YUM

Shrimps, galangal,
lemongrass, fresh chili & lime
100

BAO (1 PCS.)

1 OF EACH - 135

CHICKEN BAO

Fried chicken, pickles,
yuzu & chili mayo
55

VEGGIE BAO

Zucchini, asian slaw
& honningmayo
55

SHRIMP BAO

Tempura shrimp, ginger
& wasabi
55

DESSERTS

BANANA CRUMBLE

Banana, caramel & vanilla
ice cream
45

SWEET YUZU

Mousse, apple sorbet
& white chocolate
40

HANZO EXPERIENCE

TASTE A LITTLE BIT OF EVERYTHING

Sharing style

350,- per person

Complete the experience with

COCKTAIL MENU

3 cocktails

225,- per person

SOFT DRINKS

HANZŌ LEMONADE

Choose between passion fruit,
ginger or lime
40

COCA COLA/COLA ZERO,

33 cl
30

JAPANESE SODA

Ramune, several variants
40

WATER STILL/SPARKLING

Per bottle
10

COCKTAILS/ PITCHERS

LITCHI LOVE

Vodka, litchi & lime
85 / 395
(Mocktail - 65)

PASSION PASSION

Rum, passion fruit & lime
85 / 395

MAI TAI

Rum, lime, pineapple & almond
95 / 395

PLUM BOMB

Vodka, plum soju, lime & shiso
85 / 395

CUTE'CUMBER

Gin, cucumber,
elderflower & togarashi
95 / 395

DARK'N'STORMY

Rum, ginger beer & lime
85 / 395

BEEFEATER G&T

Gin, tonic, juniper & cilantro
75 / 375

KI NO BI G&T

Gin, mediterranean tonic,
ginger & cilantro
110 / 500

BEER

KIRIN ICHIBAN

Japanese malt beer, 33 cl
55

SAPPORO

Golden, Japanese pale lager, 33 cl
55

PILSNER

45 Days Organic, To Øl, 33 cl
55

IPA

City Session IPA, To Øl, 33 cl
65

IKI ZERO

Japanese non-alcoholic, 33 cl
45

Got any allergies?

Ask your waiter so we can guide you safely through the menu