

## BUBBLES

### BLANC DE BLANCS BRUT

Charles Bailly, NV, France  
65 / 250

### CHAMPAGNE

André Clouet, Bouzy, NV,  
France  
450

### PIERRE PETERS

Les Chétillon,  
Cuvée Spéciale, France  
1000

## WHITE

### SAUVIGNON BLANC

La Crama, The Iconic Estate,  
USA  
65/275

### RIESLING HALBTROCKEN ESSENCE

S.A. Prüm Mosel,  
Germany  
85/375

### CHARDONNAY

Rustenberg, Stellenbosch,  
South Africa  
95/400

### SAUVIGNON BLANC

Dashwood, Marlborough,  
New Zealand  
350

### CHABLIS

Billaud-Simon, Chablis,  
France  
450

### RIESLING RÉSERVE

Trimbach, Alsace, France  
475

### SANCERRE

Pascal Jolivet, Loire,  
France  
500

## ROSÉ

### PESQUIE

Edition 1912M,  
Provence, France  
75/ 300

## RED

### ROSSO

Cantine Settesoli, Sicily,  
Italy  
65 / 275

### BOURGOGNE ROUGE

Pinot Noir  
Cuvee Saint-Vincent,  
Burgundy, France  
85 / 400

### VALPOLICELLA RIPASSO

Superiore  
Villa Ca' Vendri, Veneto,  
Italy  
375

### CÔTE DU RHÔNE

Laurent B.  
Domaine Brusset  
France  
325

### SHEBANG

Red Cuvée XI  
Bedrock, Sonoma,  
NV, California  
400

### 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

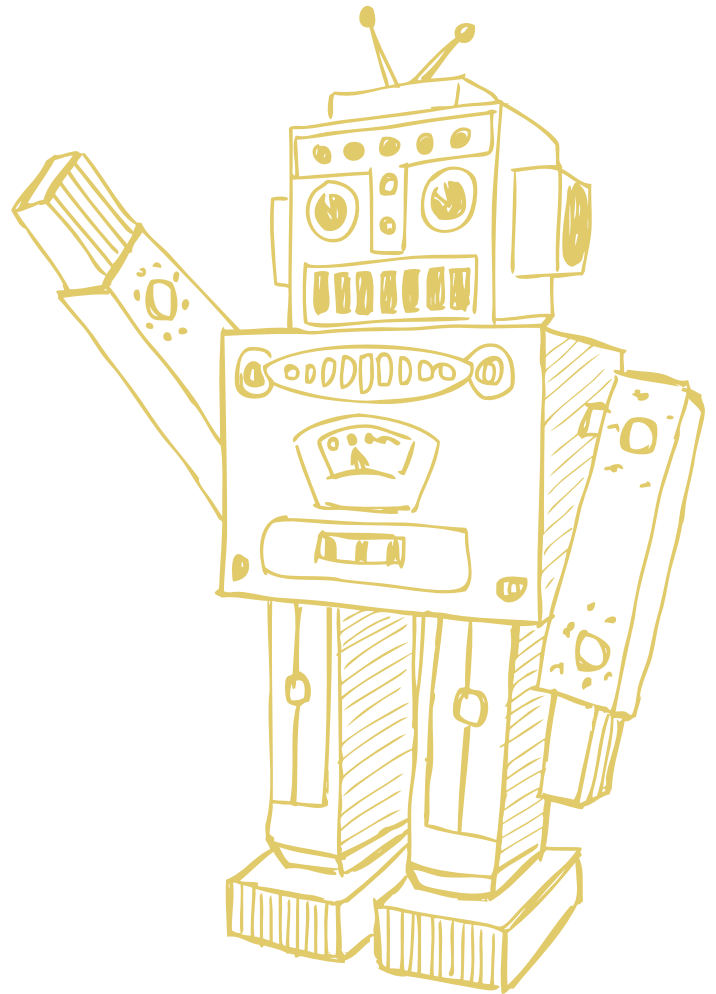
## JAPANESE DROPS

### 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 & chili mayo  
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  
& honey mayo  
55

### SHRIMP BAO

Crispy shrimps, 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

### KRONENBOURG BLANC

Weissbeer, 33 cl  
55

### TUBORG RÅ

Draught beer, 44 cl  
50

### IKI ZERO

Japanese non-alcoholic, 33 cl  
45

Got any allergies?

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