



# New Year's Menu

Menu DKK 900 per person

Wine menu DKK 300 per person

## ADD-ON

3 oysters Hanzo style with ginger, soy, chili and spring onion +75 kr.

## SNACKS

Puffed shrimp chips - with avocado and cucumber cream

Lotus root - fried lotus root with wasabi cream

Harakiri soup - cold, spicy soup with red pepper, chili, ginger, fresh apple and peanuts

## FIRST STARTER

Ceviche on sea bass with lime, chili, coriander and crispy norichips

Fresh spring rolls with grilled giant prawns, cabbage, kimchi, Vietnamese herbs and mam sauce

Scallop: fried scallops with dashi butter, crispy shiitake mushrooms and pickled seaweed

King crab salad of steamed king crabs with avocado cream, caviar and curry

Crab bao - crispy soft-shell crab with Thai pickles, pak choy, lime and sesame schirachamayo

## SECOND STARTER

Cod - baked cod with soy ginger, creamy puree on pumpkin and red curry with grilled snakebeans

Sechuan steak - Grilled beef fillet in thin slices with teriyaki with spring onions and pickled enoki mushrooms

Papaya Salad - Thai salad of green papaya, tamarind, fresh lime, roasted peanuts and dried shrimp

## DESSERT

White chocolate - mousse on white Valrhona chocolate and tonka bean, salted caramel and passion fruit

# HANZŌ

## WINE MENU AND ADD-ONS

### WINE MENU | DKK 300

Albariño, Serra de Estrella, Spain

Riesling, Essence Halbtrocken, S. A. Prum, Germany

Valpolicella, Ripasso, Superiore Ca' Vendri, Italy

Umeshu, Sarari, Japan

### COCKTAIL MENU | DKK 325

Purple Pleasure - Scapegrace gin, violet liqueur, tonic

Hanzo G&T - Gin, tonic, basil, grape

Passion Passion - Rome, Passion fruit, lime, Thai basil

Litchi Love - Vodka, litchi, lime, hibiscus

### MOCKTAIL MENU | DKK 125

Ginger Grace - Cucumber, mint, elderflower, ginger beer

Green Tea Tonic - Green tea, tonic, lime

### ADD-ON TO GO

1 bottle of Blanc de Blanc Brut, Charles Bailly, NV, France | DKK 100

1 Cocktail, Litchi Love | DKK 50