DINNER MENU

BUSINESS CLASS EXPERIENCE | 450*

Seeking an authentic experience?
10 shareable servings, flowing to your table.

FIRST CLASS EXPERIENCE | 550*

Never want to miss a destination?
12 shareable servings, flowing to your table.

prices are per person – must be chosen by the entire table

SMALL DISHES

Prawn Crackers – hanzō spice, cucumber, avocado dip	40
Tuna Tataki – seared yellowfin tuna, ponzu, wasabi, lime zest	100
Fresh Spring Rolls – crispy greens, togarashi mayo, mango, trout roe	95
Sticky Tofu (VG) – korean bbq, broccolini, sesame, chives	75
Japanese Tartare – beef, nori cracker, miso mayo, wakame, coriander	100
Hanzo Fries (V) – togarashi, yuzu kosho, lime zest, sea salt	60
Sticky Wings – char siu bbq, gochujang, lemongrass	85

GREENS

Pomelo Salad – nuoc cham, chili, toasted rice, mint, coriander	70
Miso Glazed Mushrooms (VG) – shiitake, king oyster mushrooms, truffle teriyaki	85
Balinese Edamame (VG) – lemongrass, chili, lime, palm sugar	60
Tokyo Salad (V) – cabbage, wakame, egg yolk, sesame sauce, apples	65
Smashed Cucumber Salad (V) – peanuts, ponzu, gochujang, coriander	45

DIM SUM

Shrimp Toast – sesame, chives, ginger, chili jam	95
Crispy Tiger Prawns – teriyaki, japanese mayo, sesame	80
Golden Spring Rolls – sweet chili sauce, mint, thai basil, green salad	85
Korean Fried Chicken Bao – gochujang, cabbage, japanese mayo	80
Crispy Fish Bao – yuzu tartar sauce, shiso, mango, trout roe	80
Gua Bao – braised duck, hoisin, cucumber, peanuts, crying tiger sauce	80
Chinese Dumpling – pork, dashi, roasted peanuts, chili crunch	85

LARGER DISHES

Hanzo Red Curry – chicken, pak choy, mushrooms, kaffir lime, steamed rice	165
Pad Kra Pao – pork, Thai basil, chili, fried egg, oyster sauce, steamed rice	185
Udon Stir-Fry (VG) – greens, mushroom soya, chili crunch, bean sprouts, cashew add chicken, tofu or shrimps + 35	150
Miso Ramen – rice noodles, shiitake, chili pork, peanuts, nori, spring onion	165

ADD ON

Jasmine Rice (VG) – lime leaves, sesame	40
Udon Noodles (VG) – rice vinegar, soy	40

SWEET

Chocolate Fudge Cake (V) – banana ice cream, pecan nuts, miso caramel	85
Yuzu Breeze (VG) – yuzu consommé, apple sorbet, kaffir lime, lemongrass	75
Woodbird x Hanzō t-shirt – not a dessert, still sweet	200

Har du allergi(er)? Tag fat i din tjener, som vil guide dig sikkert gennem vores menukort. Got allergies? Ask your waiter, so he or she can guide you safely through the menu. Company cards issued within or outside of EU/EEA and private cards issued outside EU/EEA will be charged a fee. All transactions on American Express cards are surcharged.