



4 COURSE PRIX FIXE \$39

SALAD

Arugula with White Truffle Oil and Goat Cheese
Lobster with Red Beet & Honey Mustard
Smoked Salmon with Spring Mix & Mirin Vinaigrette
Bacon with Spring Mix & Mirin Vinaigrette
A5 Wagyu Beef with Green Apple & Capers (supp \$20)

APPETIZER



Tuna Tartare with Spicy Mayo
Shrimp Toast with Sweet Chili Sauce
Salt & Pepper Calamari with Diced Onions & Peppers
Shanghai Dumpling with Soy Vinegar
Foie Gras Terrine with Orange Marmalade (supp \$10)
Diver Scallop with Sabayon Sauce & Kosho (supp \$10)

ENTREE

Jumbo Shrimp with Spicy Garlic Sauce
Red Snapper with Chinese Black Bean Sauce
Mongolian Beef with Sweet Hoisin Sauce
General Tso Chicken with Spicy Tangy Sauce
Duck Breast with Szechuan Sauce (supp \$10)
Chilean Sea Bass with Malaysian Chili Sauce (supp \$20)
Rib Eye Cap with Pink Peppercorn Wine Sauce (supp \$20)

DESSERT

Ginger Ice Cream
Blueberry Almond Cake
Lemon Cheesecake
Pecan Tart
Hot Chocolate Souffle (supp \$10)





TASTING MENU

SUSHI (2 PIECES)

Tuna	\$10
Atlantic Salmon	\$10
Yellowtail	\$14
Lobster	\$16
Scallop	\$16
Unagi	\$16
A5 Miyazaki Wagyu Rib Eye	\$40

MAKIMONO

Yellowtail Scallion	\$10
Rainbow Roll	\$18
Shrimp Tempura	\$18
Spider Roll	\$18
A5 Miyazaki Wagyu Rib Eye	\$20

SIDE DISHES

Fried Rice (choose one)	\$14
<i>Lobster</i>	
<i>Applewood Bacon</i>	
<i>Chinese Sausage</i>	
<i>Jumbo Shrimp</i>	
<i>Assortment of Vegetable</i>	
Peking Noodle	\$14
<i>Bacon, Sweet Brown Hoisin Sauce</i>	
Dan Dan Noodle	\$14
<i>Minced Beef, Chili, Sesame Sauce</i>	
Korean Fried Chicken Wing	\$14
<i>Han's Signature Gouchjang Sauce</i>	
Truffle French Fries	\$14
<i>Onions, Herbs, Truffle Oil</i>	

