



4 COURSE PRIX FIXE \$39

SALAD

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

APPETIZER

Tuna Tartare with Spicy Mayonaise
Diver Scallop with Sabayon Sauce & Kosho (supp \$10)
Crab Cake with Mayonaise & Diced Peppers & Onion (supp \$10)
Octopus with Garlic Aioli Sauce (supp \$10)
Shrimp Toast with Sweet Chili Chocolate Sauce
Salt & Pepper Calamari with Diced Onions & Peppers
Shanghai Dumpling with Soy Vinegar
Foie Gras Terrine with Orange Marmalade (supp \$10)

ENTREE

Chilean Sea Bass with Malaysian Chili Sauce (supp \$20)
Grouper with Chinese Black Bean Sauce
Jumbo Shrimp with Spicy Garlic Sauce
Rib Eye Cap with Pink Peppercorn Wine Sauce (supp \$20)
Mongolian Beef with Sweet Hoisin Sauce
Duck Breast with Szechuan Sauce (supp \$10)
General Tso Chicken with Spicy Tangy Sauce
A5 Miyazaki Wagyu Rib Eye with Scallop Red Curry (supp \$100)
Filet Mignon with Shrimp Green Curry (supp \$20)
Rib Eye Steak with Lobster Tail Chinese White Sauce (supp \$20)

DESSERT

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











MALOSSOL CAVIAR FROM BULGARIA OSETRA

A Glass Jar of Caviar (50g)	\$120
Foie Gras Terrine & Caviar	\$40

A5 WAGYU FROM MIYAZAKI PREFECTURE

A5 Wagyu Makimono	\$20
A5 Wagyu Beef Tartare & Caviar	\$50
A5 Wagyu Carpaccio & Pine Nuts	\$30
A5 Wagyu Sushi (add caviar \$15)	\$25
A5 Wagyu Torched Cube & Caviar	\$60

SUSHI

Sushi of the day *(ask server for availability)*Spider Roll Soft Shell Crab with Spicy Mayo & Avocado \$18
Rainbow Roll California Roll with an assortment of Fish \$18

SIDE DISHES

Fried Rice \$14 (Choice of: Lobster, Shrimp, Chinese Sauage, Bacon, Vegetable)

Korean Fried Chicken Wing \$14 Han's Signature Gochujang Sauce

Truffle French Fries \$14 Parlsey, Diced Onion, Truffle Oil



