

HATTORI HANZO'S
**SAKE AND
RAW BAR**

LUNCH MENU *all served with miso soup*

Kaisen Chirashi Don (Assorted Raw Seafood on Sushi Rice) **\$160**

Tekka Don (Sliced Akami Tuna on Sushi Rice) **\$210**

Negitoro Don (Chopped Prime Tuna with Scallion on Sushi Rice) **\$140**

DINNER MENU

Toro Tartar \$80

Chopped Prime Tuna, Shiso, Ginger, Sesame Seeds, Avocado, Onsen Egg, Wasabi and Soy Mayo
Served with Melba Toast

Carpaccio

Choice of Sashimi with Yuzu Dressing or Roasted Sesame Dressing

Botan Shrimp \$320

Salmon \$75

Scallops \$105

Yellowtail \$105

Akami Tuna \$155

Sashimi Salad \$75

Salmon, Green Mango, Cucumbers, Pomelo, Takuan,
Sesame and Crispy Fried Dough with Tamarind Dressing

Sashimi

Selections as below

Botan Shrimp \$195

Salmon \$95

Scallops \$130

Yellowtail \$125

Akami Tuna \$185

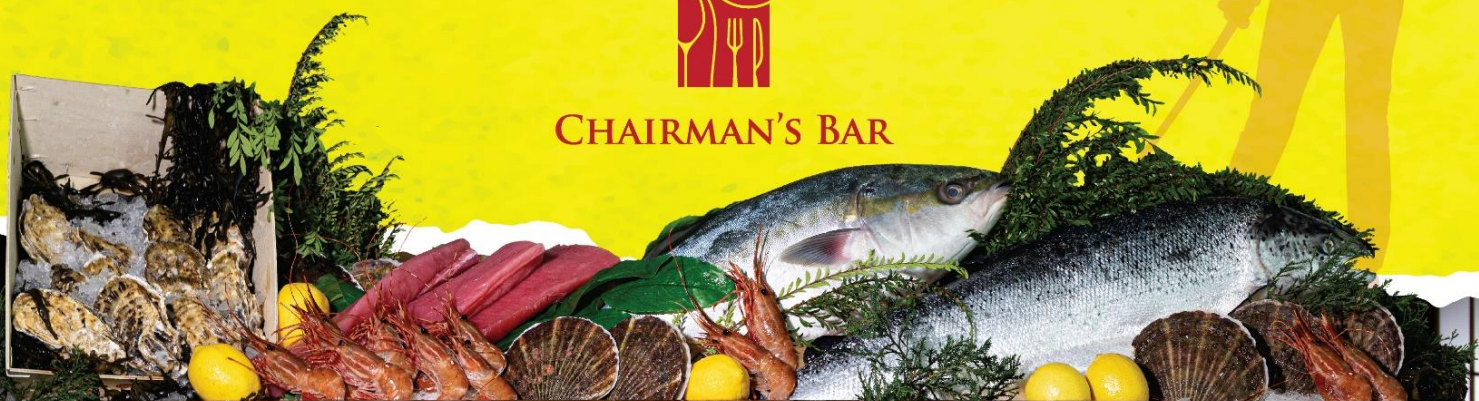
Assorted Sashimi \$370
(Botan Shrimp, Salmon, Scallops,
Yellowtail, Akami Tuna)

Oyster

Selection of Seasonal Oysters



CHAIRMAN'S BAR



HATTORI HANZO'S
SAKE AND
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Sake Selections

**Eiko Fuji Junmai Daiginjo Unfiltered Nama
Genshu Sumiretsuyu Ibuki**

\$698 / Bottle ; \$198 / Glass (180ml)



Takizawa-Takujo

\$370 / Bottle ; \$100 / Glass (180ml)



Yoshinogawa Junmai Daiginjo

\$410 / Bottle ; \$120 / Glass (180ml)



CHAIRMAN'S BAR

