



H A N U

# DESSERT MENU

TROPICAL PINEAPPLE OMIJA <sup>V, VE, GF</sup>	63
Sliced pineapple infused with Omija, yuja gel, sansho leaf	
CHOCOLATE BORI CAKE <sup>N, E, D</sup>	65
Chocolate sponge, barley chocolate mousse, raspberry heart, burnt butter ice cream	
YUJA SPHERE <sup>D, N, E</sup>	68
Yuja compote, yogurt mousse, caramelized almond and yuja sorbet	
GOLDEN PEAR DELIGHT <sup>D, N, E</sup>	63
Korean pear, golden caramel, walnut crumble and tonka bean ice cream	
MANGO COCONUT BINGSU <sup>D, GF</sup>	62
Mango & passion fruit, milk, coconut custard and sorbet	
MATCHA MONT BINGSU <sup>D, GF, N</sup>	62
Matcha tarae, red bean, roasted pistachio, milk and matcha ice cream	
SELECTION OF MOCHI ICE CREAM <sup>V, D, N</sup>	63
3 selected mochi	
SEASONAL FRUIT FROM KOREA <sup>V, VE, GF</sup>	65
Assorted seasonal fruit	

# HANU SELECTION

## DESSERT WINES 60ML

2022 Ben Ryé Passito di Pantelleria, Donnafugata Sicily, Italy	200
1955 Don PX Convento Selección, Toro Albala Andalusia, Spain	325
2015 Château d'Yquem Sauternes, France	590

## ASIAN DIGESTIVE 50ML

Choya Umeshu Japan	110
Choya Yuzu Japan	110
HANU Pearcello Homemade	75

## SPIRIT SELECTION 25ML

Mancino Kopi	55
Lucano Caffè Anniversario	55
Ron Zacapa XO	140
Rémy Louis XIII	3900

## TEA SELECTION

JASMINE BLOOM	30
Delicate and velvety Silver Needle tea, infused with fragrant fresh jasmine flowers	

JUGETSUDO ORGANIC PEACH SENCHA W/ MINT (LOOSE LEAF)	30
A subtle combination of invigorating spring sencha and the finest quality Japanese peach, highlighted by fresh aromas of mint and culminating in a fruity aftertaste	

CHANOMI ROOIBOS & CHAMOMILE	25
Japanese premium rooibos and chamomile tea	