



H A N U

DESSERT MENU

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

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	