



HANZŌ

We are delighted that you have chosen Hanzō to provide food for you and your guests. The food will be delivered in disposable packaging, ready to be served without any hassle, allowing you to relax and enjoy your time with your guests.

HANZŌ

Worth knowing

We are delighted that you have chosen Hanzo to take care of the food for you and your guests. The food will be delivered in disposable packaging, ready to be served without any hassle, allowing you to relax and enjoy the company of your guests.

Good to know

The food is made ready to serve and we recommend that you eat the food straight after pick up or delivery. If you are planning on eating it later, we recommend you refrigerate all the food in the meantime.

Remember to read the checklist thoroughly when you arrive back home and make sure you have got everything. If, contrary to expectations, you are missing anything, we ask you to contact us at +45 38 42 42 42.

Presentation

Your chosen menu will arrive arranged for sharing in disposable packaging. If you want to arrange the food on your own serving dishes, it is easy to do so.

Allergens

We have labeled the dishes that are special regarding allergens, so you won't have any unpleasant surprises. If you have any questions regarding this, you are of course welcome to contact us. You can always see the allergens for every course in our menus online.

Handling the food

We follow The Danish Veterinary and Food Administration's recommendations to handling raw and pre-prepared foods as well as preparation and storage of the dishes. If you receive your food, and you know you are not going to eat it right away, you must refrigerate it immediately at a maximum of 5 degrees celcius.

After reheating the food, we recommend eating it within the next 3 hours and leftovers to be thrown out.

Return of dishes and boxes

Notice that the menu will be served in disposable packaging, but there might be some boxes we want returned. The boxes must be delivered back to the restaurant during opening hours within a maximum of 5 days.

Have a great day and enjoy your meal!



Menu checklist

Menu 1

- Smashed Cucumber Salad (V): cucumber - laoganma - coriander - peanuts
- Yakitori Broccolini (V): miso - Thai basil - ginger - black sesame
- Chicken Satay: yakitori grilled chicken - peanut sauce - sweet soy
- Sweet 'n' Sour Pork: pork - cashew - red pepper - spring onion - steamed rice
- Panko Shrimps: breaded shrimp - teriyaki - Japanese mayo - sesame
- Spicy Mango Salad: daikon - mint - peanuts - coriander

Menu 2 - fingerfood

- Crispy Wonton (V): mango - yuzu - daikon - shiso
- Asian Grilled Peppers (VG): chu chum - kombu - honey - lime
- Thai Fishcakes: white fish - red curry paste - kaffir lime - sweet chili
- Fried Chicken Gyoza: soy sauce - sesame oil - chives
- Panko Shrimps: breaded shrimp - teriyaki - Japanese mayo - sesame
- Chicken Satay: yakitori grilled chicken - peanut sauce - sweet soy
- Smashed Cucumber Salad (V): cucumber - laoganma - coriander - peanuts
- Japanese Cabbage Salad (V): crispy cabbage - pomelo - togarashi - wakame

Menu 3

- Prawn Crackers: crispy shrimp chips - togarashi - avocado/cucumber dip
- Shrimp Toast: tiger shrimp - ginger - sesame - chili jam
- Crispy Garlic Wings: chicken - peanuts - garlic - gochujang
- Yakitori Broccolini (V): miso - Thai basil - ginger - black sesame
- Smashed Cucumber Salad (V): cucumber - laoganma - coriander - peanuts
- Pork Dim Sum: steamed dumplings - shiitake mushrooms - chili oil - dashi
- Hanzo Curry: chicken - mushrooms - pak choy - coconut milk - steamed rice
- Spicy Mango Salad: daikon - mint - peanuts - coriander

