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Above: Eddy Xia serves customers. The restaurant features three dining rooms with 25 tables and 120 seats.

From near right: Tom prepares a dish in the kitchen. Karaoke rooms are available for friends to meet for a fun evening.

BY COREY BURDICK
PHOTOGRAPHY BY PERRY SMITH

Gather Friends and Family at HAN FUSION

AUTHENTIC ASIAN CUISINE WITH A SIDE OF KARAOKE

Tom Liang and his wife Heidi.

Tom Liang, longtime restaurant professional and co-owner of Han Fusion Asian restaurant in Hanover, New Hampshire, is no stranger to the space where his restaurant found its home in July of 2019. It started when Tom's business partner saw a space for rent in Hanover after he sold his restaurant in Greenfield, Massachusetts. It turns out that the space had been owned by Tom's uncle 30 years prior and he had worked there himself in his 20s. Tom notes, "The space chose us, and we officially opened September 22, 2019."

The name Han was originally derived from the Han dynasty. "At first, we were going to name the restaurant Han Kitchen," Tom says, "but we really liked the idea of having more variety of Asian-style cuisine, so we used Han Fusion instead."

A Rocky Start

Originally from Taiwan, Tom came to the United States at age 15. Upon his arrival, he lived in Amherst, Massachusetts, where he also went to college at UMass Amherst and studied hotel and restaurant management. He has been working in restaurants since he was a teenager in every role possible, from bussing tables and washing dishes to becoming a sushi chef.

According to Tom, when Han Fusion first opened, they offered Japanese, Vietnamese, Thai, and Chinese menu items including authentic cuisines. Unfortunately, the COVID pandemic arrived just a few months shy of their opening.

"Business was pretty much in survival mode from 2020 to 2021," Tom says. "If there wasn't a government providing PPP loans and breaks on rent, we would have closed the door for good. We had to take out the whole sushi menu because we didn't have enough employees to maintain everything on the menu. We started dine-in service again in 2022, when the government took out the mask requirement and business finally started to pick up again. I felt like that's when we really started."

The Menu and Cocktails

Tom says Han Fusion has slowly built up their reputation as a spot for authentic Chinese food. They offer two pages of authentic dishes on their menu featuring duck, pork, and chicken in various entrees as well as roasted pork buns. Chinese food staples familiar to most people are also available, such as General Tso's chicken, beef with broccoli, and pork fried rice. The most popular dishes include three-spice chicken and an authentic fish fillet served in Sichuan chili sauce with Sichuan peppercorn. Many of the dishes at Han Fusion have been brought in by original and current head chef Michael Liang (no relation to Tom), who is also originally from Taiwan.

Tom says, "Michael's son went to the same high school as I did. I knew him back then, but we didn't really get to know each other well until we worked together in the same restaurant. He has been a head chef for more than 30 years. Therefore, when I got this space for Han Fusion, I asked him to become the head chef."

The cocktails at Han Fusion are fresh. The menu features a selection of mai tais, the traditional Scorpion Bowl (an assortment of rums, gin, vodka, and fruit juices served in a large bowl with straws designed for sharing), sake, Japanese and Chinese beer, and margaritas with fresh-squeezed lime juice. Several regional beers are also available

Left top and bottom: Heidi lights a Scorpion Bowl. Tom chats with customers.

Below: The young girls are frequent diners at the restaurant and are enjoying Spicy Wok with Lamb. Server Janni Xia picks up an order. Ethan Lian, one of the main chefs (left), cooks while Ken Liang prepares dishes for serving.

Popular dishes include Double Cooked Pork Belly (top) and Three Pepper Spicy Chicken.

Right and below: Plan on meeting friends for a fun-filled night of food, drinks, and karaoke.

such as Zero Gravity Green State lager from Burlington, Vermont, and Stoneface IPA from New Hampshire.

Karaoke: A Recent Fun Addition

Last year there was a vacant space in the building where the restaurant is located. When the building owner approached Tom to see if he might be interested, Tom initially thought he would use the 800-square-foot space for storage, but after talking with a lot of students about having to drive an hour simply to go bowling and leaning into his knowledge of karaoke rooms from growing up in Taiwan, he decided to convert the space into three karaoke rooms. Tom began offering the private karaoke rooms in April of 2025. So far, the rooms have been most popular with students, but Tom hopes that will change once more people become aware of them.

Individuals can call and reserve one of three karaoke spaces. Each accommodates from 10 up to 16 people. The prices depend upon whether one reserves their event for before or after 5pm and how many hours of fun they would like.

Tom says he could see the karaoke rooms being booked and used for any kind of celebration, including company holiday gatherings. The best part is that food and drink right from Han Fusion is available as well. Whether you visit for the authentic cuisine, the karaoke, or both, Han Fusion is not to be missed on your trip to Hanover. ❁

Han Fusion Restaurant
3 Lebanon Street, Suite 15
Hanover, NH
(603) 643-8888 or (603) 643-8889
hanfusionnh.com

Tue–Thu 11:30am–9pm
Fri & Sat 11:30am–9:30pm
Sun 12–9pm
Closed Mon

Karaoke:
Tue–Thu 12–10pm
Fri & Sat 12–11pm
Sun 12–9pm
Call for pricing and reservations