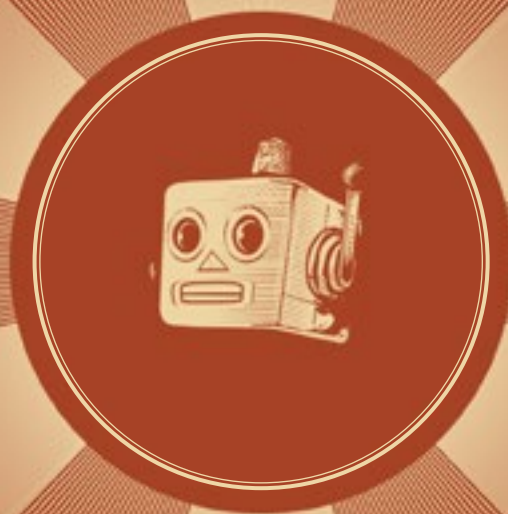


HONJO



EVENTS KIT







## WHY HONJO

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Honjo is an elegant restaurant that beguiles guests into entering, at first, what looks like a traditional Japanese home. Once past the Bar and the Tin Toy Lobby, guests enter the Safari Room festooned with objets d'art from around the world - a visual spectacle that hints at the bold, adventurous experience that's to ensue. Pick from seats on the intimate Sushi Bar from which chefs artfully prepare cold and raw dishes to order, to semi-private or private bookings in the Red Armoury or the exclusive Blue Suite. Honjo is a dreamer's playground, the ultimate venue to make your dreams come true.

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# FLOORPLAN

## CAPACITY

**RED ARMOURY** 28 guests

**BLUE SUITE** 10 guests

**SAFARI ROOM** 58 guests

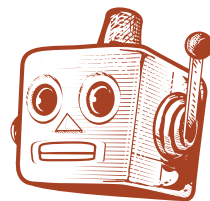
**TIN TOY LOBBY** 12/14 guests

**ENTIRE VENUE** 130 guests seated

*\*Booking capacity is subject to  
government guidelines*



\*Booking capacity is subject to government guidelines



## GROUP DINNER MENUS

Soak in Honjo's warm and inviting atmosphere. Delight in progressive tasting menus designed to intrigue and delight your palate. Dishes pay respect to Japanese precision while freely absorbing influences from other cultures. Wash it all down with champagne, fine wines and carefully selected sake for a truly convivial and memorable experience.

*Dinner is served daily from 17:00 – 22:00*



# • O S A K A •

680

PER PERSON

*All dishes to share on the table*



Edamame (v) — Steamed, sea salt

Pork belly — Honey ponzu glaze, apple puree

Salmon — Tapioca puff, yuzu-kosho, purple shiso

Wings — Okinawa black sugar, garlic, fresh chilli

Spinach (v) — Chilled, sesame sauce, mustard seeds

Sushi Platter — Maguro, Salmon, Hamachi

Broccolini Tempura (v) — Truffle soy

Corn Tempura (v) — Sweet corn, Japanese saffron,  
wasabi tentsuyu

Pork Ribs — Apple, tamarind tonkatsu, peanuts, wasabi daikon

Matcha Lava — Roasted white chocolate, vanilla ice cream, soba cracker

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.



# TOKYO

820

PER PERSON

*All dishes to share on the table*



Edamame (v) — Steamed, sea salt

Spinach (v) — Chilled, sesame sauce, mustard seeds

Otoro — Thai basil, red onion, yuzu soy, bubu are

Hamachi — Rocket butter, yuzu gel, nori paste

Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives

Wings — Okinawa black sugar, garlic, fresh chilli

Sushi and Sashimi Platter — Otoro, chu-toro, Hamachi, Ebi

Honjo Tempura Selection — Tiger prawns, seasonal

Japanese vegetables

USDA Prime Rib-eye — Grilled, spicy Asian dipping sauce

Cauliflower (v) — Truffle, passion fruit butter sauce, capers, almonds

Kuromitsu Cheesecake — Candied pineapple, vanilla ice cream

Matcha Lava — Roasted white chocolate, vanilla ice cream, soba cracker

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.



# KYOTO

1,280

PER PERSON

*All dishes to share on the table*



Edamame (v) — Steamed, sea salt

Mizuna Salad (v) — Mizuna leaf, avocado, chestnuts,  
tempura flakes, miso lime dressing

Uni — Eggplant caviar, Hokkaido sea urchin, fresh wasabi

Otoro — Thai basil, red onion, yuzu soy, bubu arare

Wagyu — Chorizo oil, Asahi tosa, crispy quinoa, chives

Hamachi — Miso lime dressing, ginger chilli pickle

Deluxe Sushi & Sashimi Platter — Premium seasonal market-fresh selection

Otoro, chu-toro, Hamachi, Salmon, scallop, Amaebi

Wagyu Striploin — Australian BMS 3 striploin, garlic miso dipping sauce

Whole Sea Bass — T Kombu, scallion pesto, sesame oil, chili ponzu dip

Cherry & Umeboshi Curd — Crispy meringue, vanilla ice cream

Matcha Lava — Roasted white chocolate, vanilla ice cream, soba cracker

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.

580

PER PERSON

*All dishes to share on the table*



Edamame (v) — Steamed, sea salt

Spinach (v) — Chilled, sesame sauce, mustard seeds

Fruit Tomato (v) — Arbequina oil, yuzu gelee, hojiso

Mizuna Salad (v) — Mizuna leaf, avocado, chestnuts,  
tempura flakes, miso lime dressing

Shojin Sushi (v) — Avocado maki, Vegetarian Nigiri

Corn Tempura (v) — Sweet corn, Japanese saffron,  
wasabi tentsuyu

Cauliflower (v) — Truffle, passion fruit butter sauce, capers, almonds

Takana Fried Rice (v) — Sweet corn, garlic, egg

Cherry & Umeboshi Curd — Crispy meringue, vanilla ice cream



# • BEVERAGES •

PACKAGES 2021

PACKAGE



280

PER PERSON

*For 2 hours  
+140p.p. for an additional hour*



**Beer**

Asahi Draft

**Sparkling**

Santa Margherita Prosecco

**White Wine**

Toc Bas, Friulano

**Red Wine**

Tenute Silvio Nardi Rosso di Montalcino, Sangiovese

**Sake**

Hoku Junmai Daiginjo

**Soft Drinks Selection**



PACKAGE



398

PER PERSON

*For 2 hours  
+180p.p. for an additional hour*



**Beer**

Asahi Draft

**Sparkling**

Perrier-Jouët Champagne

**White Wine**

Domaine Fouassier Sancerre

**Red Wine**

Vina Bujanda Reserva

**Sake**

Hoku Junmai Daiginjo

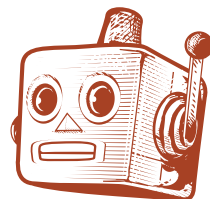
**Soft Drinks Selection**

**House Spirits and Mixers**

*Plymouth Gin, Absolut Vodka, Olmecca Tequila,  
Havana 3 Rum, Mars Whiskey*



NO SERVICE CHARGE. ALL TIPS GO TO STAFF.



## GROUP BRUNCH MENUS

The classic weekend meal is made all the more memorable in the Dreamer's home. Take your tastebuds on an intrepid tour through classic Japanese dishes with a contemporary, global touch. Best when paired with free-flowing beverages to keep spirits in effervescent weekend gaiety.

***Brunch is served weekends and public holidays 11:30 – 17:30***





# GROUP BRUNCH MENUS

MENU



468

PER PERSON

*All dishes to share on the table*



Edamame (v) — Steamed, sea salt

Wings — Okinawa black sugar, garlic, fresh chilli

Spinach (v) — Chilled, sesame sauce, mustard seeds

Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives

Sushi Platter — 6 nigiris & 1 maki (Salmon, Hamachi, Akami)

Oysters — 2 per person

*Choose 1 per person*

Chicken — Baked baby chicken, miso-pumpkin puree, kale

Flank — Marinated grilled flank steak, wasabi puree, oyster mushrooms

Salmon Teriyaki — Charred lime, chilli

*Choose 1 per person*

Matcha Lava — Roasted white chocolate, vanilla ice cream, soba cracker

Tropical Fruits Selection

MENU



528

PER PERSON

*All dishes to share on the table*



Edamame (v) — Steamed, sea salt

Wings — Okinawa black sugar, garlic, fresh chilli

Spinach (v) — Chilled, sesame sauce, mustard seeds

Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives

Sushi Platter — Free-flow sushi and oyster selection

Selection of nigiri, maki & sashimi

Hamachi, salmon, Akami, oysters

*Choose 1 per person*

Cauliflower (v) — Truffle, passion fruit butter sauce, capers, almonds

Honjo Tempura — Tiger prawns, Japanese vegetables, tentsuyu

Rib-Eye — USDA prime rib-eye, Asian chimichurri

Kuromitsu Cheesecake — Candied pineapple, vanilla ice cream

Tropical Fruits Selection

# GROUP BRUNCH VEGETARIAN

468

PER PERSON

*All dishes to share on the table*



Edamame (v) — Steamed, sea salt

Spinach (v) — Chilled, sesame sauce, mustard seeds

Mizuna Salad (v) — Mizuna leaf, avocado, chestnuts,  
tempura flakes, miso lime dressing

Fruit Tomato (v) — Arbequina oil, yuzu gelee, hojiso

Shojin Sushi (v) — Avocado maki, Vegetarian Nigiri

Cauliflower (v) — Truffle, passion fruit butter sauce, capers, almonds

Vegetable Tempura (v) — Japanese seasonal vegetables, tentsuyu

Chef's Dessert Selection

Tropical Fruits Selection

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.



# BRUNCH FREE-FLOW

PACKAGES 2021

## CLASSIC FREE-FLOW

280

PER PERSON

*For 2 hours*



### Signature Sake Station

Hoku Shika Kimoto, Honjozo — Akita, Japan  
Yakatsuru Iwai Kurabu — Kyoto, Japan

### Sparkling

Santa Margherita Prosecco, Veneto — Italy

### White Wine

Diane Sauvignon Blanc, Arbeau — France

### Red Wine

Diane Syrah Blend, Arbeau — France

### Liquor

Sata Kakutama Umesu, Plum Sake — Kagoshima, Japan

### Beer

Sapporo Draught — Japan

### Cocktail

Okiru — Absolut Vodka, cherry blossom, lychee, lemon juice, soda  
Hinode — House infused earl grey Chivas Regal Whisky, yuzu, elderflower, soda



## CHAMPAGNE FREE-FLOW

398

PER PERSON

*For 2 hours*



Perrier-Jouët Grand Brut, Champagne, France  
For Fox Sake, Niigata, Japan

### Signature Sake Station

Hoku Shika Kimoto, Honjozo — Akita, Japan  
Yakatsuru Iwai Kurabu — Kyoto, Japan

### Sparkling

Santa Margherita Prosecco, Veneto — Italy

### White Wine

Diane Sauvignon Blanc, Arbeau — France

### Red Wine

Diane Syrah Blend, Arbeau — France

### Liquor

Sata Kakutama Umesu, Plum Sake — Kagoshima, Japan

### Beer

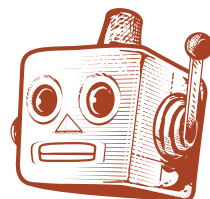
Sapporo Draught — Japan

### Cocktail

Okiru — Absolut Vodka, cherry blossom, lychee, lemon juice, soda  
Hinode — House infused earl grey Chivas Regal Whisky, yuzu, elderflower, soda



NO SERVICE CHARGE. ALL TIPS GO TO STAFF.



## GROUP LUNCH MENUS

Linger a little longer in the Dreamer's home. Lunch at Honjo is a leisurely affair, free from the harried worries of day-to-day hustle and bustle. Sample traditional hallmarks of Japanese hospitality, whilst allowing your imagination to venture toward borderless flavours.

***Lunch is served Monday - Friday 12:00 - 15:00***



# GROUP LUNCH MENUS

MENU



298

PER PERSON

*All dishes to share on the table*



Edamame (v) — Steamed, sea salt

Salmon Puffs — Tapioca puff, yuzu kosho

Wings — Okinawa black sugar, garlic, fresh chilli

Spinach (v) — Chilled, sesame sauce, mustard seeds

*Choose 1 per person*

Cauliflower (v) — Truffle, passion fruit butter sauce, capers, almonds

Salmon Teriyaki — Charred lime, chilli

Takana Fried Rice (v) — Sweet corn, garlic, egg

Mix Leaf Salad (v) — Pickled carrot, cherry tomatoes,  
crispy quinoa, yuzu dressing

Matcha Lava — Roasted white chocolate,  
vanilla ice cream, soba cracker

MENU



488

PER PERSON

*All dishes to share on the table*



Edamame (v) — Steamed, sea salt

Wings — Okinawa black sugar, garlic, fresh chilli

Corn Tempura (v) — Sweet corn, Japanese saffron, wasabi tentsuyu

Spinach (v) — Chilled, sesame sauce, mustard seeds

Hamachi (v) — Miso-lime dressing, ginger chilli pickle

Sushi Platter — Premium seasonal market-fresh selection

Hamachi, chu-toro, Salmon, Amai ebi

*Choose 1 per person*

Rib-Eye (200g) — USDA prime rib-eye, Asian chimichurri

Salmon Teriyaki — Charred lime, chilli

Vegetable Tempura — Seasonal selection of Japanese vegetables

Kuromitsu Cheesecake — Candied pineapple,  
vanilla ice cream



# GROUP LUNCH VEGETARIAN

298

PER PERSON

*All dishes to share on the table*



Edamame (v) — Steamed, sea salt

Spinach (v) — Chilled, sesame sauce, mustard seeds

Corn Tempura (v) — Sweet corn, wasabi tentsuyu

Avocado Puff (v) — Tapioca puff, avocado mousse, wasabi

Shojin Sushi (v) — Avocado maki, Vegetarian Nigiri

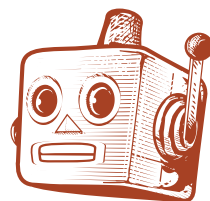
Cauliflower (v) — Truffle, passion fruit butter sauce, capers, almonds

Vegetable Tempura (v) — Japanese seasonal vegetables, tentsuyu

Miso Eggplant (v) — Miso, soy, sesame, chives

Matcha Lava — Roasted white chocolate, vanilla ice cream, soba cracker

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.



## GROUP CANAPE MENU

Nibble on delightful morsels that are as much a feast for your eyes, as they are for your taste buds. Honjo's canapes are the perfect little bites to lift the social atmosphere and keep guests entertained.



# GROUP CANAPE MENU

498

PER PERSON

*Includes 14 canapés  
2 pieces per person  
+28 for additional canapé*



Tuna Cracker — Avocado mousse, rice cracker, ikura

Salmon Puff — Tapioca puff, yuzu-kosho

Avocado Puff (v) — Tapioca puff, avocado mousse, wasabi

Spicy Tuna — Shiso leaf tempura, tuna, tobiko

Tempura Prawn — Chilli tentsuyu aioli

Nori Crisp (v) — Nori tempura, Edamame hummus, furikake, shichimi pepper

Sweet Canape

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.



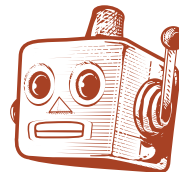
LET'S MAKE YOUR  
EVENT HAPPEN!

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CONTACT  
*groups@piratagroup.hk*

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WE'D LOVE TO HOST YOU.



**HONJO**