

**THE
DREAMER
— 680 P.P.**

Wine & Sake
pairing +380 (5)

Hamachi — Rocket butter, white soy, yukari
Wings — Okinawa black sugar, garlic, fresh chilli
Salmon — Tapioca puff, yuzu-koshu, purple shiso
Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives

Sashimi 3 kinds — Sake, hamachi, akami
Broccolini tempura (v) — Truffle soy
Short rib tempura — Shiso, bubu arare, miso

Robata grilled beef — Flat Iron, roasted onion miso butter
Spinach (v) — Chilled, sesame sauce, mustard seeds
Mentaiko udon — Aglio e olio, chilli, shiso

Red bean almond cake — Green tea ice cream
Cherry & umeboshi curd — Vanilla ice cream

**THE
TRAVELLER
— 980 P.P.**

Wine & Sake
pairing +580 (6)

Fruit tomato (v) — Arbequina oil, yuzu gelee, hojiso
Cauliflower (v) — Black truffle sauce, passion fruit butter, capers, almonds
Uni — Eggplant caviar, Hokkaido sea urchin, fresh wasabi
Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives

O-toro — Basil, red onion, yuzu soy, bubu arare
Sashimi & nigiri — 3 kinds premium
Honjo tempura selection — Black tiger prawns, Japanese vegetables

Black angus — Ribeye, roasted onion miso butter
Shishito (v) — Ponzu, shichimi
Takana fried rice (v) — Sweet corn, garlic, egg

Kuromitsu cheesecake — Pineapple cinnamon sorbet
Too much chocolate — Raspberry sorbet, shish sponge, coconut rum

* Needs the participation of the entire table.
* Vegetarian menu available upon request.
* Please let our team know if any dietary requirements



S M A L L

Edamame (v) — Steamed, sea salt or spicy	35
Shishito (v) — Ponzu, shichimi	100
Diamond clams — Black beans, roasted garlic miso butter	190
Squid — Rice batter, soy calamansi gel	120
☼ Wings — Okinawa black sugar, garlic, fresh chilli	100
Spinach (v) — Chilled, sesame sauce, mustard seeds	80
☼ Fruit tomato (v) — Arbequina oil, yuzu gelee, hojiso	130
Uni — Eggplant caviar, Hokkaido sea urchin, fresh wasabi	180
Tuna cracker — Avocado mousse, rice cracker, ikura	150
Salmon — Tapioca puff, yuzu-koshu, purple shiso	130

R A W

Oyster (1pc) — Shiso mignonette, ponzu jelly	65
Iberico — Seared tenderloin, Sichuan oil, ginger scallion salsa	120
Daikon (v) — Carpaccio, radish sprouts, green tea oil	90
☼ Hamachi — Rocket butter, white soy, yukari	140
Tuna & soba — Bluefin tuna sashimi, cold green tea soba, wasabi	210
O-toro — Basil, red onion, yuzu soy, bubu arere	180
☼ Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives	150

HOT

❁ Baby chicken & rice — Mushroom, pancetta, hazelnut, ginger roast sauce	260
Pork ribs — Apple, tamarind tonkatsu, peanuts, wasabi daikon	230
❁ Cauliflower (v) — Black truffle sauce, passion fruit butter, capers, almonds	190
New Zealand Dover sole tempura — Mizuna, red onion, dashi ponzu	290
❁ Whole seabass — Kombu, scallion pesto, sesame oil, teriyaki	380
Salmon teriyaki — Charred lime, fresh chilli	220
Black angus (250g) — Ribeye, roasted onion miso butter	280
Japanese wagyu A4 (150g) — Tenderloin, fresh wasabi, sea salt, yuzu soy	490

TEMPURA*

CLASSIC	Japanese vegetables (v) — Seasonal selection	120
❁	Honjo tempura selection — Black tiger prawns, Japanese vegetables	240
	Japanese mushrooms (v) — Maitake, enoki, shitake, tentsuyu	150
MODERN	❁ Boston lobster — Wasabi aioli (very limited availability)	420
	Camembert (v) — Orange, truffled onions	110
	Broccolini (v) — Truffle soy	80
❁	Short rib — Shiso, bubu arare, miso	160

* All our tempuras are served with a salt flight on the side.



SUSHI & SASHIMI

SUSHI	Regular (1-2 ppl.) — 6 nigiri & 1 maki	240
PLATTER	Medium (3-4 ppl.) — 16 nigiri & 2 maki.....	490
	Large (5-6 ppl.) — 24 nigiri & 3 maki.....	720
SASHIMI	Regular (1-2 ppl.) — 4 kinds, 2 pcs each	270
PLATTER	Medium (3-4 ppl.) — 6 kinds, 4 pcs each.....	720
	Honjo deluxe — 9 kinds premium selection, 4 pcs each	1280
CHEF	☼ Hon maguro — Akami, chu-toro, o-toro in sushi & sashimi	490
SELECTION	Tokusen nigiri — 7pcs premium (1 person)	260
	Shojin sushi (v) — Avocado maki, 5pcs vegetarian nigiri	150
	☼ Kaisen don — Premium Japanese sashimi, sushi rice	460

N / S

NIGIRI (2)	Akami bluefin tuna	120/160
SASHIMI (3)	Chu-toro bluefin tuna	160 / 190
	O-toro bluefin tuna	210 / 270
	Sake	65 / 95
	Hamachi	80 / 120
	Hotate	140 / 190
	Suzuki.....	80 / 120
	Madai	85 / 170
	Uni.....	m.p.
	Seasonal fish.....	m.p.

SIDES

Hijiki salad (v) — Tofu, edamame, pickled onions, avocado, crispy lotus root	100
Mizuna salad (v) — Yuzu-miso dressing, cherries, swiss chard, onion tempura	120
Takana fried rice (v) — Sweet corn, garlic, egg	120
☼ Corn (v) — Charred, miso butter, shichimi, parmesan	75
Sweet potato (v) — Soy brown butter	110
Chilled “burnt” eggplant (v) — Garlic, ponzu	90

A WORD ABOUT HONJO

Honjo resembles the ideal home of a Japanese dreamer. At Honjo, the menu is an exciting and eclectic display of Japanese cuisine reimagined with new dynamic flavours.

Our menu is designed for sharing. We have placed immense effort and care into crafting this menu and are excited for you to have a taste. The menu is composed by different sections - small and raw dishes to start with, followed by sushi, sashimi and tempura, and finally concluding with hot dishes, rice and noodles. We hope that you navigate through the different sections and explore the diverse range of flavours offered by Honjo. Your food will arrive to your table as is ready, and our team will course it accordingly for you.

We invite you to sit back, relax and let our team craft a wonderful dining experience for you.

