

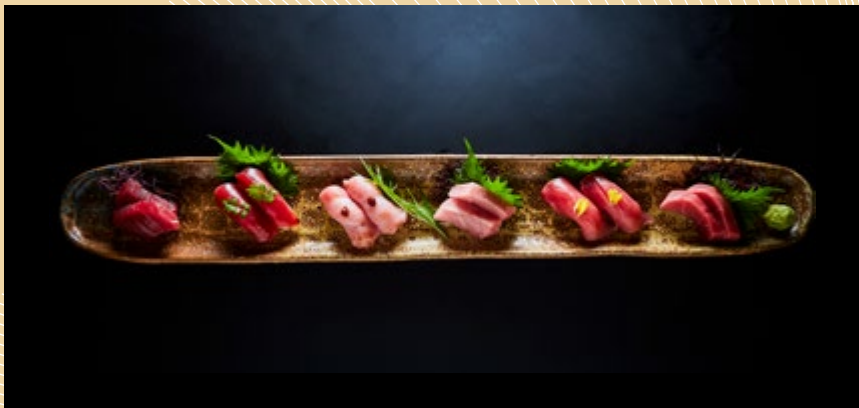
HONJO



FESTIVE KIT

22ND NOVEMBER - 30TH DECEMBER





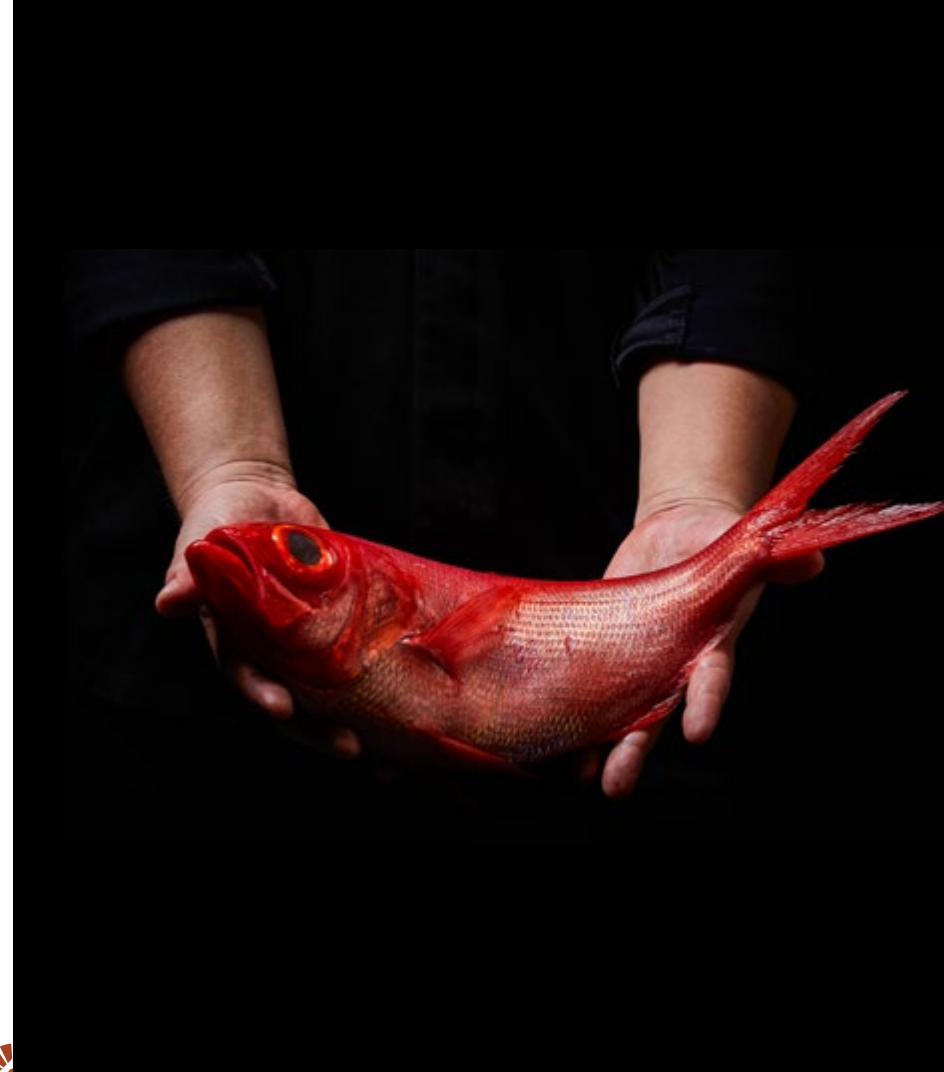
A B O U T

Honjo respects Japanese cuisine through showcasing dishes that absorb inspirations from other cultures. Within a contemporary and refined yet welcoming setting, guests will receive an unforgettable dining experience from their first glass of wine to their final dessert or digestif.



WHY HONJO

Classic yet forward-looking, Honjo is a restaurant where guests know they can expect great service, extraordinary food and a memorable experience every single time.





FLOORPLAN

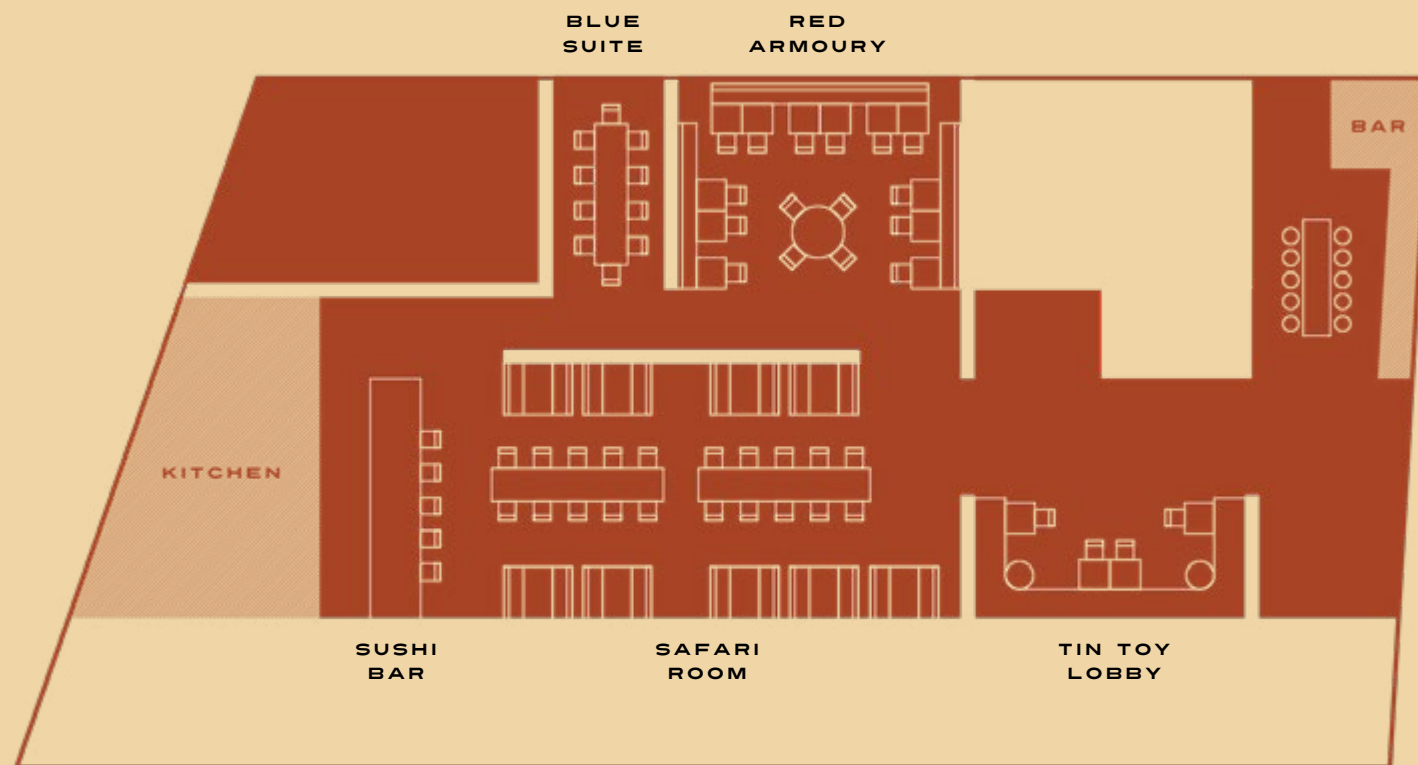
CAPACITY

RED ARMOURY 28 guests

BLUE SUITE 10 guests

SAFARI ROOM 58 guests

TIN TOY LOBBY 12/14 guests





FESTIVE DINNER MENUS

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.

This festive season, join Honjo for a warm and lively celebration. From 21 November till 30 December, our restaurant will partner with you in planning large group parties of 12 pax or above. From bespoke menus that cater to different types of gatherings to elegant decorations that adorn the venue, we will gladly collaborate with you to make your event unforgettable.

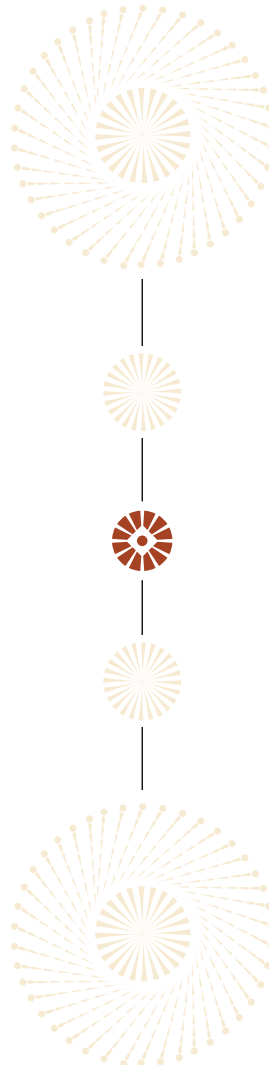
Please contact our Events Team at groups@piratagroup.hk for more information. We hope that you navigate through the different sections and explore the diverse range of flavours offered by Honjo. Your food will arrive to your table as is ready, and our team will course it accordingly for you.

Honjo has created a range of group dinner packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours in advance notice to know how many guests would join your event.

A selection of wines and sake has been chosen by our Sommelier to complement our menus. Feel free to ask us for your favourite drink & we can tailor make a package suitable to your group. Our prices are inclusive of service as we believe it is part of what we offer. If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 350HKD per bottle of wine (750ml), champagne (750ml) and sake (720ml) only.



OSAKA

SAMPLE

680

PER PERSON

*All courses are designed for sharing
on the table family style*

Edamame (v) — Steamed, sea salt or spicy

Mizuna (v) — Yuzu-miso dressing, cherries, swiss chard, onion tempura

Wings — Okinawa black sugar, garlic, fresh chilli

Salmon — Tapioca puff, yuzu-koshu, purple shiso

Squid — Rice batter, soy calamansi gel

Corn (v) — Charred, miso butter, shichimi, parmesan

Daikon (v) — Carpaccio, radish sprouts, green tea oil

Sushi Platter — Seasonal market-fresh selection

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

Broccolini Tempura (v) — Truffle soy

Takana Fried Rice — Sweet corn, garlic, egg

Red Bean Almond Cake — Green tea ice cream

Cherry & Umeboshi Curd — Vanilla ice cream

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.

TOKYO

SAMPLE

820

PER PERSON

*All courses are designed for sharing
on the table family style*

Edamame (v) — Sea salt or spicy

Shishito (v) — Ponzu, shichimi

Tuna — Rice cracker, avocado mousse, ikura

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

Wings — Okinawa black sugar, garlic, fresh chilli

Hamachi — Rocket butter, white soy, yukari

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

Sushi and Sashimi Platter — Seasonal market-fresh selection

Black Angus — Ribeye, roasted onion miso butter

Cauliflower (v) — Black truffle, passion fruit butter, capers, almonds

Honjo Tempura Selection — Black tiger prawns, Japanese vegetables

Kuromitsu Cheesecake — Pineapple cinnamon sorbet

Red Bean Almond Cake — Green tea ice cream

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.

KYOTO

SAMPLE

1,280

PER PERSON

*All courses are designed for sharing
on the table family style*

Edamame (v) — Sea salt or spicy

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

Uni — Eggplant caviar, Hokkaido sea urchin, fresh wasabi

Tuna — Rice cracker, avocado mousse, ikura

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

O-toro — Basil, red onion, yuzu soy, bubu arare

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

Hamachi — Rocket butter, white soy, yukari

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

Lobster Tempura — Wasabi aioli

Black Angus — Ribeye, roasted onion miso butter

Mentaiko Udon — Aglio e olio, chilli, shiso

Too Much Chocolate — Raspberry sorbet, shish sponge, coconut rum

Kuromitsu Cheesecake — Pineapple cinnamon sorbet

Red Bean Almond Cake — Green tea ice cream

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.

• N A G O Y A •

VEGETARIAN

SAMPLE

580

PER PERSON

*All courses are designed for sharing
on the table family style*



Edamame — Steamed, sea salt or spicy

Shishito — Blistered, ponzu, shichimi

Spinach — Chilled, sesame sauce, mustard seeds

Fruit Tomato — Arbequina oil, yuzu gelee, hojiso

Daikon — Carpaccio, radish sprouts, green tea oil

Shojin Sushi — Avocado maki, vegetarian nigiri

Cauliflower — Black truffle, passion fruit butter, capers, almonds

Maitake & Enoki — Tentsuyu

Broccolini Tempura — Truffle soy

Takana Fried Rice — Sweet corn, garlic

Cherry & Umeboshi Curd — Vanilla ice cream

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.

• BEVERAGES •

PACKAGES 2019

SAMPLE

PACK



280

PER PERSON

*For 2 hours free flow
140p.p. for every additional hour*



Scarbolo, Friulano 2017 — Friuli-Venezia Giulia, Italy
Floral, lemon oily texture, balanced

Château de Saint Cosme Côtes du Rhône Syrah 2017
Southern Rhône, France — *Mid palate, spices, supple tannin*

Hirai Junmai — Niigata, Japan
Subtle, balance, easy drinking

Suntory Draft Beer



PACK



380

PER PERSON

*For 2 hours free flow
180p.p. for every additional hour*



Domaine Fouassier, Sancerre, Sauvignon Blanc 2017
Loire, France — *Flinty, citrusy, refreshing*

Woodstock, Shiraz 2014 — McLaren Vale, Australia
Dried dark spices, tobacco, full body

Manotsuru Karakuchi Tsuru Honjozo
Niigata, Japan — *Dry, crispy, pear*

Suntory Draft Beer

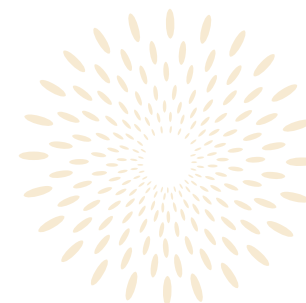
Tanqueray 10 Gin

Belvedere Vodka

Matesalem Rum

1800 Blanco

Suntory, The Chita Whisky
Single grain malt



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