

HONJO

NEW YEAR'S EVE

TASTING MENU

680

PER PERSON

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

6PM - 7:30PM



Edamame (v) — Sea salt or spicy

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

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

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

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

Sushi and sashimi platter — Seasonal market-fresh selection

Steak — Wagyu A5

Shishito (v) — Ponzu, shichimi

Takana fried rice (v) — Sweet corn, garlic

Broccolini tempura (v) — Truffle soy

Cherry & umeboshi curd — Vanilla ice cream



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NEW YEAR'S EVE

TASTING MENU

1080

PER PERSON

REFINED
WINE PAIRING

498

PER PERSON

PREMIUM
WINE PAIRING

888

PER PERSON

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

8:30PM ONWARDS



Edamame (v) — Sea salt or spicy

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

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

Uni — Eggplant caviar, Hokkaido sea urchin, fresh wasabi

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

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

Sushi and sashimi platter — Seasonal market-fresh selection

Lobster tempura — Wasabi aioli

Steak — Wagyu A5

Shishito (v) — Ponzu, shichimi

Mentaiko udon — Aglio e olio, chilli, shiso

Broccolini tempura (v) — Truffle soy

Too much chocolate — Raspberry sorbet, shish sponge, coconut rum

Cherry & umeboshi curd — Vanilla ice cream



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NEW YEAR'S EVE

FREE-FLOW
PACKAGE

8:30PM TILL COUNTDOWN



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 platate, psices, supple tannin



Hirai Junmain — Niigata, Japan

Subtle, balance, easy drinking



Suntory Draft Beer



Champagne Glass Countdown

