

HONJO

CHRISTMAS

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



HONJO

CHRISTMAS

TASTING MENU

1080

PER PERSON

WINE PAIRING

480

PER PERSON

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

**8:30PM AND 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 arare

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



HONJO

CHRISTMAS  
FREE-FLOW  
PACKAGE

8:30PM AND ONWARDS



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

