

HONJO

FESTIVE BRUNCH

580
per person

25 - 26 DECEMBER

Edamame (v) — Sea salt or spicy

Chicken Wings — Okinawa sugar, chives, fresh chilli

Tuna Cracker — Avocado mousse, rice cracker, ikura

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

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

Sashimi Selection — Akami, hamachi, salmon

Freshly Shucked Scottish Oysters

Wagyu Striploin — Australian BMS 3, yuzu truffle

Honjo Tempura Selection — Black tiger prawns, Japanese vegetables

Cake, ice cream, fruit



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FREE-FLOW

198
per person
2 Hours

SIGNATURE SAKE STATION

Hoku Shika Kimoto, Honjozo, Akita
(北鹿 生酀 本造釀)

Rihaku Nigori Cloudy Tokubetsu Honjozo, Shimane
(李白 濁酒 特別本釀造)

Soutenbou The Heart of Echigo, Niigata
(想天坊 越後之心伝)

SPARKLING

Santa Margherita Prosecco, Veneto, Italy

WHITE

Diane Sauvignon Blanc, Arbeau, France

RED

Tenute Silvio Nardi Ross di Montalcino,
Diane Syrah Blend, Arbeau, France

LIQUOR

Manzairaku Kaga Umeshu, plum sake, Ishikawa, Japan
(萬歳樂加賀梅酒)

BEER

Sapporo Draught, Japan

COCKTAIL

Okiru, Absolute, Cherry Blossom, Lychee, Lemon Juice, Soda

Hinode, House Infused Early Grey Whiskey, Yuzu, Elderflower, Soda

