

HONJO

FESTIVE DINNER

680
per person

24 - 25 DECEMBER
18:00 - 20:00

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

Hamachi — Ikura, watermelon, radish, ginger ponzu

Sashimi Selection — Hamachi, akami, aji, salmon

Freshly Shucked Scottish Oysters

Zucchini Flower Tempura — Zucchini flower, prawn, beef

Salmon Teriyaki — Charred lime, fresh chilli

Japanese Wagyu Tenderloin — Fresh wasabi, salt selection

Cake, ice cream, fruit



HONJO

FREE-FLOW

PACKAGE A

280

PER PERSON

2 Hours

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

Tenute Silvio Nardi Ross di Montalcino, Sangiovese 2015
— Tuscany, Italy
Juicy, fresh cherry; array

Hoku Junmai Daiginjo
Japanese Sake

Sapporo Premium Beer
Refreshing lager with a crisp, refined flavour

Soft Drinks Selection



PACKAGE B

380

PER PERSON

2 Hours

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

Viña Bujanda Reserva 2012 — Rioja, Spain
Smooth, dark berries with a hint of spice, balanced

Hoku Junmai Daiginjo
Japanese Sake

Sapporo Premium Beer
Refreshing lager with a crisp, refined flavour

Soft Drinks Selection

House Spirits and Mixers
*Plymouth Gin, Absolut Vodka, Olmecca Tequila,
Havana 3 Rum, Mars Whiskey*

