

**HONJO**

**FESTIVE DINNER**

*820*  
*per person*

**24 - 25 DECEMBER**  
**20:00 ONWARDS**

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

Kani Salad — Medley of king crab & snow crab kohlrabi confit, tobiko

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

140p.p. for every additional hour

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

180p.p. for every additional hour

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*

