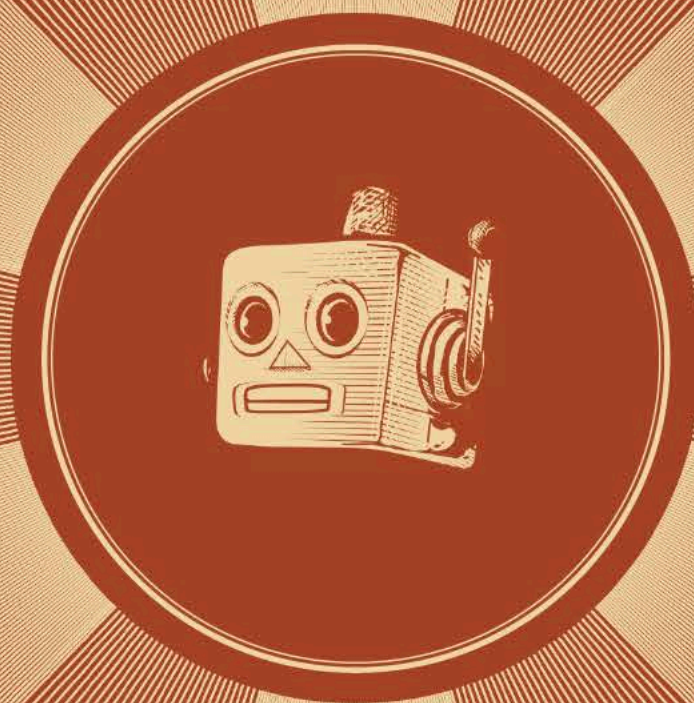
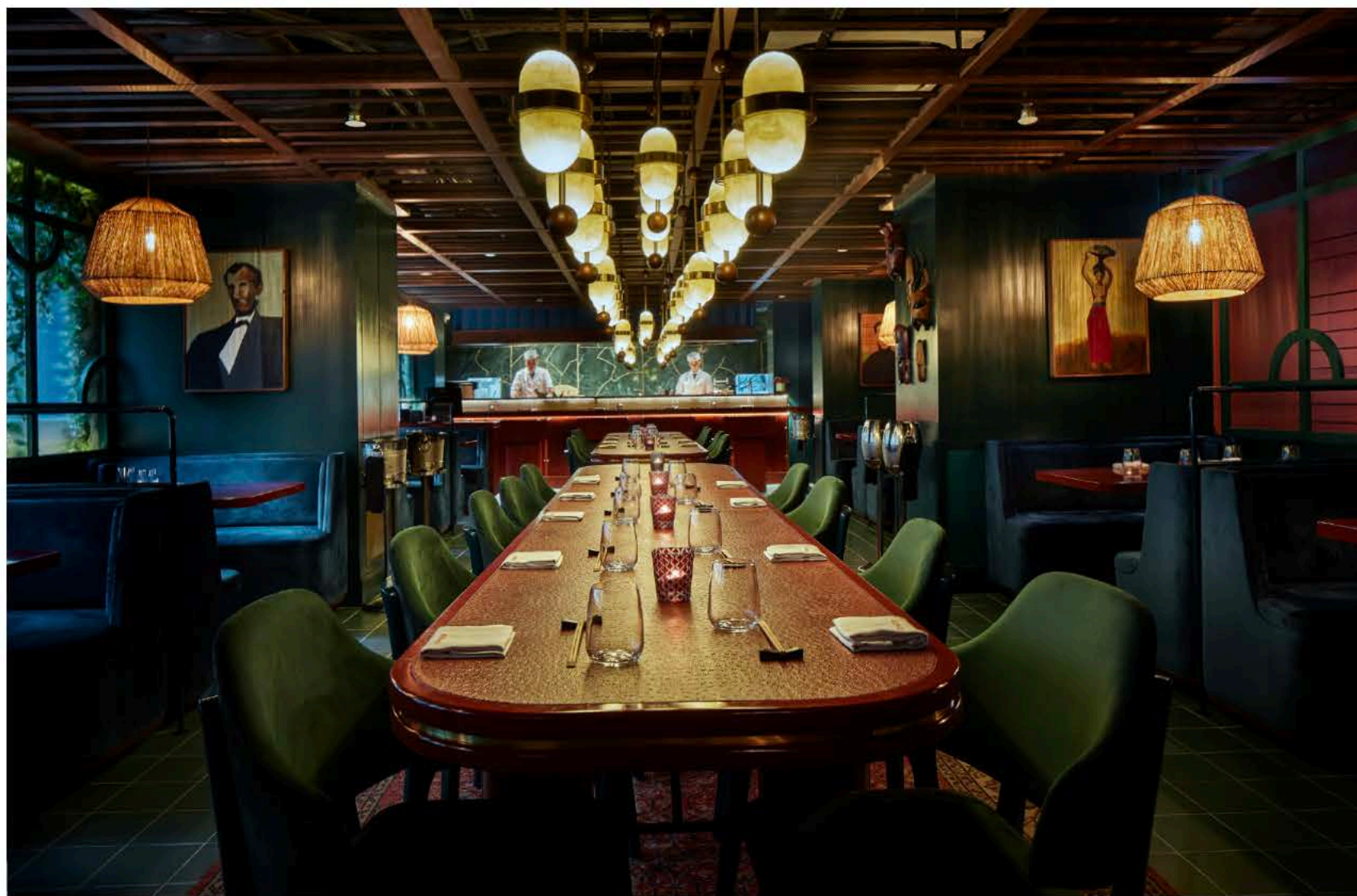


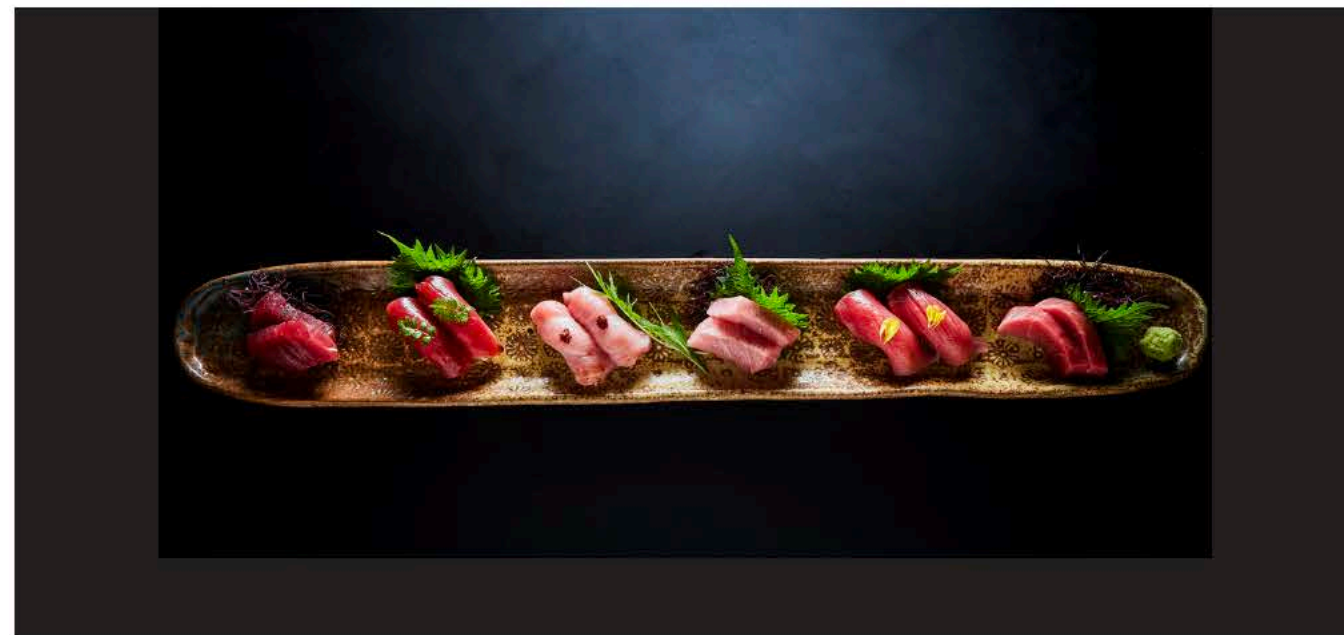
HONJO



FESTIVE KIT

14 NOVEMBER - 30 DECEMBER





WHY HONJO

Honjo is an elegant restaurant that beguiles guests into entering, at first, what looks like a traditional Japanese home. Once past the Bar and the Tin Toy Lobby, guests enter the Safari Room festooned with objets d'art from around the world - a visual spectacle that hints at the bold, adventurous experience that's to ensue. Pick from seats on the intimate Sushi Bar from which chefs artfully prepare cold and raw dishes to order, to semi-private or private bookings in the Red Armoury or the exclusive Blue Suite. Honjo is a dreamer's playground, the ultimate venue to make your dreams come true.



FLOORPLAN

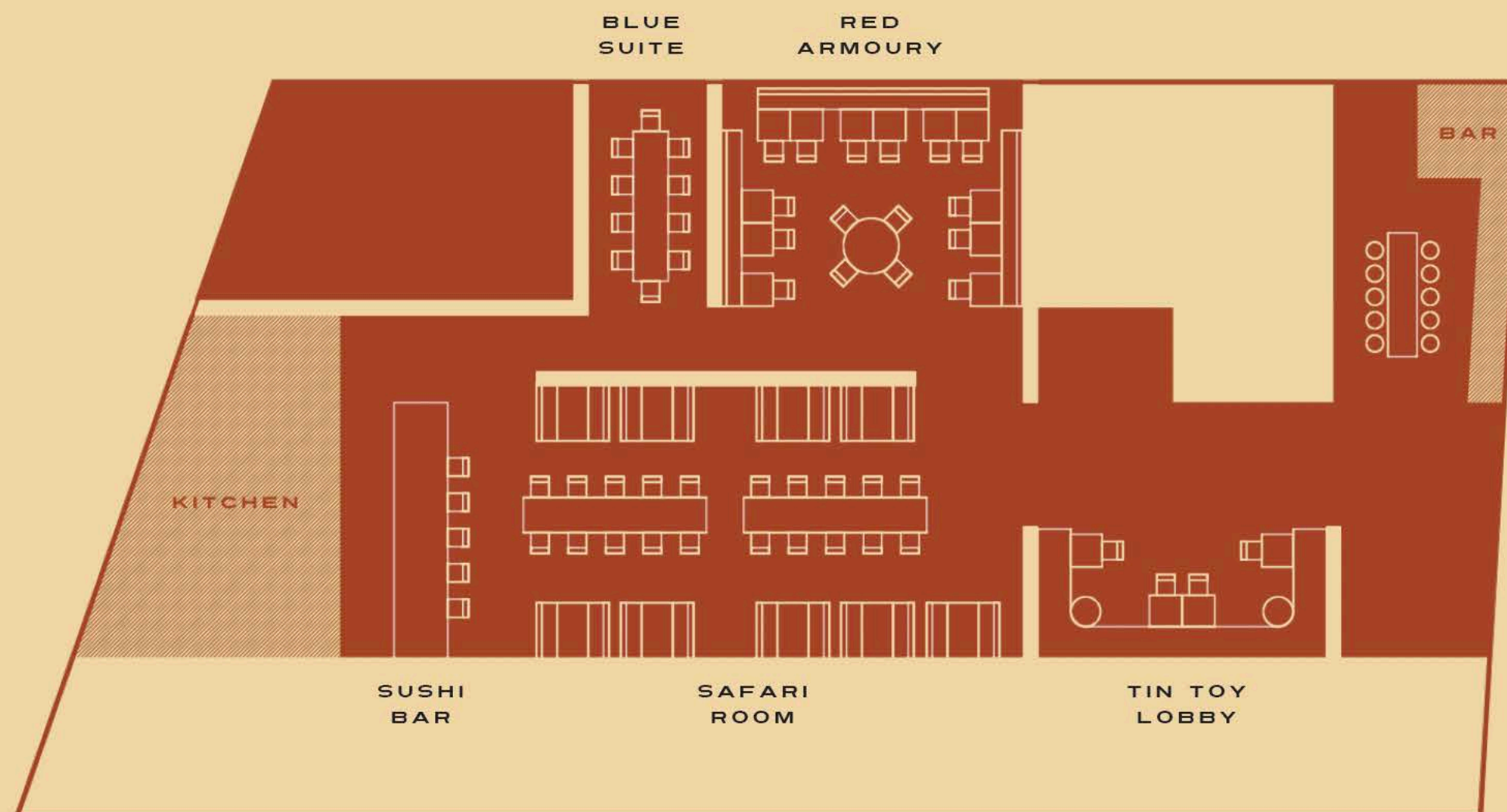
CAPACITY

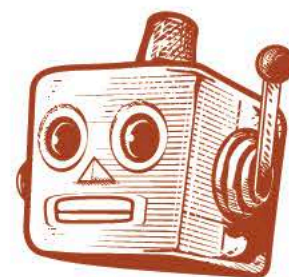
RED ARMOURY 28 guests

BLUE SUITE 10 guests

SAFARI ROOM 58 guests

TIN TOY LOBBY 12/14 guests





FESTIVE MENUS

Soak in Honjo's warm and inviting atmosphere. Delight in progressive tasting menus designed to intrigue and delight your palate. Dishes pay respect to Japanese precision while freely absorbing influences from other cultures. Wash it all down with champagne, fine wines and carefully selected sake for a truly convivial and memorable experience.



GROUP DINNER MENUS

OSAKA

680

PER PERSON

All dishes to share on the table

Edamame (v) — Steamed, sea salt

Soft shell crab — Green chili mayo, mizuna salad

Salmon — Tapioca puff, yuzu-kosho, purple shiso

Wings — Okinawa black sugar, garlic, fresh chilli

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

Sushi platter — Maguro, salmon, hamachi

Pork belly skewers — Honey ponzu glaze, yuzu daikon

Broccolini tempura (v) — Truffle soy

Corn tempura (v) — Sweet corn, Japanese saffron, wasabi tentsuyu

Matcha lava — Roasted white chocolate, vanilla ice cream, soba cracker

MENUS ARE SUBJECT TO CHANGE DEPENDING
ON INGREDIENT AVAILABILITY.
SUBJECT TO 10% SERVICE CHARGE.



TOKYO

780

PER PERSON

For sharing

Edamame (v) — Steamed, sea salt

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

Tuna cracker — Tuna tartare, ikura, warm house-made rice cracker

Hamachi — Sliced yellowtail, yuzu-soy, pickled plum

Wagyu — Beef tataki, shishito pepper, tosazu, chorizo oil, toasted rice

Wings — Okinawa black sugar, garlic, fresh chilli

For sharing

Sushi and sashimi platter — Akami, chu-toro, hamachi, ebi

For sharing

Short rib — Slow braised, red wine miso, daikon pickle

Cauliflower (v) — Truffle, passion fruit butter sauce, capers, almonds

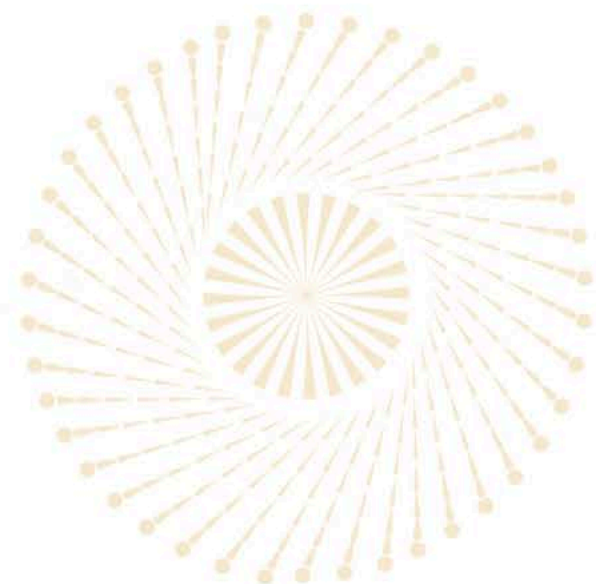
Honjo tempura selection — Tiger prawns, seasonal Japanese vegetables

Choose one per person

Kuromitsu cheesecake — Candied pineapple, vanilla ice cream

Matcha lava — Roasted white chocolate, vanilla ice cream, soba cracker

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◆ K Y O T O ◆

1,180

PER PERSON



All dishes to share on the table

◆

Edamame (v) — Steamed, sea salt

Mizuna salad — Japanese mizuna, crispy scallop, pomelo, mirin vinaigrette

Crab — Soft shell crab tempura, green chilli mayo, mizuna

O-toro — Basil, red onion, creamy wasabi, bubu arare 210

Wagyu — Beef tataki, shishito pepper, tosazu, chorizo oil, toasted rice

Hamachi — Sliced yellowtail, yuzu-soy, pickled plum

Deluxe sushi & sashimi platter — Premium seasonal market-fresh selection

Otoro, chu-toro, hamachi, salmon, scallop, amai ebi

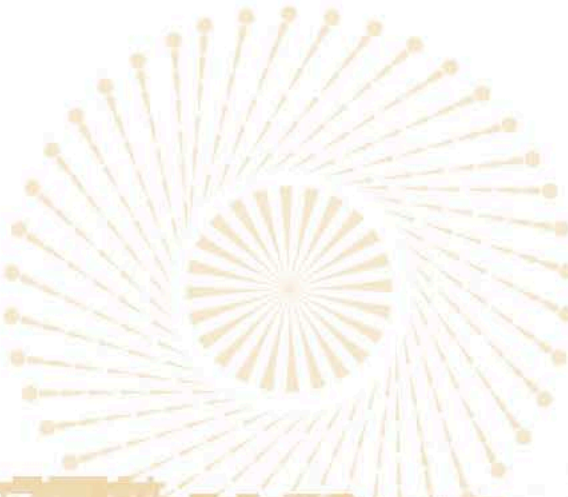
Beef tenderloin — King oyster mushroom, parsnip, truffle-soy jus

Kinako kamameshi (v) — Three types of Japanese mushroom, black truffle

Yuzu sorbet — Tropical fruits, passion fruit & mint syrup

Matcha lava — Roasted white chocolate, vanilla ice cream, soba cracker

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✦ N A G O Y A ✦

VEGETARIAN

580

PER PERSON

All dishes to share on the table



Edamame (v) — Steamed, sea salt

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

Crispy tofu salad (v) — Red onion ponzu, cucumber puree

Mizuna salad (v) — Japanese mizuna, pomelo, mirin vinaigrette

Shojin sushi (v) — Avocado maki, Vegetarian Nigiri

Corn tempura (v) — Sweet corn, Japanese saffron,
wasabi tentsuyu

Cauliflower (v) — Truffle, passion fruit butter sauce, capers, almonds

Kinako kamameshi (v) — Three types of Japanese mushroom, black truffle

Yuzu sorbet — Tropical fruits, passion fruit & mint syrup

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BEVERAGES

PACKAGES 2022

PACKAGE

A

280

PER PERSON

*For 2 hours
+180p.p. for an additional hour
(Pending table availability)*



Beer
Asahi Draft

Sparkling
Santa Margherita Prosecco

White Wine
Toc Bas, Friulano

Red Wine
Emilio Moro, Finca Resalso, DO, Ribera Del Duero

Sake
Hoku Junmai Daiginjo

Soft Drinks Selection



PACKAGE

B

380

PER PERSON

*For 2 hours
+250p.p. for an additional hour
(Pending table availability)*



Beer
Asahi Draft

Sparkling
Perrier-Jouët Champagne

White Wine
Domaine Fouassier Sancerre

Red Wine
Emilio Moro, Finca Resalso, DO, Ribera Del Duero

Sake
Hoku Junmai Daiginjo

Soft Drinks Selection

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



SUBJECT TO 10% SERVICE CHARGE.

GROUP BRUNCH MENUS

MENU

A

468

PER PERSON

All dishes to share on the table



Edamame (v) — Steamed, sea salt

Wings — Okinawa black sugar, garlic, fresh chilli

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

Wagyu — Beef tataki, shishito pepper, tosa, chorizo oil, toasted rice

Sushi platter — 6 nigiris & 1 maki (salmon, hamachi, akami)

Oysters — 2 per person

Choose one per person

Chicken — Baked baby chicken, miso-pumpkin puree, kale

Flank — Marinated grilled flank steak, wasabi puree, oyster mushrooms

Salmon teriyaki — Charred lime, chilli

Choose one per person

Matcha lava — Roasted white chocolate, vanilla ice cream, soba cracker

Tropical fruits selection

MENU

B

528

PER PERSON

All dishes to share on the table



Edamame (v) — Steamed, sea salt

Wings — Okinawa black sugar, garlic, fresh chilli

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

Wagyu — Beef tataki, shishito pepper, tosa, chorizo oil, toasted rice

Free flow sushi and oyster selection

Selection of nigiri, maki & sashimi

Hamachi, salmon, akami, oysters

Choose one per person

Cauliflower (v) — Truffle, passion fruit butter sauce, capers, almonds

Honjo tempura — Tiger prawns, Japanese vegetables, tentsuyu

Rib-Eye — USDA prime rib-eye, Asian chimichurri

Kuromitsu cheesecake — Candied pineapple, vanilla ice cream

Tropical fruits selection

MENUS ARE SUBJECT TO CHANGE DEPENDING ON INGREDIENT AVAILABILITY.
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GROUP BRUNCH VEGETARIAN

468

PER PERSON



For sharing

Edamame (v) — Steamed, sea salt

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

Mizuna salad (v) — Japanese mizuna, pomelo, mirin vinaigrette

Crispy tofu salad (v) — Red onion ponzu, cucumber puree

For sharing

Shojin sushi (v) — Avocado maki, Vegetarian Nigiri

Choose one per person

Cauliflower (v) — Truffle, passion fruit butter sauce, capers, almonds

Vegetable tempura (v) — Japanese seasonal vegetables, tentsuyu

Miso eggplant (v) — Sweet & salty miso glaze, sesame seeds

For sharing

Chef's Dessert Selection

Tropical Fruits Selection

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BRUNCH FREE-FLOW

PACKAGES 2021

CLASSIC FREE-FLOW

280

PER PERSON

For 2 hours



Signature Sake Station

Hoku Shika Kimoto, Honjozo — Akita, Japan
Yakatsuru Iwai Kurabu — Kyoto, Japan

Sparkling

Santa Margherita Prosecco — Veneto, Italy

White Wine

Finca Altozano Verdejo, Sauvignon Blanc — Castilla, Spain

Red Wine

Finca Altozano Tempranillo — Castilla, Spain

Liquor

Sata Kakutama Umeshu, Plum Sake — Kagoshima, Japan

Beer

Asahi Draught — Japan

Cocktail

Okiru — Absolut Vodka, cherry blossom, lychee, lemon juice, soda
Hinode — House infused earl grey Chivas Regal Whisky, yuzu, elderflower, soda

CHAMPAGNE FREE-FLOW

380

PER PERSON

For 2 hours



Perrier-Jouët Grand Brut, Champagne, France
Four Fox Sake, Niigata, Japan

Signature Sake Station

Hoku Shika Kimoto, Honjozo — Akita, Japan
Yakatsuru Iwai Kurabu — Kyoto, Japan

Sparkling

Santa Margherita Prosecco — Veneto, Italy

White Wine

Finca Altozano Verdejo, Sauvignon Blanc — Castilla, Spain

Red Wine

Finca Altozano Tempranillo — Castilla, Spain

Liquor

Sata Kakutama Umeshu, Plum Sake — Kagoshima, Japan

Beer

Asahi Draught — Japan

Cocktail

Okiru — Absolut Vodka, cherry blossom, lychee, lemon juice, soda
Hinode — House infused earl grey Chivas Regal Whisky, yuzu, elderflower, soda

SUBJECT TO 10% SERVICE CHARGE.

GROUP LUNCH MENUS



298

PER PERSON

For sharing

Edamame (v) — Steamed, sea salt

Salmon puffs — Tapioca puff, yuzu kosho

Wings — Okinawa black sugar, garlic, fresh chilli

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

Choose one per person

Cauliflower (v) — Truffle, passion fruit butter sauce, capers, almonds

Salmon teriyaki — Charred lime, chilli

Choose one per person

Takana fried rice (v) — Sweet corn, garlic, egg

Mix leaf salad (v) — Pickled carrot, cherry tomatoes,
crispy quinoa, yuzu dressing

For sharing

Matcha lava — Roasted white chocolate,
vanilla ice cream, soba cracker



488

PER PERSON

For sharing

Edamame (v) — Steamed, sea salt

Wings — Okinawa black sugar, garlic, fresh chilli

Corn tempura (v) — Sweet corn, Japanese saffron, wasabi tentsuyu

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

Hamachi — Sliced yellowtail, yuzu-soy, pickled plume

For sharing

Sush platter — Premium seasonal market-fresh selection

Hamachi, chu-toro, salmon, amai ebi

Choose one per person

Rib-Eye (200g) — USDA prime ribeye, Asian chimichurri

Salmon teriyaki — Charred lime, chili

Vegetable tempura — Seasonal selection of Japanese vegetables

For sharing

Kuromitsu cheesecake — Candied pineapple, vanilla ice cream

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GROUP LUNCH VEGETARIAN

298

PER PERSON

All dishes to share on the table



Edamame (v) — Steamed, sea salt

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

Corn tempura (v) — Sweet corn, wasabi tentsuyu

Avocado puff (v) — Tapioca puff, avocado mousse, wasabi

Shojin sushi (v) — Avocado maki, Vegetarian Nigiri

Cauliflower (v) — Truffle, passion fruit butter sauce, capers, almonds

Vegetable tempura (v) — Japanese seasonal vegetables, tentsuyu

Miso eggplant (v) — Miso, soy, sesame, chives

Matcha lava — Roasted white chocolate, vanilla ice cream, soba cracker

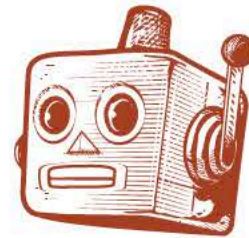
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SUBJECT TO 10% SERVICE CHARGE.

LET'S MAKE YOUR
EVENT HAPPEN!

CONTACT

groups@piratagroup.hk

WE'D LOVE TO HOST YOU.



HONJO