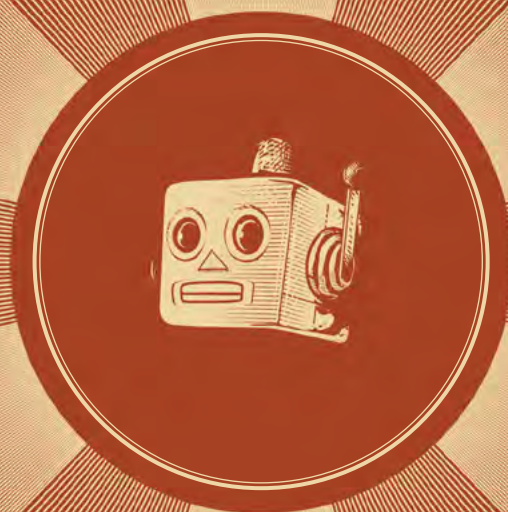


HONJO



EVENTS KIT







## WHY HONJO

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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.

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# FLOORPLAN

## TOTAL SEATING CAPACITY

Seated (table & counter) – 120 guests

Standing – 190 guests

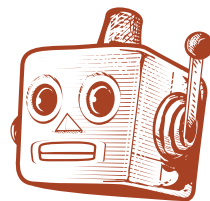
## RESTAURANT

Blue suite – 12 guests

Red armoury – 30 guests

Tin toy lobby - 14 guests





## GROUP DINNER 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.

***Dinner is served daily 18:00 - 22:30***



# • O S A K A •

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

Broccolini Tempura (v) — Truffle soy

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

Pork Belly — Skewers, honey ponzu glaze, yuzu daikon

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

SUBJECT TO 10% SERVICE CHARGE.





# TOKYO

820

PER PERSON

*All dishes to share on the table*



Edamame (v) — Steamed, sea salt

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

Otoro — Thai basil, red onion, yuzu soy, bubu are

Hamachi — Sliced yellowtail, yuzu-soy, pickled plum

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

Wings — Okinawa black sugar, garlic, fresh chilli

Sushi and Sashimi Platter — Akami, chu-toro, Hamachi, Ebi

Honjo Tempura Selection — Tiger prawns, seasonal

Japanese vegetables

USDA Prime Rib-eye — Grilled, spicy Asian dipping sauce

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

*Choose 1 per person*

Kuromitsu Cheesecake — Candied pineapple, vanilla ice cream

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

SUBJECT TO 10% SERVICE CHARGE.



# KYOTO

1,280

PER PERSON

*All dishes to share on the table*

Edamame (v) — Steamed, sea salt

Mizuna Salad (v) — Japanese mizuna, crispy scallop, pomelo, mirin vinaigrette

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

Otoro — Basil, red onion, creamy wasabi, bubu arare

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

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

Barramundi — Salt grilled, green pea, pea shoots, fresh & pickled wasabi

Yuzu Sorbet — Tropical fruits, passion fruit & mint syrup

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

SUBJECT TO 10% SERVICE CHARGE.



# • N A G O Y A •

VEGETARIAN

580

PER PERSON

*All dishes to share on the table*



Edamame — Steamed, sea salt

Spinach — Chilled, sesame sauce, mustard seeds

Crispy Tofu Salad — Red onion ponzu, cucumber puree

Mizuna Salad — Japanese mizuna, pomelo, mirin vinaigrette

Shojin Sushi — Avocado maki, Vegetarian Nigiri

Broccolini Tempura — Truffle soy

Corn Tempura — Sweet corn, Japanese saffron,  
wasabi tentsuyu

Cauliflower — Truffle, passion fruit butter sauce, capers, almonds

Takana Fried Rice — Sweet corn, garlic, egg

Yuzu Sorbet — Tropical fruits, passion fruit & mint syrup

SUBJECT TO 10% SERVICE CHARGE.





# • BEVERAGES •

PACKAGES 2022

PACKAGE



280

PER PERSON

*For 2 hours*



**Beer**

Asahi Draft

**Sparkling**

Santa Margherita Prosecco

**White Wine**

Toc Bas, Friulano

**Red Wine**

Tenute Silvio Nardi Rosso di Montalcino, Sangiovese

**Sake**

Hoku Junmai Daiginjo

**Soft Drinks Selection**



PACKAGE



380

PER PERSON

*For 2 hours*



**Beer**

Asahi Draft

**Sparkling**

Perrier-Jouët Champagne

**White Wine**

Domaine Fouassier Sancerre

**Red Wine**

Emilio Moro Finca Resalso

**Sake**

Hoku Junmai Daiginjo

**Soft Drinks Selection**

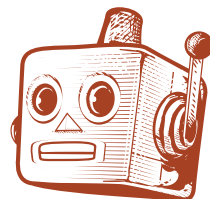
**House Spirits and Mixers**

*Plymouth Gin, Absolut Vodka, Olmecca Tequila,  
Havana 3 Rum, Mars Whiskey*



SUBJECT TO 10% SERVICE CHARGE.





## GROUP BRUNCH MENUS

The classic weekend meal is made all the more memorable in the Dreamer's home. Take your tastebuds on an intrepid tour through classic Japanese dishes with a contemporary, global touch. Best when paired with free-flowing beverages to keep spirits in effervescent weekend gaiety.

***Brunch is served on weekends and public holidays  
from 11:30 - 16:00***





# 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 1 per person*

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

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

Salmon Teriyaki — Charred lime, chilli

Chef's Dessert Selection

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

Sushi Platter — Free-flow sushi and oyster selection

Selection of nigiri, maki & sashimi

Hamachi, salmon, akami, oysters

*Choose 1 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

Chef's Dessert Selection

Tropical Fruits Selection

SUBJECT TO 10% SERVICE CHARGE.

# GROUP BRUNCH VEGETARIAN

498

PER PERSON



*To share*

Edamame — Steamed, sea salt

Spinach — Chilled, sesame sauce, mustard seeds

Corn Tempura — Sweet corn, Japanese saffron, wasabi tentsuyu

Crispy Tofu Salad — Red onion ponzu, cucumber puree

*To share*

Vegetarian Sushi Selection — Seasonal Selection

(Avocado, Japanese Ginger, Daikon, Avocado Maki)

*Choose 1 per person*

Cauliflower — Truffle, passion fruit butter sauce, capers, almonds

Miso Eggplant — Sweet & salty miso glaze, sesame seeds, cabbage salad

Japanese Vegetables Tempura — Seasonal selection of Japanese vegetables

*To share*

Chef's Dessert Selection

Tropical Fruits Selection

SUBJECT TO 10% SERVICE CHARGE.



# BRUNCH FREE-FLOW

PACKAGES 2022

## CLASSIC FREE-FLOW

220

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 Umesu, 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

398

PER PERSON

*For 2 hours*



Perrier-Jouët Grand Brut, Champagne, France  
For 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 Umesu, Plum Sake — Kagoshima, Japan

### Beer

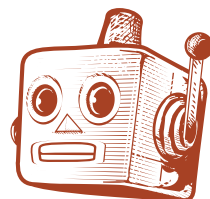
Asahi Draught — Japan

### 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

Linger a little longer in the Dreamer's home. Lunch at Honjo is a leisurely affair, free from the harried worries of day-to-day hustle and bustle. Sample traditional hallmarks of Japanese hospitality, whilst allowing your imagination to venture toward borderless flavours.

***Lunch is served Monday - Friday 12:00 - 15:00***





# GROUP LUNCH MENUS

MENU

A

298

PER PERSON

*All dishes to share on the table*



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 1 per person*

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

Salmon Teriyaki — Charred lime, chilli

*Choose 1 per person*

Takana Fried Rice (v) — Sweet corn, garlic, egg

Mix Leaf Salad (v) — Pickled carrot, cherry tomatoes,  
crispy quinoa, yuzu dressing

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

MENU

B

488

PER PERSON

*All dishes to share on the table*



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

*Choose 1 per person*

Sushi Platter — Premium seasonal market-fresh selection

Hamachi, chu-toro, salmon, amai ebi

Rib-Eye (200g) — USDA prime rib-eye, yuzu ginger

Salmon Teriyaki — Charred lime, chilli

Vegetable Tempura — Seasonal selection of Japanese vegetables

Kuromitsu Cheesecake — Candied pineapple,  
vanilla ice cream

SUBJECT TO 10% SERVICE CHARGE.

# GROUP LUNCH VEGETARIAN

298

PER PERSON

*All dishes to share on the table*



Edamame — Steamed, sea salt

Spinach — Chilled, sesame sauce, mustard seeds

Corn Tempura — Sweet corn, wasabi tentsuyu

Crispy Tofu Salad — Red onion ponzu, cucumber puree

Shojin Sushi — Avocado maki, Vegetarian Nigiri

Cauliflower — Truffle, passion fruit butter sauce, capers, almonds

Vegetable Tempura — Japanese seasonal vegetables, tentsuyu

Miso Eggplant — Miso, soy, sesame, chives

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

SUBJECT TO 10% SERVICE CHARGE.



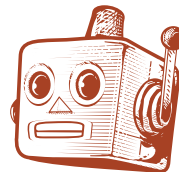
LET'S MAKE YOUR  
EVENT HAPPEN!

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CONTACT  
*groups@piratagroup.hk*

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WE'D LOVE TO HOST YOU.



**HONJO**