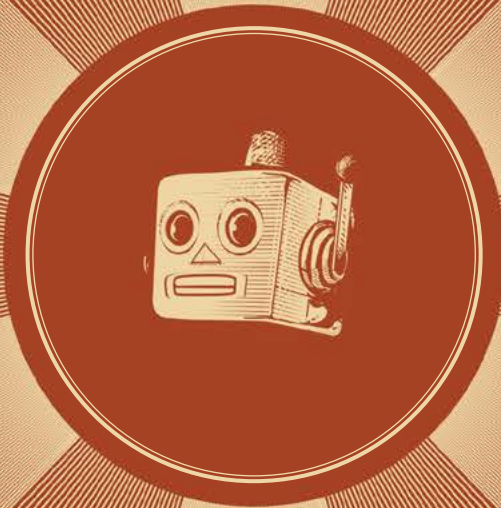


HONJO



FESTIVE KIT
20 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

TOTAL SEATING CAPACITY

Seated (table & counter) – 120 guests

Standing – 190 guests

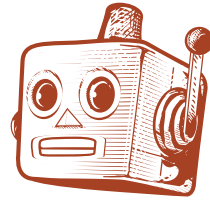
RESTAURANT

Blue suite – 12 guests

Red armoury – 30 guests

Tin toy lobby - 14 guests





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

Hamachi — Yellowtail, yuzu vinaigrette, plum pulp

Chicken wing — Okinawa sugar, chives, fresh chilli

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

Chef's selection of sushi — Salmon, akami, hamachi, o-toro

Honjo tempura — Tiger prawns, seasonal Japanese vegetables

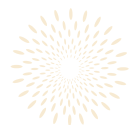
Rib eye — USDA prime ribeye, truffle butter

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

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

820

PER PERSON

For sharing

Edamame (v) — Steamed, sea salt

Hamachi — Yellowtail, yuzu vinaigrette, plum pulp

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

Salmon — Tapioca puff, yuzu-kosho purple shiso

Tuna cracker — Avocado mousse, rice cracker, ikura

For sharing

Deluxe sushi and sashimi selection — O-toro, hotate, chu toro,
salmon, hamachi, sweet prawn

For sharing

Salmon teriyaki — Grilled, charred lime, chilli

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

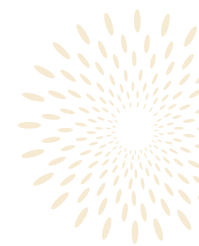
Ribeye — USDA prime ribeye, truffle butter

Choose one per person

Kuromitsu cheesecake — Pineapple cinnamon sorbet

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

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◆ **KYOTO** ◆

1,280

PER PERSON



◆
For sharing

Edamame (v) — Steamed, sea salt

Salmon — Tapioca puff, yuzu-kosho, purple shiso

O-toro — Thai basil, red onion, yuzu soy, bubu areare

Spicy tuna — Shiso leaf tempura, tobiko, chives

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

◆
For sharing

Super deluxe sushi-sashimi platter — O-toro, chu toro, hotate, amai ebi,
akami, salmon, hamachi, striped jack, flounder

◆
For sharing

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

Lamb chops — Grilled, miso glaze, kyuri pickle

Mizuna salad — Seared Scallop, grapefruit, bubu areare, cherry tomatoes

◆
Choose one per person

Kuromitsu cheesecake — Pineapple cinnamon sorbet

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

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NAGOYA

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

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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, tosazu, 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, tosazu, 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

MENUS ARE SUBJECT TO CHANGE DEPENDING ON INGREDIENT AVAILABILITY.
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

MENUS ARE SUBJECT TO CHANGE DEPENDING ON INGREDIENT AVAILABILITY.
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BRUNCH FREE-FLOW

PACKAGES 2022

CLASSIC FREE-FLOW

298

PER PERSON

For 2 hours

Signature Sake Station

Hoku Shika Kimoto, Honjozo — Akita, Japan
Sinsen ' Auspicious ' Kisho, Honjozo — Ishikawa, 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

PREMIUM FREE-FLOW

598

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
Sinsen ' Auspicious ' Kisho, Honjozo — Ishikawa, 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

*CORKAGE 250 PER BOTTLE (750 ML) OF WINE OR CHAMPAGNE ONLY.

SUBJECT TO 10% SERVICE CHARGE.

GROUP LUNCH MENUS



398

PER PERSON

All dishes to share on the table



Edamame (v) — Steamed, sea salt

Wagyu — Chorizo oil, quinoa, chives

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

Salmon — Tapioca puff, yuzu-kosho, purple shiso

Festive sashimi-sushi selection — Hamachi, akami,
salmon, sweet prawn

Oysters (+24 each)

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

Short rib — Slow cooked, red wine-miso, daikon pickle

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

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



498

PER PERSON

All dishes to share on the table



Edamame (v) — Steamed, sea salt

Chicken wing — Okinawa sugar, chives, fresh chilli

Tuna cracker — Avocado mousse, rice cracker, ikura

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

Hamachi ponzu — Yukari, rocket butter, ponzu gelee, nori paste

Festive deluxe sashimi-sushi selection — Hamachi, o-toro, akami,
chu-toro, hotate, sweet prawn

Oysters (+24 each)

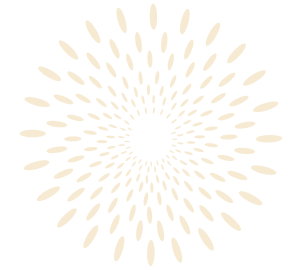
Honjo tempura selection — Tigre prawns, seasonal Japanese vegetables

Salmon teriyaki — Fresh chilli, charred lime

USDA Prime ribeye (250g) — Yuzu dipping sauce

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

Kuromitsu cheesecake — Brown sugar syrup,
caramelized pineapple, vanilla ice cream



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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

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SUBJECT TO 10% SERVICE CHARGE.

LUNCH & DINNER FREE-FLOW

PACKAGES 2023

CLASSIC FREE-FLOW

298

PER PERSON

For 2 hours



Sparkling

Santa Margherita Prosecco — Veneto, Italy

White Wine

Toc Bas, Friulano, Friuli-Venezia Giulia — Italy

Red Wine

ColleMassari Rigoletto Montecucco Rosso, Sangiovese — Italy

Sake

Hoku Shika Kimoto, Honjozo — Akita, Japan

Beer

Asahi Draught — Japan

Soft Drinks Selection

CHAMPAGNE FREE-FLOW

598

PER PERSON

For 2 hours



Champagne

Perrier-Jouët Grand Brut NV, France

Sake Station

Hoku Shika Kimoto, Honjozo — Akita, Japan
Kyo Hime Takumi, Junmai Daiginjo — Kyoto, Japan

Sparkling

Santa Margherita Prosecco — Veneto, Italy

White Wine

Domaine Fouassier Sancerre Sauvignon Blanc — France

Red Wine

Emilio Moro Finca Resals — Tempranillo, Spain

Spirits & Mixers

Plymouth Gin, Absolut Vodka, Olmeca Tequila,
Havana 3 Rum, Chivas 12YO & mixers

Beer

Asahi Draught — Japan

Soft Drinks Selection



*CORKAGE 250 PER BOTTLE (750 ML) OF WINE OR CHAMPAGNE ONLY.



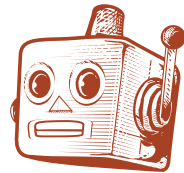
SUBJECT TO 10% SERVICE CHARGE.

LET'S MAKE YOUR
EVENT HAPPEN!

CONTACT

events@piratagroup.hk

WE'D LOVE TO HOST YOU.



HONJO