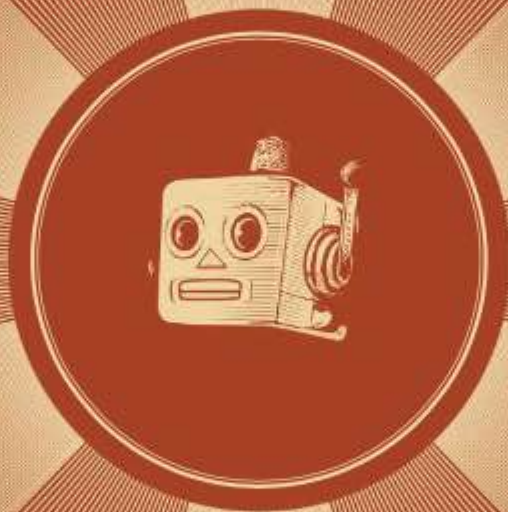


HONJO



EVENTS KIT





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





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



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

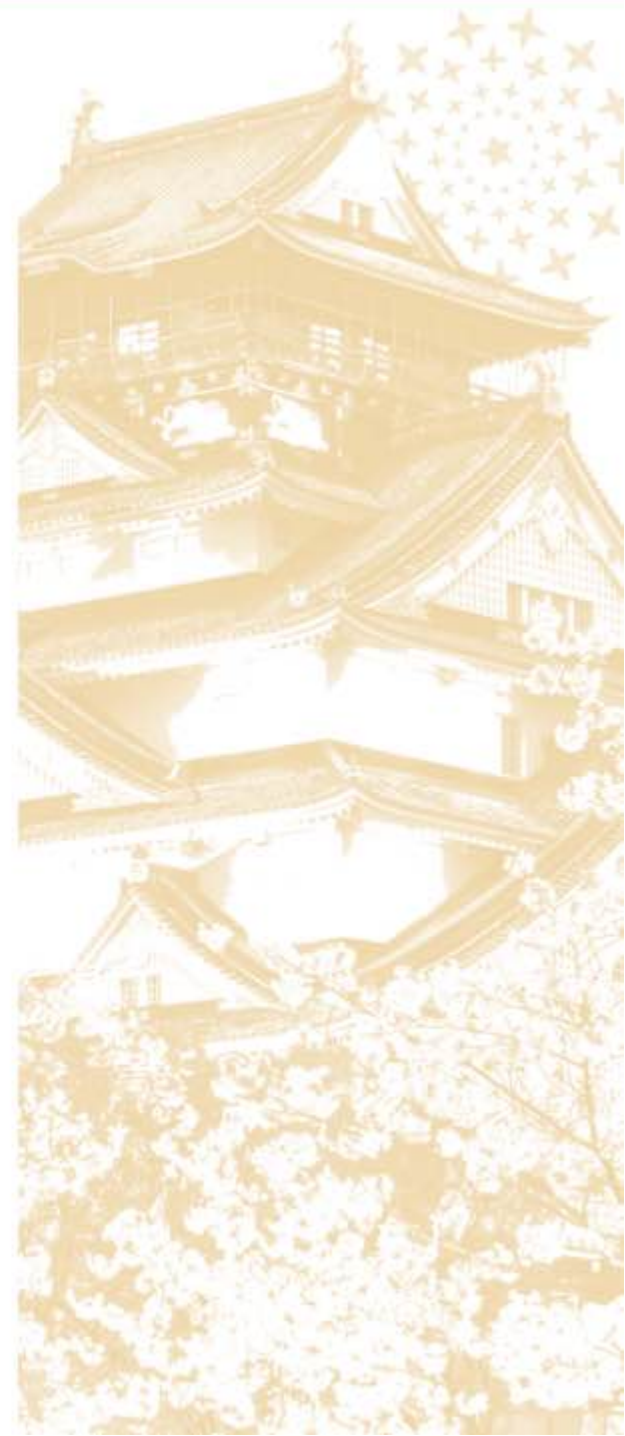
Broccoli Tempura (v) — Truffle soy

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 arare

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.

• 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

Broccoli 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

A

280

PER PERSON

For 2 hours



Beer

Sapporo Draft, Japan

Sparkling

Santa Margherita Prosecco, Veneto, Italy

White Wine

Turning Head, Sauvignon Blanc, Marlborough, New Zealand

Red Wine

La Petite Sirene, Chateau Giscours, Bordeaux, France

Sake

Hoku Shika Kimoto, Honjozo, Akita, Japan

Soft Drinks Selection



PACKAGE

B

380

PER PERSON

For 2 hours



Beer

Sapporo Draft, Japan

Sparkling

Perrier-Jouët, Grand Brut NV, France

White Wine

Turning Head, Sauvignon Blanc, Marlborough, New Zealand

Red Wine

La Petite Sirene, Chateau Giscours, Bordeaux, France

Sake

Hoku Shika Kimoto, Honjozo, Akita, Japan

Soft Drinks Selection

House Spirits and Mixers

*Beekeeper Gin, Absolut Vodka, Obneca Tequila, Havana 3 Rum,
Ballentines 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, tosozu, 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, tosozu, 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

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 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

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 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

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

Sushi Platter — Premium seasonal market-fresh selection

Hamachi, chu-toro, salmon, amai ebi

Choose 1 per person

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!

CONTACT

events@piratagroup.hk

WE'D LOVE TO HOST YOU.



HONJO

SINCE 1997

JURASSIC



GARAGE



The Ultimate Private Event Experience

Fancy having a mobile zoo come to your birthday party, team building, or corporate event? Jurassic Garage offers hands-on wildlife education presented by qualified, trusted and experienced zoologists and animal professionals.



Established in 1997 by zoologist Toni Kingston, the team at Jurassic Garage has hosted over 6,500 children's events. Jurassic Garage consists of over 50 species of animal ambassadors from over 30 countries; including giant tortoises, pythons, monitor lizards, fluffy animals like bunnies, sugar gliders, meerkats and even a toucan, who come to children's parties along with professional animal handlers. With a wide range of animals worldwide, Jurassic Garage caters to children of all ages, genders, and preferences. The team ensures a diverse, educational and exciting experience for every child attending.



Booking Notes

- * Mobile zoo as a component of your private event is available for whole venue buyout, or in cases where a private room or a private area is available.
- * Once confirmed with our events team that we have the appropriate space for you and the animals on the date of your event, please make your arrangements with Jurassic Garage directly.

Contact Jurassic Garage

WhatsApp: 9042 8438
Email: snake@jurassicgarage.hk

