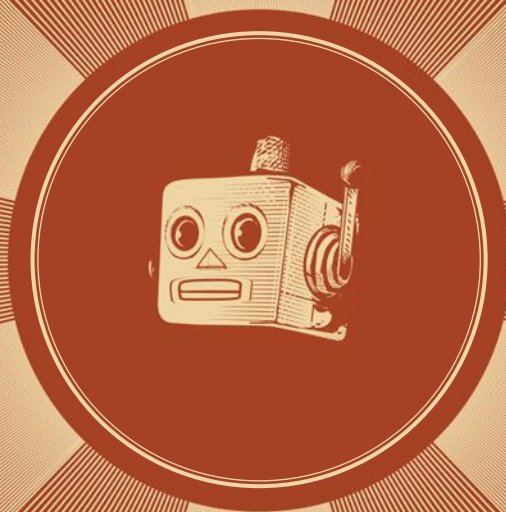


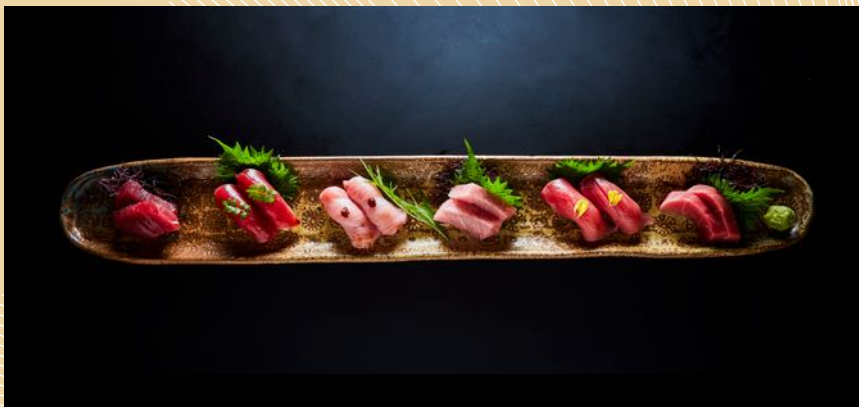
HONJO



FESTIVE KIT

19 NOVEMBER - 30 DECEMBER





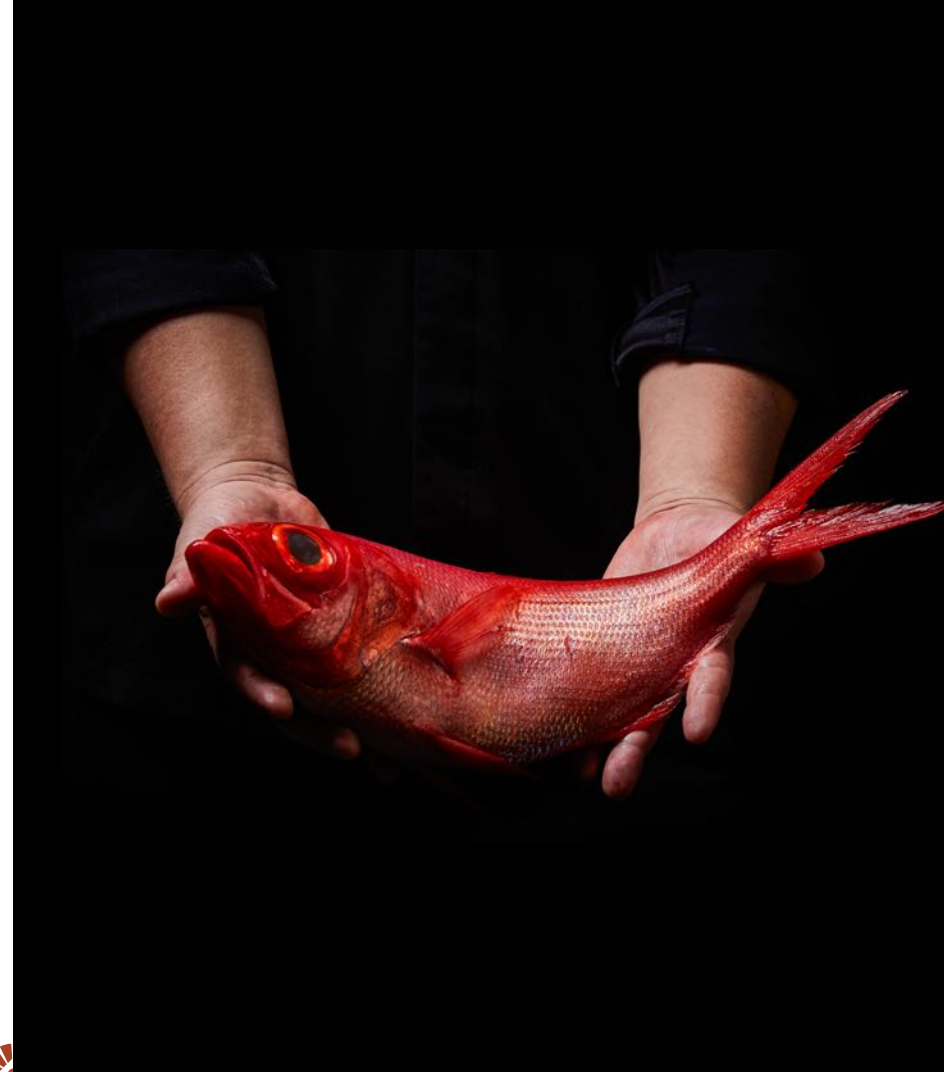
A B O U T

Honjo respects Japanese cuisine through showcasing dishes that absorb inspirations from other cultures. Within a contemporary and refined yet welcoming setting, guests will receive an unforgettable dining experience from their first glass of wine to their final dessert or digestif.



WHY HONJO

Classic yet forward-looking, Honjo is a restaurant where guests know they can expect great service, extraordinary food and a memorable experience every single time.





FLOORPLAN

CAPACITY

RED ARMOURY 28 guests

BLUE SUITE 10 guests

SAFARI ROOM 58 guests

TIN TOY LOBBY 12/14 guests

**Booking capacity is subject to government guidelines*





FESTIVE DINNER MENUS

Honjo resembles the ideal home of a Japanese dreamer. At Honjo, the menu is an exciting and eclectic display of Japanese cuisine reimagined with new dynamic flavours.

This festive season, join Honjo for a warm and lively celebration. From 19 November till 30 December, our restaurant will partner with you in planning group parties of 12 pax or above. From bespoke menus that cater to different types of gatherings to elegant decorations that adorn the venue, we will gladly collaborate with you to make your event unforgettable.

Please contact our Events Team at groups@piratagroup.hk for more information. We hope that you navigate through the different sections and explore the diverse range of flavours offered by Honjo. Your food will arrive to your table as is ready, and our team will course it accordingly for you.

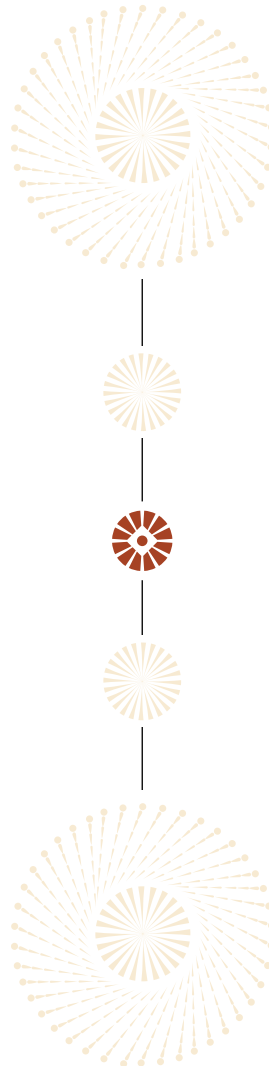
We invite you to sit back, relax and let our team craft a wonderful dining experience for you.

Honjo has created a range of group dinner packages to cater for any event during this season. We have selected for you all our house favourites and specialties to ensure maximum food experience and satisfaction for all your guests.

Dietary requirements when possible are to be told to the team in advance so we can prepare the most suitable menu for you and your guests. Please allow 48 hours notice to know how many guests will join your event.

A selection of wines and sake has been chosen by our Sommelier to complement our menus. Feel free to ask us for your favourite drink & we can tailor make a package suitable to your group. Our prices are inclusive of service as we believe it is part of what we offer. If you believe our staff has been generous in their attention to you, they will surely appreciate any tips you choose to leave. All tips go straight to staff.

Corkage 350 per bottle of wine (750ml), champagne (750ml) and sake (720ml) only.



OSAKA

680

PER PERSON

*All courses are designed for sharing
on the table family style*

Edamame (v) — Steamed, sea salt or spicy

Chicken Wings — Okinawa sugar, chives, fresh chilli

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

Hamachi — Ikura, watermelon, radish, ginger ponzu

Chef's Selection of Sushi — Salmon, akami, hamachi

Honjo Tempura Selection — Black tiger prawns, Japanese vegetables

Wagyu Striploin — Australian BMS 3, yuzu truffle

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

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

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.

TOKYO

820

PER PERSON

*All courses are designed for sharing
on the table family style*

Edamame (v) — Steamed, sea salt or spicy

Salmon — Tapioca puff, yuzu-koshu, purple shiso

O-Toro — Thai basil, red onion, yuzu soy, bubu arare

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

Hamachi — Ikura, watermelon, radish, ginger ponzu

Deluxe Sushi and Sashimi Selection — Otoro, hotate, chu toro, seasonal fish

New Zealand Dover Sole Tempura — Mizuna, red onion, dashi ponzu

Cauliflower (v) — Truffle, passion fruit caper sauce

Wagyu Striploin — Australian BMS 3, yuzu truffle

Kuromitsu Cheesecake — Pineapple cinnamon sorbet

Cherry & Umeboshi Curd — Vanilla ice cream

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.

KYOTO

1,280

PER PERSON

*All courses are designed for sharing
on the table family style*

Edamame (v) — Steamed, sea salt or spicy

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

Salmon — Tapioca puff, yuzu-koshu, purple shiso

O-Toro — Thai basil, red onion, yuzu soy, bubu arare

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

Grand Deluxe Sushi and Sashimi Selection — Otoro, akami, chu toro, hotate, aji

Cauliflower (v) — Truffle, passion fruit caper sauce

Boston Lobster — Wasabi aioli

Wagyu Striploin — Australian BMS 7, yuzu truffle

Cherry & Umeboshi Curd — Vanilla ice cream

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

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.

• BEVERAGES •

PACKAGES 2020

PACKAGE



280

PER PERSON

*For 2 hours free flow
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



380

PER PERSON

*For 2 hours free flow
180p.p. for every additional hour*



Domaine Fouassier, Sancerre, Sauvignon Blanc 2017
Loire, France — *Flinty, citrusy, refreshing*

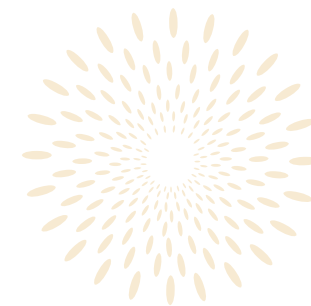
Viña Bujanda Reserva 2012 — Rioja, Spain
Smooth, dark berries with a hint of spice, balanced

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*



NO SERVICE CHARGE. ALL TIPS GO TO STAFF.