



EVENTS KIT

AVAILABLE 'TILL 24 NOV





# HONJOKKO

SUSHI  CLUB

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## CONCEPT

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A sushi-centric extension of our successful modern Japanese restaurant Honjo in Sheung Wan, Honjokko was born to delight the guests of Eastern Hong Kong with its own cultured personality. With a slightly different palette, Honjokko will be a refined restaurant to experience carefully crafted Japanese dishes in an equally carefully crafted decor.

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## FOOD & BEVERAGE

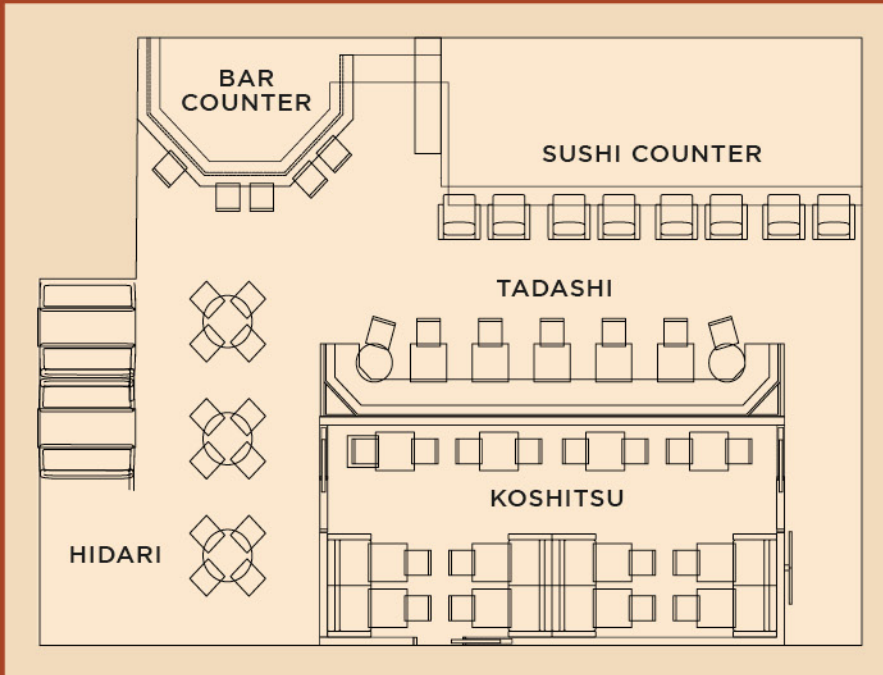
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Honjokko invites you to share in progressive group tasting menus expertly crafted to intrigue and delight your palate. From the appetising starters and smalls, through to the creative assemblies of sushi and sashimi, to the remarkable hot mains and beyond, Honjokko dishes pay respect to Japanese precision and tradition while freely absorbing influences from other cultures. Pair the culinary journey with fine wines and carefully selected sake for truly convivial and memorable celebrations.

**For more information, please contact**  
**info@honjokko.hk | +852 2788 1996**  
**Business enquiries via WhatsApp | +852 6503 9381**



# HONJOKKO



## HOURS

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LUNCH 11:30 – 14:30

BRUNCH 11:30 – 15:00

DINNER:

SUN - THU 17:30 - 22:30

FRI - SAT 17:30 - 23:30

## CAPACITY

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HIDARI 24

TADASHI 16

PRIVATE DINING ROOM:

KOSHITSU 24

TOTAL CAPACITY 78







GROUP DINNER MENUS



## GROUP DINNER MENU A

**680 PP**

All dishes to share on the table

### SHARING

**Edamame (v)** — Sea salt, yuzu, ao nori

**Soft shell crab** — Green chili mayo, mizuna salad

**Wings** — Okinawa black sugar, garlic, chili

**Spinach (v)** — White sesame sauce, pickled mustard seeds

### SUSHI

**Sushi platter** — Akami, salmon, hamachi

**Spicy salmon maki** — Seared salmon, shichimi, tare, ikura, avocado, nori, daikon wrap

### HOT

**Pork belly skewers** — Honey ponzu glaze, yuzu daikon

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

**Eggplant (v)** — Barley miso, sesame, red chili

### DESSERT

**Black sesame crème brûlée** — Red bean, salted caramel ice cream, sesame tuile

## GROUP DINNER MENU B

**820 PP**

All dishes to share on the table

### SHARING

**Edamame (v)** — Sea salt, yuzu, ao nori

**Spinach (v)** — White sesame sauce, pickled mustard seeds

**Madai truffle** — Kombu-cured sea bream, black truffle soy, salted kombu

**Hamachi** — Sliced yellowtail, yuzu-shoyu, pickled plum

**Wagyu tataki** — Seared wagyu, shishito pepper, tosazu, chorizo oil

### CHEF'S SUSHI & SASHIMI PLATTER

**Sushi & sashimi** — Akami, scallop, chu-toro

**Shiso spider maki** — Soft-shell crab tempura, mentaiko, pickled myoga, shiso dip

**Saba salsa gunkan** — Vinegared mackerel, onion salsa, umeboshi, bubu arare

### HOT

**Wagyu sirloin** — Smoked salt, shiso 'chimichurri'

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

**Tempura selection** — Tiger prawn, white fish, assorted vegetable

### DESSERT

**Baby peach, nashi & sudachi sorbet** — Japanese wakamomo, raspberry gel, butter crumble

**Black sesame crème brûlée** — Red bean, salted caramel ice cream, sesame tuile



## GROUP DINNER MENU C

**1280 PP**

All dishes to share on the table

### SHARING

**Edamame (v)** — Sea salt, yuzu, ao nori

**Tomato (v)** — Japanese tomato, yuzu gelee, olive oil

**Katsuo tataki** — Charred bonito tuna, pickled shimeji, watercress, fennel

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

**Wagyu tataki** — Seared wagyu, shishito pepper, tosazu, chorizo oil

**Duck** — House-cured duck breast, yuzu-anise shoyu

### CHEF'S DELUXE SUSHI & SASHIMI PLATTER

**Sushi & sashimi** — O-toro, chu-toro, botan ebi, shimi aji

**Wagyu'Niku maki** — Wagyu beef, asparagus, caramelized onion, garlic chips

**Kalifornia maki** — Steamed crab, avocado, cucumber, crab oil, lemon salt, kyuri wrap

**Uni & truffle gunkan** — Fresh sea urchin, black truffle tobiko, wasabi

### HOT

**A4 wagyu ribeye** — Shichimi-miso glaze, fresh calamansi

**Boston lobster Udon (800gr)** — Handmade himi udon, lobster miso, mentaiko, baby

corn, asparagucorn, asparagus

**Mizuna salad** — Crispy scallop, pomelo, mirin vinaigrette

### DESSERT

**Baby peach, nashi & sudachi sorbet** — Japanese wakamomo, raspberry gel, butter crumble

**Black sesame crème brulee** — Red bean, salted caramel ice cream, sesame tuile

## VEGETARIAN DINNER GROUP MENU

**580 PP**

All dishes to share on the table

### SHARING

**Edamame** — Sea salt, yuzu, ao nori

**Spinach** — White sesame sauce, pickled mustard seeds

**Tomato** — Japanese tomato, yuzu gelee, olive oil

**Mizuna salad** — Pomelo, mirin vinaigrette

### SUSHI

**Shojin sushi** — 6 pc of vegetarian sushi & hosomaki

**Corn tempura** — Chili flake, saffron wakarashi

### HOT

**Cauliflower** — Truffle, passionfruit, capers, almonds

**Akitakomachi** — Steamed rice with curry crumble & house pickle

### DESSERT

**Baby peach, nashi & sudachi sorbet** — Japanese wakamomo, raspberry gel, butter crumble





## BEVERAGE PACKAGE A

**280 PP**

2 hours. Additional hour 130 PP

Hoku Shika Sake, Nigiita, Jaapan

Asahi Draft, Japan

Prosecco Santa Margherita, Veneto, Italy

Ronco del Gelso Fruilano Toc Bas, Friuli-Venezia, Italy

Silvio Nardi Rosso di Montalcino, Tuscany, Italy

## BEVERAGE PACKAGE B

**388 PP**

2 hours. Additional hour 180 PP

Hoku Shika Sake, Nigiita, Jaapan

Four Fox Junmai Daiginjo, Niigita, Japan

Asahi Draft, Japan

Perrier Jouet Champagne, France

Domaine Fouassier Sancerre, Loire Valley, France

Petit Vega, Ribera del Duero, Spain

Spirits available by the glass only. No shots or bottles.





**GROUP BRUNCH MENUS**



## GROUP BRUNCH MENU A

468 PP

### SHARING

**Edamame (v)** — Sea salt, yuzu, ao nori

**Spinach (v)** — White sesame sauce, pickled mustard seeds

**Wings** — Okinawa black sugar, garlic, chili

**Wagyu tataki** — Seared wagyu, shishito pepper, tosazu, chorizo oil

### SUSHI & SASHIMI

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

**Spicy tuna crunch** — Tuna, avocado, shiso, ikura, takuan, bubu arare

**Oysters** — 2 per person

### HOT

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

**Cauliflower (v)** — Truffle, passion fruit, capers, almonds

**A4 wagyu rib cap** — Shichimi-miso glaze, fresh calamansi sauce (+140)

### DESSERT

Choose one per person

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

**Tropical fruit selection**

## GROUP BRUNCH MENU B

528 PP

### SHARING

**Edamame (v)** — Sea salt, yuzu, ao nori

**Spinach (v)** — White sesame sauce, pickled mustard seeds

**Wings** — Okinawa black sugar, garlic, chili

**Wagyu tataki** — Seared wagyu, shishito pepper, tosazu, chorizo oil

### SUSHI & SASHIMI

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

**Spicy tuna crunch** — Tuna, avocado, shiso, ikura, takuan, bubu arare

**Oysters** — 2 per person

### HOT

Choose one per person

**Cauliflower (v)** — Truffle, passion fruit, capers, almonds

**Tempura selection** — Tiger prawn, white fish, assorted vegetable

**Wagyu sirloin** — Smoked salt, shiso 'chimichurri'

**A4 wagyu rib cap** — Shichimi-miso glaze, fresh calamansi sauce (+95)

### DESSERT

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

**Black sesame crème brulee** — Red bean, salted caramel ice cream, sesame tuile

**Tropical fruit selection**



## VEGETARIAN BRUNCH GROUP MENU

**468 PP**

All dishes to share on the table

### SHARING

**Edamame** — Sea salt, yuzu, ao nori

**Spinach** — White sesame sauce, pickled mustard seeds

**Tomato** — Japanese tomato, yuzu gelee, olive oil

**Mizuna salad** — Pomelo, mirin vinaigrette

### SUSHI

**Shojin sushi** — Vegetarian sushi & hosomaki

### HOT

**Cauliflower** — ruffle, passion fruit butter, capers, almonds

**Vegetable tempura** — Japanese seasonal vegetables, tentsuyu

**Eggplant** — Miso glazed, sesame, red chili

### DESSERT

**Chef's Dessert Selection**

**Tropical Fruits Selection**

## BRUNCH FREE FLOW

**220 PP**

**Hoku Shika Sake**, Niigita, Jaapan

**Yasakatsuru Iwai**, Kyoto, Japan

**Sata Katutama Umeshu**, Kagoshima, Japa

**Asahi Draft**, Japan

**Altozano Verdejo**, Castilla, Spain

**Altozano Tempranillo**, Castilla Spain

**Prosecco Santa Margherita**, Veneto, Italy

**Okiru** — Vodka, Cherry Blossom, Lychee

**Hinode** — Whisky, Earl Grey, Orange

**380 PP**

All of the above plus the premium sake and Champagne selection below

**Four Fox Junmai Daiginjo**, Niigita, Japan

**Perrier Jouet Champagne**, France





**GROUP LUNCH MENUS**



## GROUP LUNCH MENU A

298 PP

### SHARING

**Edamame (v)** — Sea salt, yuzu, ao nori

**Salmon puff** — Chopped salmon, avocado, yuzu kosho, tapioca puff

**Wings** — Okinawa black sugar, garlic, chili

**Hamachi** — Sliced yellowtail, yuzu-shoyu, pickled plum

### HOT

Choose one per person

**Nasu dengaku (v)** — Barbecued eggplant, miso glaze, cabbage salad

**Salmon teriyaki** — Yuzu cabbage salad, sushi rice

**Pork katsu curry** — Crispy pork skewers, apple curry, curry rice

**Chicken teriyaki** — Cabbage & ginger salad, sesame rice

🍷 **A4 Wagyu rib cap** — Shichimi-miso glaze, fresh calamansi (supplement)

### DESSERT

Choose one per person

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

**Tropical fruit plate**

## GROUP LUNCH MENU B

468 PP

### SHARING

**Spinach (v)** — White sesame sauce, pickled mustard seeds

**Salmon puff** — Chopped salmon, avocado, yuzu kosho, tapioca puff

**Wings** — Okinawa black sugar, garlic, chili

**Wagyu tataki** — Seared wagyu, shishito pepper, tosazu, chorizo oil

**Madai truffle** — Kombu-cured sea bream, black truffle soy, salted kombu

### SUSHI & SASHIMI

**Sushi & sashimi platter** — 3 types of sushi & sashimi

### HOT

Choose one per person

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

**Salmon teriyaki** — Charred lime, chilli

**Baby chicken** — House-made teriyaki, spring onion, mustard seed 'crunch'

**Lamb chops** — Smoked eggplant, barley miso, vinegared kyuri

🍷 **A4 Wagyu rib cap** — Shichimi-miso glaze, fresh calamansi (supplement)

### DESSERT

Choose one per person

**Black sesame crème brulee** — Red bean, salted caramel ice cream, sesame tuile

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



## EXECUTIVE GROUP LUNCH MENU

788 PP

### SHARING

**Edamame (v)** — Sea salt, yuzu, ao nori

**Tomato (v)** — CJapanese tomato, yuzu gelee, olive oil

**Wagyu tataki** — Seared wagyu, shishito pepper, tosazu, chorizo oil

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

**Madai truffle** — Kombu-cured sea bream, black truffle soy, salted kombu

### CHEF'S SUSHI & SASHIMI PLATTER

**Sushi and sashimi** — Chef's premium selection

**Shiso spider maki** — Soft-shell crab tempura, mentaiko, pickled myoga, shiso dip

**Saba salsa gunkan** — Vinegared mackerel, onion salsa, umeboshi, bubu arare

### HOT

Choose one per person

**Cauliflower (v)** — Truffle, passion fruit, capers, almonds

**Barramundi** — Green pea, pea shoots, fresh & pickled wasabi

**Lamb chops** — Smoked eggplant, barley miso, vinegared kyuri

**A4 Wagyu rib cap** — Shichimi-miso glaze, fresh calamansi

### DESSERT

**Black Sesame Crème Brulee** — Red bean, salted caramel ice cream, sesame tuile

**Yuzu & White Chocolate Souffle** — Mango & Shiikuwasha Marmalade

🕒 Please allow 2 hours for your dining experience

## VEGETARIAN LUNCH GROUP MENU

298 PP

All dishes to share on the table

### SHARING

**Edamame** — Sea salt, yuzu, ao nori

**Spinach** — White sesame sauce, pickled mustard seeds

**Avocado puff** — Tapioca puff, avocado mousse, wasabi

### SUSHI

**Shojin sushi** — Avocado maki, vegetarian nigiri

### HOT

**Cauliflower** — Truffle, passion fruit, capers, almonds

**Vegetable tempura** — Japanese seasonal vegetables, tentsuyu

### DESSERT

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



# GET IN TOUCH

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BE THE FIRST TO HOST  
AN EVENT WITH US

## CONTACT

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Business enquiries via WhatsApp  
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