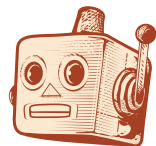




EVENTS KIT



HONJOKKO

SUSHI  CLUB

CONCEPT

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.

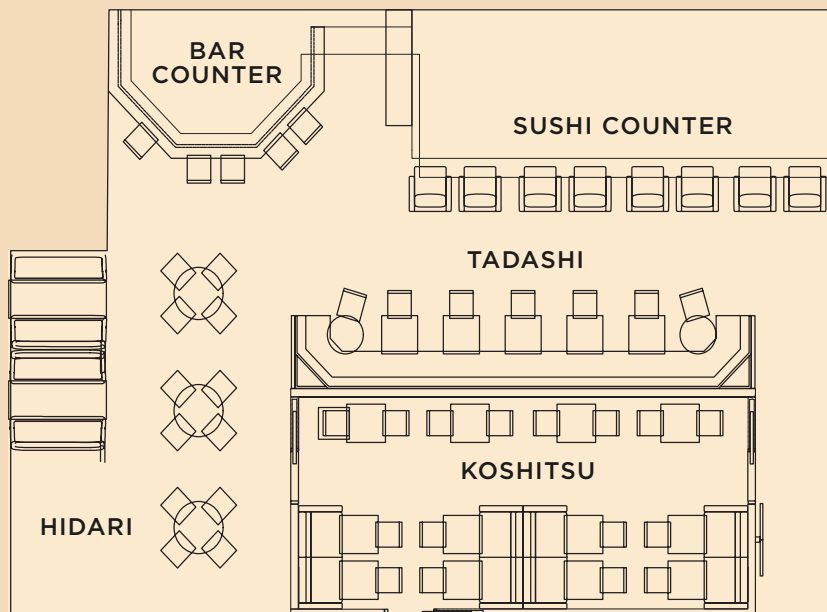
FOOD & BEVERAGE

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

LUNCH 11:30 – 14:30

BRUNCH 11:30 – 15:00

DINNER:

SUN - THU 17:30 - 22:30

FRI - SAT 17:30 - 23:30

CAPACITY

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 brulee — Red bean, salted caramel ice cream, sesame tuile

Subject to 10% service charge.

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 brulee — Red bean, salted caramel ice cream, sesame tuile

Subject to 10% service charge.

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

Subject to 10% service charge.

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

Subject to 10% service charge.

BRUNCH FREE FLOW

220 PP

Hoku Shika Sake, Nigiita, 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

Subject to 10% service charge.

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

Subject to 10% service charge.

GET IN TOUCH

BE THE FIRST TO HOST
AN EVENT WITH US

CONTACT

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