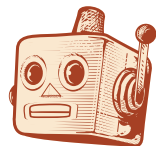




EVENT PACKAGES

FROM 14 NOV - 30 DEC



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.

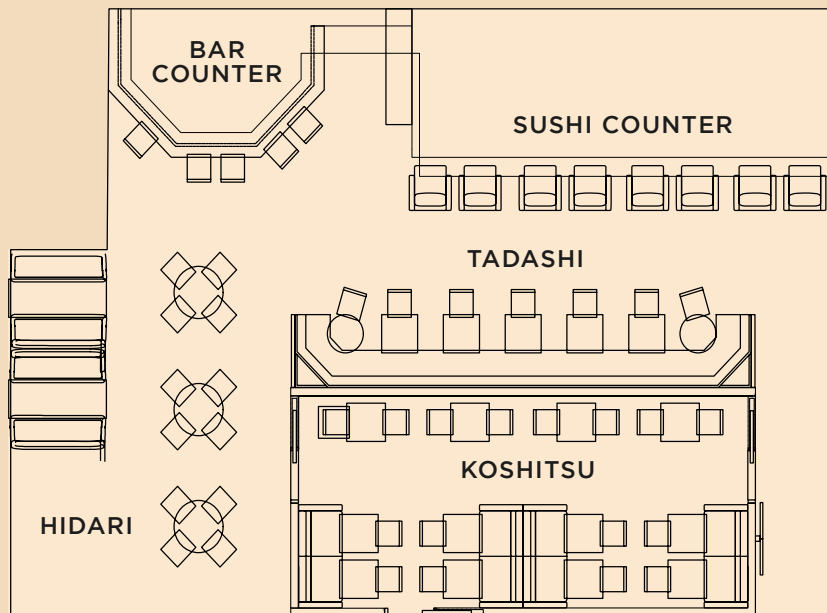
FOOD & BEVERAGE

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 11:00 – 14:30

BRUNCH 11:00 – 14:30

DINNER:

SUN - THU

FRI - SAT

CAPACITY

HIDARI 24

TADASHI 16

PRIVATE DINING ROOM:

KOSHITSU 24

TOTAL CAPACITY 78



GROUP DINNER MENUS

GROUP DINNER MENU A

580 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

Vegetable tempura (v) — Sweet sansho dip, dip spicy daikon tentsuyu

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

DESSERT

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

Menus are subject to change depending on ingredient availability.

Subject to 10% service charge.

GROUP DINNER MENU B

720 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 — Black truffle ponzu, cherry tomato, Mitsuba, Menegi, Quail eggs yolk

Hamachi — Sliced yellowtail, yuzu-shoyu, pickled plum

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

CHEF'S SUSHI & SASHIMI PLATTER

Sushi & sashimi — Shimaaji, scallop, akami

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

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

HOT

Lamb chop — Smoked eggplant, barley miso, vinegared kyuri

Cauliflower (v) — Black truffle, passion fruit, capers, almonds

Tempura selection — Tiger prawn, white fish, assorted vegetable

DESSERT

Kuzu rice mochi — Soy milk ice cream, green tea, kinako powder

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

Subject to 10% service charge.

GROUP DINNER MENU C

1080 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, daikon oroshi, shiso ponzu

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

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

Wings — Boneless, Okinawa black sugar, garlic, chilli

CHEF'S DELUXE SUSHI & SASHIMI PLATTER

Sushi & sashimi — O-toro, chu-toro, ama ebi, shimiaji

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

Beef tenderloin — King oyster mushroom, Parsnip puree, truffle jus

Carabineros udon — Scarlett prawn, Yaki-udon, ponzu prawn butter

Mizuna salad — Crispy scallop, pomelo, mirin vinaigrette

DESSERT

Kuzu & rice mochis — Soya milk ice cream, green tea, kinako powder

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 pcs of vegetarian sushi & hosomaki

Corn tempura — Tentsuyu, shishito pepper, Korean chili flake

HOT

Cauliflower — Black truffle, passion fruit, capers, almonds

Akitakomachi — Steamed rice with curry crumble & house pickle

DESSERT

Kuzu & rice mochis — Soya milk ice cream, green tea, kinako powder

Menus are subject to change depending on ingredient availability.

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

All dishes to share on the table

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 pcs per person

HOT

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

Salmon teriyaki — Charred lime, fresh chili, spring onion

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

Tempura selection — Tiger prawn, white fish, assorted vegetable

DESSERT

Matcha lava — Roasted white chocolate, soba cracker

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

Tropical fruit selection

Menus are subject to change depending on ingredient availability.

Subject to 10% service charge.

GROUP BRUNCH MENU B

528 PP

All dishes to share on the table

SHARING

Edamame (v) — Sea salt, yuzu, ao nori

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

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

Agedashi (v) — Crispy tofu, spring onion, ginger broth

Gyoza — Pork, garlic, chili, sesame

SUSHI & SASHIMI

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

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

Oysters — 2 pcs per person

HOT

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

Tempura selection — Tiger prawn, white fish, assorted vegetable

Salmon teriyaki — Charred lime, fresh chili, spring onion

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

DESSERT

Matcha lava — Roasted white chocolate, soba cracker

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

Tropical fruit selection

Subject to 10% service charge.

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 — Black truffle, passion fruit butter, capers, almonds

Vegetable tempura — Japanese seasonal vegetables, tentsuyu

Eggplant — Miso glazed, sesame, red chili

DESSERT

Yuzu sorbet

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 tataki — Kumquat salsa, shiso oil

Wings — Boneless, 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 belly — 'Kakuni' braised pork belly

Chicken teriyaki — Cabbage & ginger salad, sesame rice

DESSERT

For sharing

Matcha lava — Roasted white chocolate, soba cracker

Tropical fruit plate

Menus are subject to change depending on ingredient availability.

Subject to 10% service charge.

GROUP LUNCH MENU B

468 PP

SHARING

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

Salmon tataki — Kumquat salsa, shiso oil

Wings — Boneless, Okinawa black sugar, garlic, chili

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

Madai truffle — Black truffle ponzu, cherry tomato, Mitsuba, Menegi, Quail eggs yolk

SUSHI & SASHIMI

Sushi & sashimi platter — 3 types of sushi & sashimi

HOT

Choose one per person

Cauliflower (v) — Black 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

Beef tenderloin — King oyster mushroom, parsnip puree, truffle jus (+98)

DESSERT

For sharing

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

Matcha lava — Roasted white chocolate, soba cracker

EXECUTIVE GROUP LUNCH MENU

788 PP

SHARING

Edamame (v) — Sea salt, yuzu, ao nori

Tomato (v) — Japanese 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 — Black truffle ponzu, cherry tomato, Mitsuba, Menegi, Quail eggs yolk

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) — Black truffle, passion fruit, capers, almonds

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

Lamb chops — Smoked eggplant, barley miso, vinegared kyuri

Tempura selection — Tiger prawn, white fish, assorted vegetable

Beef tenderloin — King oyster mushroom, parsnip puree, truffle jus (+98)

DESSERT

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

Yuzu & white chocolate soufflé — Mango & Shiikuwasha marmalade

🌿 Please allow 2 hours for your dining experience

Menus are subject to change depending on ingredient availability.

Subject to 10% service charge.

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

Tempura yasai — Sweet potato, takuan, burdock, shiso tempura

HOT

Cauliflower — Black truffle, passion fruit, capers, almonds

Vegetable tempura — Japanese seasonal vegetables, tentsuyu

DESSERT

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

Tropical fruit plate

Menus are subject to change depending on ingredient availability.

Subject to 10% service charge.

GET IN TOUCH

BE THE FIRST TO HOST
AN EVENT WITH US

CONTACT

info@honjokko.hk
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Business enquiries via WhatsApp
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