



FESTIVE KIT


FROM 20 NOV - 30 DEC



HONJOKKO

SUSHI  CLUB

CONCEPT

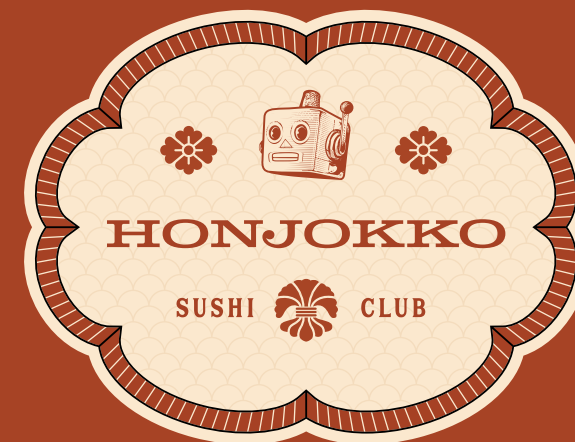


A sushi-centric extension of our successful modern Japanese restaurant Honjo in Sheung Wan, Honjokko was born to delight the guests of Eastern Hong Kong with it's own cultured personality. With a slightly different palette, Honjokko will be a refined restaurant to experience carefully crafted Japanese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

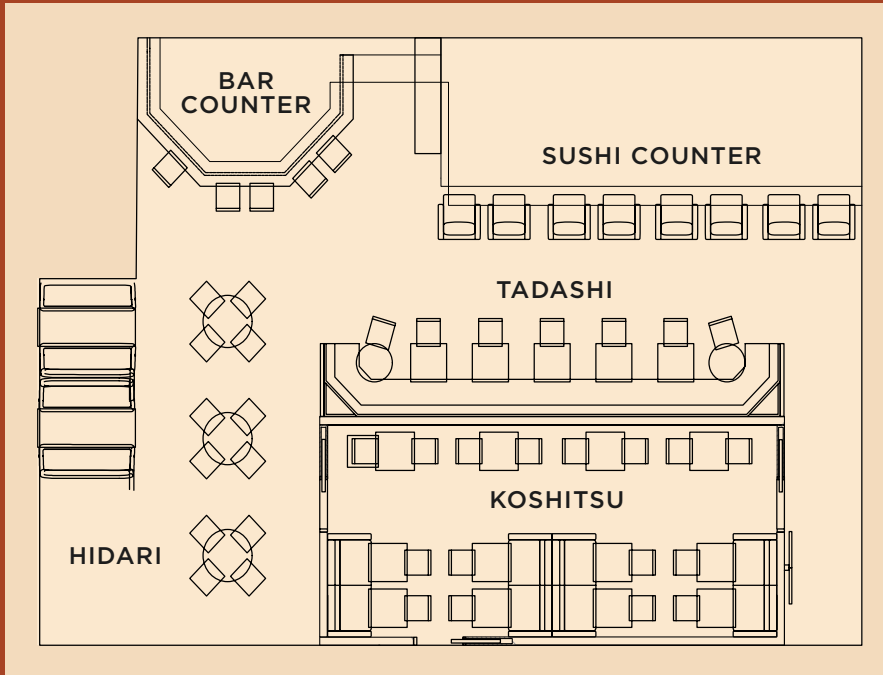
FOOD & BEVERAGE

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
events@piratagroup.hk



HONJOKKO



HOURS

LUNCH 11:00 – 14:30

BRUNCH 11:00 – 14:30

DINNER:

SUN - THU 17:30 – 21:00

FRI - SAT 17:30 – 21:30

CAPACITY

HIDARI 24

TADASHI 16

PRIVATE DINING ROOM:

KOSHITSU 24

TOTAL CAPACITY 78





GROUP DINNER MENUS



GROUP DINNER MENU A



588 PP

All dishes to share on the table



SHARING

Edamame (v) — Sea salt, yuzu, ao nori

Hamachi — Sliced yellowtail, yuzu-soy, pickled plum

Wings — Okinawa black sugar, garlic, chili

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

SUSHI

Sushi platter — Hotate, saba, hamachi

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

HOT

Salmon teriyaki — Charred lime, fresh chili, spring onion

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

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

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



668 PP

All dishes to share on the table



SHARING

Edamame (v) — Sea salt, yuzu, ao nori

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

Hamachi — Sliced yellowtail, yuzu-shoyu, pickled plum

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

Madai truffle — Black truffle ponzu, cherry tomato, mitsuba, menegi, quail eggs yolk (+68 per piece)

CHEF'S SUSHI & SASHIMI PLATTER

Sashimi — Salmon, akami, scallop

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

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

HOT

Robata pork belly — Honey-ponzu glaze, yuzu daikon

Akitakomachi — Steamed rice with curry crumble & house pickle

Tempura selection — Tiger prawn, assorted vegetable

Lamb chop — Smoked eggplant, barley miso, vinegared kyuri (+98)

DESSERT

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

Subject to 10% service charge.



GROUP DINNER MENU C



1180 PP

All dishes to share on the table

SHARING

Edamame (v) — Sea salt, yuzu, ao nori

Corn tempura (v) — Tentsuyu, shishito pepper, ito-togarashi

Katsuo tataki — Charred bonito tuna, Daikon oroshi, shiso ponzu

Madai truffle — Black truffle ponzu, cherry tomato, mitsuba, menegi, quail eggs yolk

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

Wings — Boneless, Okinawa black sugar, garlic, chili

CHEF'S DELUXE SUSHI & SASHIMI PLATTER

Sashimi — O-toro, chu-toro, ama 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

Chili tail gunkan — Spicy garlic, yellowtail, kyuri

HOT

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

Hamachi kama — Salt-grilled yellowtail collar, charred

Assorted vegetable tempura (v) — Tentsuyu seasonal vegetables

Akitakomachi (v) — Steamed rice with curry crumble & house pickle

DESSERT

Matcha lava — Roasted white chocolate, soba cracker



VEGETARIAN DINNER MENU



588 PP

All dishes to share on the table

SHARING

Edamame — Sea salt, yuzu, ao nori

Spinach — White sesame sauce, pickled mustard seeds

Corn tempura — Tentsuyu, shishito pepper, ito-togarashi

Mizuna salad — Pomelo, mirin vinaigrette

Agedashi — Crispy tofu, spring onion, ginger broth

SUSHI

Shojin sushi — Assorted vegetarian sushi

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

HOT

Cauliflower — Black truffle, passionfruit, capers, almonds

Assorted vegetable tempura — Tentsuyu seasonal vegetables

Akitakomachi — Steamed rice with curry crumble & house pickle

DESSERT

Yuzu sorbet — Tropical fruits, passion fruit -mint syrup

Subject to 10% service charge.



GROUP BRUNCH MENUS



GROUP BRUNCH MENU



498 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, toszazu, chorizo oil

SUSHI & SASHIMI

Sushi & sashimi platter — 2 types of sashimi (hamachi, salmon) &

3 types of sushi (salmon, hamachi, akami)

Oysters — (+21 per pc)

HOT

Tempura selection — Tiger prawn, white fish, assorted vegetables, tentsuyu

Choose one per person

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

Salmon teriyaki — Charred lime, fresh chili, spring onion

DESSERT

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

Tropical fruit selection

Subject to 10% service charge.



VEGETARIAN BRUNCH MENU



498 PP

All dishes to share on the table



SHARING

Edamame — Sea salt, yuzu, ao nori

Spinach — White sesame sauce, pickled mustard seeds

Corn tempura — Tentsuyu, shishito pepper, ito-togarashi

Mizuna salad — Pomelo, mirin vinaigrette

Agedashi — Crispy tofu, spring onion, ginger broth

SUSHI

Shojin sushi — Assorted vegetarian sushi

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

HOT

Cauliflower — Truffle, passionfruit, capers, almonds

Assorted vegetable tempura — Japanese seasonal vegetables, tentsuyu

Eggplant — Miso glazed, sesame, red chili

DESSERT

Yuzu sorbet — Tropical fruits, passion fruit - mint syrup

Tropical fruit selection

Menus are subject to change depending on ingredient availability.

Subject to 10% service charge.



GROUP LUNCH MENUS



GROUP LUNCH MENU A



328 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 — Boneless, Okinawa black sugar, garlic, chili

Hamachi — Sliced yellowtail, yuzu-shoyu, pickled plum

HOT

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

Chicken teriyaki — Cabbage & ginger salad, sesame rice

Chilean sea bass — Miso-glazed black cod, charred lime (+138)

DESSERT

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

Tropical fruit selection

Menus are subject to change depending on ingredient availability.

Subject to 10% service charge.



GROUP LUNCH MENU B



498 PP

All dishes to share on the table



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

SUSHI & SASHIMI

Sushi & sashimi platter — 2 types of sashimi, 3 types of sushi

HOT

Cauliflower (v) — Black truffle, passionfruit, capers, almonds

Salmon teriyaki — Charred lime, chilli

Beef tenderloin — King oyster mushroom, parsnip puree, truffle jus (+198)

DESSERT

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

Tropical fruit selection

Menus are subject to change depending on ingredient availability.

Subject to 10% service charge.

VEGETARIAN LUNCH MENU

328 PP

All dishes to share on the table

SHARING

Edamame — Sea salt, yuzu, ao nori

Spinach — White sesame sauce, pickled mustard seeds

Corn tempura — Tentsuyu, shishito pepper, ito-togarashi

SUSHI

Shojin sushi — Avocado maki, vegetarian nigiri

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

HOT

Cauliflower — Truffle, passion fruit, capers, almonds

Vegetable tempura — Japanese seasonal vegetables, tentsuyu

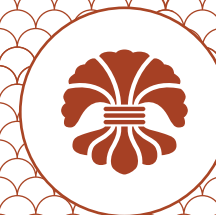
DESSERT

Yuzu sorbet — Tropical fruits, passion fruit -mint syrup

Tropical fruit selection

Menus are subject to change depending on ingredient availability.

Subject to 10% service charge.





LUNCH & DINNER FREE-FLOW



CLASSIC - 298 PP

2 hours



PREMIUM - 598 PP

2 hours

(SPARKLING) Santa Margherita Prosecco, Veneto, Italy

(WHITE WINE) Toc Bas, Friulano, Friuli-Venezia Giulia, Italy

(RED WINE) ColleMassari Rigoletto Montecucco Rosso, Sangiovese, Italy

(SAKE) Hoku Shika Kimoto Honjozo, Akita, Japan

(BEER) Asahi Draught, Japan

Soft Drinks Selection

(CHAMPAGNE) Perrier-Jouët Grand Brut NV, France

(WHITE WINE) Domaine Fouassier Sancerre Sauvignon Blanc, Loire Valley, France

(RED WINE) Woodstock Shiraz, McLaren Vale, Australia

(SAKE) Hoku Shika Kimoto Honjozo, Akita, Japan

House Spirits and Mixers (Beefeater Gin, Absolut Vodka, Olmeca Tequila, Havana Rum 3 Yrs, Chivas 12 YO)

(BEER) Asahi Draught, Japan

Soft Drinks Selection



GET IN TOUCH

CONTACT

events@piratagroup.hk

We look forward to hosting you.

