

**THE  
DREAMER  
— 680 P.P.**

Wine & Sake  
pairing +380 (5)

Edamame (v) — Steamed, sea salt or spicy  
Wings — Okinawa black sugar, garlic, fresh chilli  
Salmon — Tapioca puff, yuzu-koshu, purple shiso  
Iberico — Seared tenderloin, Sichuan oil, ginger scallion pesto

O-toro — Thai basil, red onion, yuzu soy, bubu arare  
Tartare — Torched Wagyu, pickled rakyō, wasabi, pane caesau

Sashimi & maki selection — 4 kinds of sashimi & seasonal maki  
Honjo tempura selection — Lotus root, shiso, prawns

Hamachi kama — Salt grilled, Asian chimichurri  
(Upgrade to Wagyu striploin BMS 7, 120g for 100)  
Takana fried rice (v) — Sweet corn, garlic, egg

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

**THE  
TRAVELLER  
— 980 P.P.**

Wine & Sake  
pairing +580 (6)

Edamame (v) — Steamed, sea salt or spicy  
Cauliflower (v) — Black truffle sauce, passion fruit butter, capers, almonds  
Tuna cracker — Avocado mousse, rice cracker, ikura

Uni — Eggplant caviar, Hokkaido sea urchin, fresh wasabi  
Hamachi — Rocket butter, white ponzu gel, yukari  
Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives

Sashimi — 6 kinds premium selection  
Sushi — 4 tokusen nigiri

New Zealand Dover sole tempura — Mizuna, red onion, dashi ponzu  
Wagyu striploin — Australian BMS 3, yuzu truffle (Upgrade to BMS 7 for 50)  
Mizuna salad (v) — Yuzu-miso dressing, pickled carrots, cherry tomatoes,  
onion tempura

Too much chocolate — Raspberry sorbet, shish sponge, coconut rum  
(For bigger tables of 4 or above, we offer a Chef's selection platter for dessert)

\* Needs the participation  
of the entire table. Vegetarian  
menu available upon request.  
Please let our team know  
of any dietary requirements



## SMALL

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Edamame (v) — Steamed, sea salt or spicy .....	35
Shishito (v) — Ponzu, shichimi .....	100
Manila clams — Black beans, roasted garlic miso butter .....	190
Squid — Rice batter, soy calamansi gel .....	120
☼ Wings — Okinawa black sugar, garlic, fresh chilli .....	100
Spinach (v) — Chilled, sesame sauce, mustard seeds .....	80
☼ Fruit tomato (v) — Arbequina oil, yuzu gelee, hojiso .....	130
Uni — Eggplant caviar, Hokkaido sea urchin, fresh wasabi .....	180
Tuna cracker — Avocado mousse, rice cracker, ikura .....	150
Salmon — Tapioca puff, yuzu-koshu, purple shiso .....	130

## RAW

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Oyster (1pc) — Shiso mignonette or yuzu tabasco .....	65
Iberico — Seared tenderloin, Sichuan oil, ginger scallion salsa .....	120
Daikon (v) — Carpaccio, radish sprouts, green tea oil .....	90
☼ Hamachi — Rocket butter, white ponzu gel, yukari .....	140
Tuna & soba — Bluefin tuna sashimi, cold green tea soba, wasabi .....	210
O-toro — Thai basil, red onion, yuzu soy, bubu arare .....	180
☼ Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives .....	150

## HOT

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☼ Baby chicken & rice — Mushroom, pancetta, hazelnut, ginger roast sauce .....	260
Pork ribs — Apple-tamarind tonkatsu, peanuts, wasabi daikon .....	230
☼ Cauliflower (v) — Black truffle, passion fruit butter sauce, capers, almonds .....	190
New Zealand Dover sole tempura — Mizuna, red onion, dashi ponzu .....	290
☼ Whole seabass — Kombu, scallion pesto, sesame oil, chilli ponzu dip .....	380
Salmon teriyaki — Charred lime, fresh chilli .....	220
<b>GRILL</b>	
Australian wagyu striploin BMS 3 (250g) — Asian chimichurri .....	310
Australian wagyu striploin BMS 7 (200g) — Yuzu truffle .....	380
Japanese wagyu tenderloin (150g) — Fresh wasabi, salt selection .....	490

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## TEMPURA

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<b>CLASSIC</b>	☼ Japanese vegetables (v) — Seasonal selection .....	120
	Honjo tempura selection — Black tiger prawns, Japanese vegetables .....	240
	Japanese mushrooms (v) — Maitake, enoki, shitake, tentsuyu .....	150
<b>MODERN</b>	☼ Boston lobster — Wasabi aioli (very limited availability) .....	420
	Camembert (v) — Orange, truffled onions .....	110
	☼ Broccolini (v) — Truffle soy .....	80
	Short rib — Shiso, bubu are, miso .....	160

\* All our tempuras are served with a salt flight on the side.



# SUSHI & SASHIMI

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<b>SUSHI</b>	Regular (1-2 ppl.) — 6 nigiri & 1 maki .....	240
<b>PLATTER</b>	Medium (3-4 ppl.) — 16 nigiri & 2 maki.....	490
	Large (5-6 ppl.) — 24 nigiri & 3 maki.....	720
<b>SASHIMI</b>	Regular (1-2 ppl.) — 4 kinds, 2 pcs each .....	270
<b>PLATTER</b>	Medium (3-4 ppl.) — 6 kinds, 4 pcs each.....	720
	Honjo deluxe — 9 kinds premium selection, 4 pcs each .....	1280
<b>CHEF</b>	☼ Hon maguro — Akami, chu-toro, o-toro in sushi & sashimi .....	490
<b>SELECTION</b>	Tokusen nigiri — 7pcs premium (1 person) .....	260
	Shojin sushi (v) — Avocado maki, 5pcs vegetarian nigiri .....	150
	☼ Kaisen don — Premium Japanese sashimi, sushi rice .....	460

## N / S

<b>NIGIRI (2)</b>	Akami bluefin tuna .....	120/160
<b>SASHIMI (3)</b>	Chu-toro bluefin tuna .....	160 / 190
	O-toro bluefin tuna .....	210 / 270
	Sake .....	65 / 95
	Hamachi .....	80 / 120
	Hotate .....	140 / 190
	Suzuki.....	80 / 120
	Madai .....	85 / 170
	Uni.....	m.p.
	Seasonal fish.....	m.p.

## SIDES

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Hijiki salad (v) — Tofu, edamame, pickled onions, avocado, crispy lotus root .....	100
Mizuna salad (v) — Yuzu-miso dressing, pickled carrots, cherry tomatoes, onion tempura .....	120
Takana fried rice (v) — Sweet corn, garlic, egg .....	120
☼ Corn (v) — Charred, miso butter, shichimi, parmesan .....	75
Sweet potato (v) — Soy brown butter .....	110
Chilled “burnt” eggplant (v) — Garlic, ponzu .....	90

## A WORD ABOUT HONJO

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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.

Our menu is designed for sharing. We have placed immense effort and care into crafting this menu and are excited for you to have a taste. The menu is composed by different sections - small and raw dishes to start with, followed by sushi, sashimi and tempura, and finally concluding with hot dishes, rice and noodles. 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.

