

**THE
DREAMER
— 680 P.P.**

Wine & Sake
pairing +380 (5)

Edamame (v) — Steamed, sea salt
Pork belly — Slow cooked, apple pure, honey ponzu glaze
Hamachi — Miso lime dressing, ginger chili pickle

Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives
O-toro — Basil, red onion, yuzu soy, bubu arare

Sashimi — 3 kinds premium selection

Sushi — 3 tokusen nigiri

Japanese mushroom tempura (v) — Maitake, enoki, shitake, tentsuyu
USDA prime ribeye — Asian chimichurri
Takana fried rice (v) — Sweet corn, garlic chilli, 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
Fruit tomato (v) — Arbequina oil, yuzu gelee, hojiso
Corn tempura (v) — Sweet corn, Japanese saffron, wasabi tentsuyu

Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives
Uni — Eggplant caviar, Hokkaido sea urchin, fresh wasabi
Hamachi salad — Yuzu dressing, mizuna salad, cherry tomatoes
Spicy tuna — Shiso tempura, tobiko, soy, chives

Sashimi — 4 kinds premium selection

Sushi — 4 tokusen nigiri

New Zealand Dover sole tempura — Mizuna, dashi, red onion
Wagyu striploin BMS 7 — Garlic miso dipping sauce
Miso eggplant (v) — Sweet and salty miso glaze, sesame seeds

Chocolate truffles — Asahi beer batter, dark chocolate ganache,
berry coulis, matcha ice cream

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



SMALL

Edamame (v) — Steamed, sea salt	45
☼ Fruit tomato (v) — Arbequina oil, yuzu gelee, hojiso	130
☼ Wings — Okinawa black sugar, garlic, fresh chilli	100
Uni — Eggplant caviar, Hokkaido sea urchin, fresh wasabi	190
Pork belly — Slow cooked, apple puree, honey ponzu glaze	160
Tuna cracker — Avocado mousse, rice cracker, ikura	150
Salmon Puff — Tapioca puff, yuzu-kosho.....	130
Daikon (v) — Pickled, watermelon radish, green radish, daikon, shiso cress	90
Gyoza — Wagyu, ginger, spring onion, sesame, tentsuyu	160

RAW

☼ Oyster — Shiso mignonette, ponzu jelly (1pc).....	65
Tuna soba — Bluefin tuna sashimi, cold green tea soba, wasabi	210
Hamachi — Rocket butter, yuzu gel, nori paste	140
Spinach (v) — Chilled sesame sauce, mustard seeds	90
Spicy tuna — Shiso tempura, tobiko, soy, chives.....	180
☼ O-toro — Basil, red onion, yuzu soy, bubu areare	210
Wagyu — Chorizo oil, Asahi tosazu, crispy quinoa, chives	150

SUSHI & SASHIMI

SUSHI	Regular (1-2 ppl.) — 6 nigiri & 1 maki	240
PLATTER	Medium (3-4 ppl.) — 16 nigiri & 2 maki.....	490
	Large (5-6 ppl.) — 24 nigiri & 3 maki.....	720
SASHIMI	Regular (1-2 ppl.) — 4 kinds, 2 pcs each	270
PLATTER	Medium (3-4 ppl.) — 6 kinds, 4 pcs each.....	720
	Honjo deluxe — 9 kinds premium selection, 4 pcs each	1280
CHEF	☼ Hon maguro — Akami, chu-toro, o-toro in sushi & sashimi	490
SELECTION	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
NIGIRI (2)	Akami bluefin tuna	120/160
SASHIMI (3)	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.



HOT

☼	Baby chicken & rice — Mushroom, pancetta, hazelnut, ginger roast sauce.....	260
☼	Pork ribs — Apple, tamarind tonkatsu, peanuts, wasabi daikon	230
	Lamb rack — Edamame puree, saltado sauce	480
	Short rib — Slow braised, red wine miso, daikon pickle	440
	Cauliflower (v) — Black truffle, passion fruit butter sauce, capers, almonds	190
☼	Whole sea bass — Kombu, scallion pesto, sesame oil, chilli ponzu dip	380
☼	Salmon teriyaki — Charred lime, fresh chilli	220
GRILL	Prime Ribeye (250g) — Spicy Asian herbed dipping sauce	340
	A3 wagyu ribeye (200g) — Roasted garlic miso dipping sauce	590
	Wagyu BMS 7 (250g) — Yuzu-soy dipping sauce	420

TEMPURA

CLASSIC	Japanese mushroom (v) — Maitake, enoki, shitake, tentsuyu	150
	☼ Japanese vegetables (v) — Seasonal selection of Japanese vegetables	130
	☼ Honjo tempura selection — Black tiger prawns, Japanese vegetables	240
MODERN	Dover sole tempura — Mizuna, dashi, red onion	290
	Boston lobster — Wasabi aioli.....	420
	☼ Camembert (v) — Orange, truffle onions.....	110
	☼ Broccolini (v) — Truffle soy	80
	☼ Corn (v) — Sweet corn, Japanese saffron	130

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

GREENS

Hamachi salad — Yuzu dressing, mizuna salad, cherry tomatoes	160
Charred corn (v) — Charred, miso butter, shichimi, parmesan	80
Miso eggplant (v) — Sweet & salty miso glaze, sesame seeds.....	120
Mizuna salad (v) — Chestnuts, avocado, baby asparagus, miso lime dressing	110
Takana fried rice (v) — Sweet corn, garlic chilli, egg	120

A WORD ABOUT HONJO

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.

