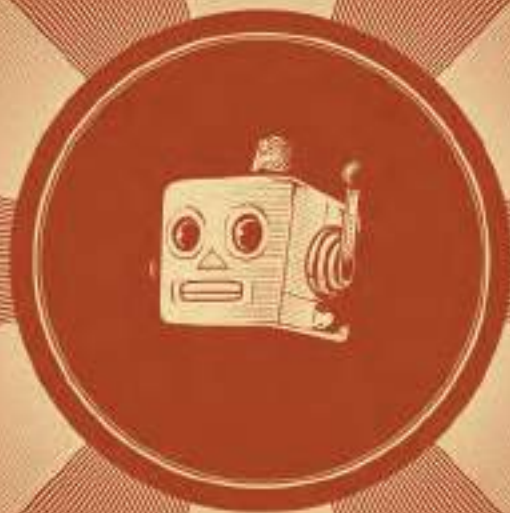


HONJO



FESTIVE KIT
15 NOVEMBER - 30 DECEMBER





WHY HONJO

Honjo is an elegant restaurant that beguiles guests into entering, at first, what looks like a traditional Japanese home. Once past the Bar and the Tin Toy Lobby, guests enter the Safari Room festooned with objets d'art from around the world - a visual spectacle that hints at the bold, adventurous experience that's to ensue. Pick from seats on the intimate Sushi Bar from which chefs artfully prepare cold and raw dishes to order, to semi-private or private bookings in the Red Armoury or the exclusive Blue Suite. Honjo is a dreamer's playground, the ultimate venue to make your dreams come true.



FLOORPLAN

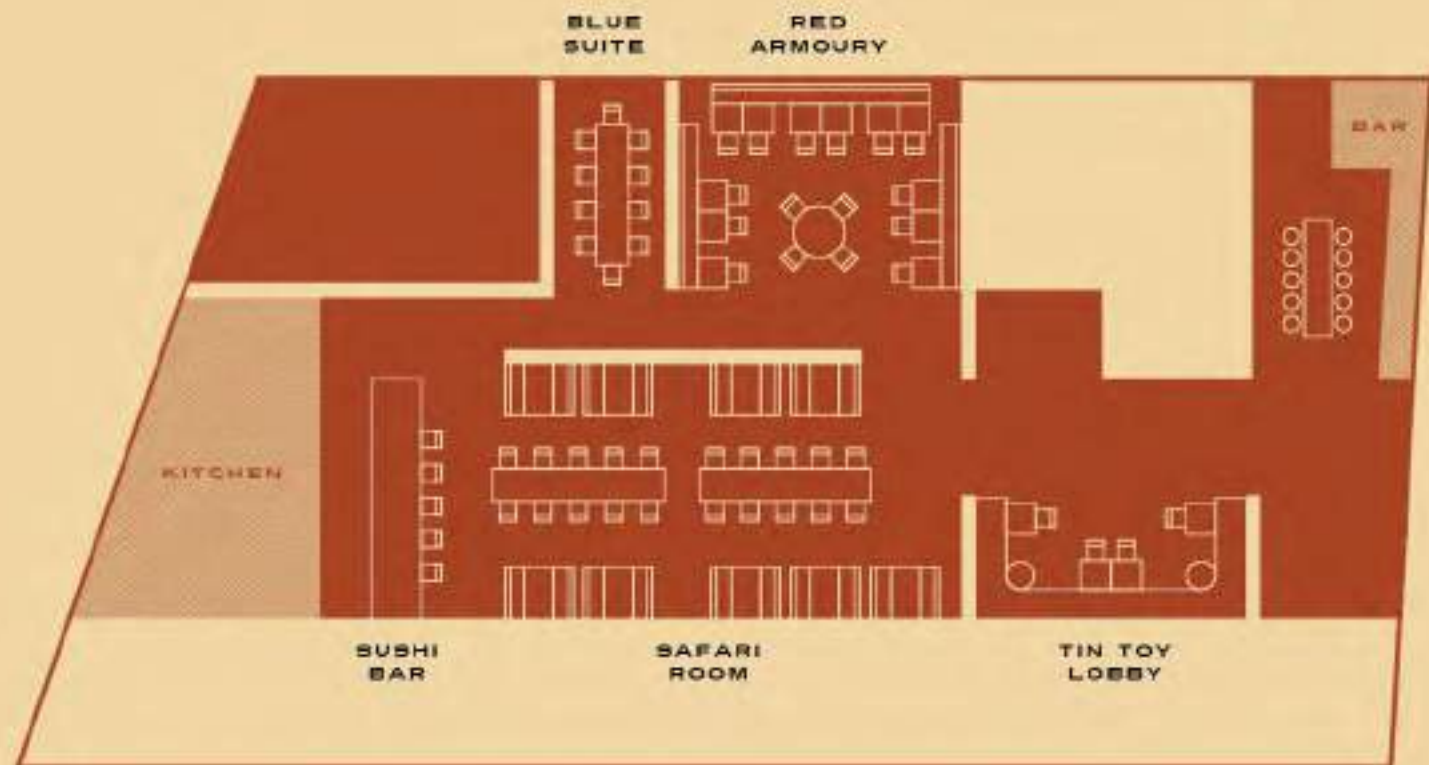
CAPACITY

RED ARMOURY 28 guests

BLUE SUITE 10 guests

SAFARI ROOM 58 guests

TIN TOY LOBBY 12/14 guests





FESTIVE MENUS

Soak in Honjo's warm and inviting atmosphere. Delight in progressive tasting menus designed to intrigue and delight your palate. Dishes pay respect to Japanese precision while freely absorbing influences from other cultures. Wash it all down with champagne, fine wines and carefully selected sake for a truly convivial and memorable experience.



GROUP DINNER MENUS

OSAKA

680

PER PERSON

All dishes to share on the table

Edamame (v) — Steamed, sea salt

Soft Shell Crab — Green chili mayo, mizuna salad

Salmon — Tapioca puff, yuzu-kosho, purple shiso

Wings — Okinawa black sugar, garlic, fresh chilli

Spinach (v) — Chilled, sesame sauce, mustard seeds

Sushi Platter — Maguro, salmon, hamachi

Pork Belly Skewers — Honey ponzu glaze, yuzu daikon

Broccoli Tempura (v) — Truffle soy

Corn Tempura (v) — Sweet corn, Japanese saffron, wasabi tentsuyu

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

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.



TOKYO



820

PER PERSON

All dishes to share on the table

Edamame (v) — Steamed, sea salt

Spinach (v) — Chilled, sesame sauce, mustard seeds

Tai — Kombu-cured sea bream, black truffle soy, salted kombu

Hamachi — Sliced yellowtail, yuzu-soy, pickled plum

Wagyu — Beef tataki, shishito pepper, tozazu, chorizo oil, toasted rice

Wings — Okinawa black sugar, garlic, fresh chilli

Sushi and Sashimi Platter — Akami, chu-toro, hamachi, ebi

USDA Prime Rib-eye — Grilled, spicy Asian dipping sauce

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

Honjo Tempura Selection — Tiger prawns, seasonal Japanese vegetables

Choose 1 per person

Kuromitsu Cheesecake — Candied pineapple, vanilla ice cream

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

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.





KYOTO

1,280

PER PERSON

All dishes to share on the table



Edamame (v) — Steamed, sea salt

Mizuna Salad — Japanese mizuna, crispy scallop, pomelo, mirin vinaigrette

Uni Bombs — Sea urchin, ikura, avocado, fresh wasabi, tapioca puff

O-toro — Basil, red onion, creamy wasabi, bubu arare 210

Wagyu — Beef tataki, shishito pepper, tozazu, chorizo oil, toasted rice

Hamachi — Sliced yellowtail, yuzu-soy, pickled plum

Deluxe Sushi & Sashimi Platte — Premium seasonal market-fresh selection

Otoro, chu-toro, hamachi, salmon, scallop, amai ebi

Wagyu Striploin — Australian BMS 3 striploin, garlic miso dipping sauce

Barramundi — Salt grilled, green pea, pea shoots, fresh & pickled wasabi

Cherry & Umeboshi Curd — Crispy meringue, vanilla ice cream

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

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.



← NAGOYA →

VEGETARIAN

580

PER PERSON

All dishes to share on the table

Edamame (v) — Steamed, sea salt

Spinach (v) — Chilled, sesame sauce, mustard seeds

Fruit Tomato (v) — Arbequina oil, yuzu gelee, hojiso

Mizuna Salad (v) — Japanese mizuna, pomelo, mirin vinaigrette

Shojin Sushi (v) — Avocado maki, Vegetarian Nigiri

Corn Tempura (v) — Sweet corn, Japanese saffron,
wasabi tentsuyu

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

Takana Fried Rice (v) — Sweet corn, garlic, egg

Cherry & Umeboshi Curd — Crispy meringue, vanilla ice cream

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.

• BEVERAGES •

PACKAGES 2021

PACKAGE

A

280

PER PERSON

*For 2 hours
+180p.p. for an additional hour
(Pending table availability)*



Beer
Asahi Draft

Sparkling
Santa Margherita Prosecco

White Wine
Toc Bas, Friulano

Red Wine
Tenute Silvio Nardi Rosso di Montalcino, Sangiovese

Sake
Hoku Junmai Daiginjo

Soft Drinks Selection



PACKAGE

B

380

PER PERSON

*For 2 hours
+250p.p. for an additional hour
(Pending table availability)*



Beer
Asahi Draft

Sparkling
Perrier-Jouët Champagne

White Wine
Domaine Fouassier Sancerre

Red Wine
Petit Vega 8M Ribera del Duero

Sake
Hoku Junmai Daiginjo

Soft Drinks Selection

House Spirits and Mixers
*Plymouth Gin, Absolut Vodka, Olmecca Tequila,
Havana 3 Rum, Mars Whiskey*



NO SERVICE CHARGE. ALL TIPS GO TO STAFF.

GROUP BRUNCH MENUS

MENU

A

468

PER PERSON

All dishes to share on the table

Edamame (v) — Steamed, sea salt

Wings — Okinawa black sugar, garlic, fresh chilli

Spinach (v) — Chilled, sesame sauce, mustard seeds

Wagyu — Beef tataki, shishito pepper, toshizu, chorizo oil, toasted rice

Sushi Platter — 6 nigiris & 1 maki (salmon, hamachi, akami)

Oysters — 2 per person

Choose 1 per person

Chicken — Baked baby chicken, miso-pumpkin puree, kale

Flank — Marinated grilled flank steak, wasabi puree, oyster mushrooms

Salmon Teriyaki — Charred lime, chilli

Choose 1 per person

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

Tropical Fruits Selection

MENU

B

528

PER PERSON

All dishes to share on the table

Edamame (v) — Steamed, sea salt

Wings — Okinawa black sugar, garlic, fresh chilli

Spinach (v) — Chilled, sesame sauce, mustard seeds

Wagyu — Beef tataki, shishito pepper, toshizu, chorizo oil, toasted rice

Free flow sushi and oyster selection

Selection of nigiri, maki & sashimi

Hamachi, salmon, akami, oysters

Choose 1 per person

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

Honjo Tempura — Tiger prawns, Japanese vegetables, tentsuyu

Rib-Eye — USDA prime rib-eye, Asian chimichurri

Kuromitsu Cheesecake — Candied pineapple, vanilla ice cream

Tropical Fruits Selection

GROUP BRUNCH VEGETARIAN

468

PER PERSON

All dishes to share on the table

Edamame (v) — Steamed, sea salt

Spinach (v) — Chilled, sesame sauce, mustard seeds

Mizuna Salad (v) — Japanese mizuna, pomelo, mirin vinaigrette

Fruit Tomato (v) — Arbequina oil, yuzu gelee, hojiso

Shojin Sushi (v) — Avocado maki, Vegetarian Nigiri

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

Vegetable Tempura (v) — Japanese seasonal vegetables, tentsuyu

Chef's Dessert Selection

Tropical Fruits Selection

BRUNCH FREE-FLOW

PACKAGES 2021

CLASSIC FREE-FLOW

280

PER PERSON

For 2 hours

Signature Sake Station

Hoku Shika Kimoto, Honjozo — Akita, Japan
Yakatsuru Iwai Kurabu — Kyoto, Japan

Sparkling

Santa Margherita Prosecco — Veneto, Italy

White Wine

Finca Altozano Verdejo, Sauvignon Blanc — Castilla, Spain

Red Wine

Finca Altozano Tempranillo — Castilla, Spain

Liquor

Sata Kakutama Umeshu, Plum Sake — Kagoshima, Japan

Beer

Asahi Draught — Japan

Cocktail

Okiru — Absolut Vodka, cherry blossom, lychee, lemon juice, soda
Hinode — House infused earl grey Chivas Regal Whisky, yuzu, elderflower, soda

CHAMPAGNE FREE-FLOW

380

PER PERSON

For 2 hours

Perrier-Jouët Grand Brut, Champagne, France
Four Fox Sake, Niigata, Japan

Signature Sake Station

Hoku Shika Kimoto, Honjozo — Akita, Japan
Yakatsuru Iwai Kurabu — Kyoto, Japan

Sparkling

Santa Margherita Prosecco — Veneto, Italy

White Wine

Finca Altozano Verdejo, Sauvignon Blanc — Castilla, Spain

Red Wine

Finca Altozano Tempranillo — Castilla, Spain

Liquor

Sata Kakutama Umeshu, Plum Sake — Kagoshima, Japan

Beer

Asahi Draught — Japan

Cocktail

Okiru — Absolut Vodka, cherry blossom, lychee, lemon juice, soda
Hinode — House infused earl grey Chivas Regal Whisky, yuzu, elderflower, soda

NO SERVICE CHARGE. ALL TIPS GO TO STAFF.

GROUP LUNCH MENUS



298

PER PERSON

All dishes to share on the table

Edamame (v) — Steamed, sea salt

Salmon Puffs — Tapioca puff, yuzu kosho

Wings — Okinawa black sugar, garlic, fresh chilli

Spinach (v) — Chilled, sesame sauce, mustard seeds

Choose 1 per person

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

Salmon Teriyaki — Charred lime, chilli

Takana Fried Rice (v) — Sweet corn, garlic, egg

Mix Leaf Salad (v) — Pickled carrot, cherry tomatoes,

crispy quinoa, yuzu dressing

Matcha Lava — Roasted white chocolate,

vanilla ice cream, soba cracker



488

PER PERSON

All dishes to share on the table

Edamame (v) — Steamed, sea salt

Wings — Okinawa black sugar, garlic, fresh chilli

Corn Tempura (v) — Sweet corn, Japanese saffron, wasabi tentsuyu

Spinach (v) — Chilled, sesame sauce, mustard seeds

Hamachi — Sliced yellowtail, yuzu-soy, pickled plume

Sush Platter — Premium seasonal market-fresh selection

Hamachi, chu-toro, salmon, amai ebi

Choose 1 per person

Rib-Eye (200g) — USDA prime ribeye, Asian chimichurri

Salmon Teriyaki — Charred lime, chili

Vegetable Tempura — Seasonal selection of Japanese vegetables

Kuromitsu Cheesecake — Candied pineapple, vanilla ice cream

GROUP LUNCH VEGETARIAN

298

PER PERSON

All dishes to share on the table



Edamame (v) — Steamed, sea salt

Spinach (v) — Chilled, sesame sauce, mustard seeds

Corn Tempura (v) — Sweet corn, wasabi tentsuyu

Avocado Puff (v) — Tapioca puff, avocado mousse, wasabi

Shojin Sushi (v) — Avocado maki, Vegetarian Nigiri

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

Vegetable Tempura (v) — Japanese seasonal vegetables, tentsuyu

Miso Eggplant (v) — Miso, soy, sesame, chives

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

LET'S MAKE YOUR
EVENT HAPPEN!

CONTACT

groups@piratagroup.lk

WE'D LOVE TO HOST YOU.



HONJO