

Welcome to HONZEN
Our cuisine is constantly
evolving as an expression
of our 'Fusion'.

We prepare every dish to order
so that you can enjoy
all our specialities at their very best, so...
IT TAKES AS LONG AS IT TAKES

We have chosen to use
only selected and certified ingredients
in our dishes:

Fresh Balfegò bluefin tuna,
expertly blast-chilled,
to offer you the finest flavour
of the king of the seas;

Canary Islands sea bass;

Salmon from the Faroe Islands,
from extensive farming and
free from GMOs and antibiotics;

Ruvetto
(Oilfish or butterfish)
from the coast of Croatia;

Fresh wild 'Sockeye' salmon,
subject to availability, which we
prefer to the frozen variety caught on board

ALL PRODUCTS FEATURED
ON THE MENU ARE SUBJECT TO
STATUTORY SANITISATION
OR COOKED, OR BOTH

Service charge

8%



Antipasti cotti

GOHAN / SUMESHI € 3

Plain white rice
or with sushi seasoning

EDAMAME SPICY 7

Salted soya beans stir-fried with a spicy sauce

GOMA WAKAME 7

Slightly spicy seaweed with sesame seeds

PACCHERO GIAPPONESE 7 **NEW**

Half-sized ridged pacchero, panko-fried and
stuffed with lobster meat, served with edama-
me sauce and tomato flakes

EDAYAKI 4 pz 8 **NEW**

Potato starch balls,
marinated ginger and edamame

SAMOSA VERDI 5 pz 8

Spinach filo pastry triangles
filled with sautéed vegetables

TAKOYAKI 5 pz 8

Potato starch balls
with marinated ginger and octopus

POLPETTE DI TONNO 4 pz 8

Bites di tonno rosso
homemade panate e fritte

CRISPY POKER COTTO 4 pz 14/18 **NEW**

Cubes of fried rice seasoned with lobster
meat and octopus, Mediterranean-style



GAMBERI FURAI 4 pz 18
Panko-battered fried prawns
with summer sauce

GAMBERI SPECIAL 4 pz 18
Fried prawns with an almond coating
and teriyaki sauce

ASTICE IN TEMPURA 35
Shelled lobster (approx. 80 g) in tempura
with Dijon mustard sauce and eel sauce

Raw Starters

new **CRISPY POKER CRUDO 4 pz** € 12
Fried rice cubes
with a medley of raw fish tartare

new **TACOS NIKKEI 2 pz** € 16
Wheat flour shells filled with
white fish tartare and leche de tigre

new **BAO ROSSO 2 pz** 16
Steamed buns filled
with raw bluefin tuna and spicy sauce

GAMBERI TORYUFU 2 pz 17
Prawns fried in purple panko breadcrumbs
with a medley of raw salmon and truffle oil



Honzen's Raw Dishes

CHIPS HONZEN	10	
crispy open ravioli pastry with sushi rice and diced salmon dressed with yuzu sauce		
CHIPS SALMONE E RICCIO	14	
crispy open ravioli pastry with sushi rice and diced salmon with Canadian sea urchin		
CHIPS TONNO ROSSO	15	
crispy open ravioli pastry with sushi rice and diced bluefin tuna and ikura		
CHIPS GAMBERI ROSSI	16	
crispy open ravioli pastry with sushi rice and chopped red prawns with lemon zest		
FANTASIA DI TARTARE	46	new
Mini salmon, tuna and white fish tartares with the chef's selection of condiments		
TARTARE TONNO ROSSO	36	
Diced bluefin tuna with red prawns, balsamic vinegar pearls, kataifi and ito togarashi		
TARTARE SALMONE	28	
Diced salmon with red prawns, balsamic vine- gar pearls, kataifi and ito togarashi		
TARTARE MISTA	28	
Diced white fish, red prawns, balsamic vinegar pearls, kataifi and ito togarashi		
TIRADITO	28	
Selection of raw fish marinated in ponzu and served with jalapeño sauce		



CARPACCIO MISTO 28
NEW Various raw fish dressed with extra virgin olive oil, salt, pepper and tomato flakes

CARPACCIO SELVAGGIO 28
NEW Slices of sockeye salmon seasoned with extra virgin olive oil, salt and pepper

CARPACCIO SCOTTATO 28
A selection of various fish marinated in ponzu sauce and seared in sesame oil with wakame and katsuobushi

CEVICHE € 28
NEW White fish cut into tartare-style pieces, dressed with leche de tigre, mixed salad leaves and plantain crisps

TATAKY DI TONNO ROSSO 36
Fillet seared with sesame, served with courgette sauce and ito togarashi

NOT ALWAYS AVAILABLE AND NOT ALL MENUS...

What does that mean? It means that anyone who comes across them can try them

CAFONE GIAPPONESE 14
NEW Crostini made from cafone bread fried in extra virgin olive oil with a mince of raw bluefin tuna

CRUDO DI BLACK ANGUS 28
NEW Uruguayan rib-eye tartare 130/145 g with a Japanese sauce made with karashi mustard and shiitake mushrooms



Sashimi 4 pz

BUTTERFISH	€ 8
OCTOPUS	9
SALMON	9
CANARY ISLANDS SEA BASS	9
YELLOWTAIL	10
SCALLOP	10
BLUEFIN TUNA	13
BLUEFIN TUNA BELLY	15
MAZARA PRAWN (2 pieces)	20
SASHIMI MIX	€ 80

Selected by Chef Orlando

SASHIMI IMPERIALE 120

The selection is by the chef, but with the addition of 2 Mazara prawns and 2 scampi

new

Temaki 1 pz

Nori seaweed cone filled with rice and fish

SALMON	€ 11
SPICY SALMON	11
FURAI PRAWN	11
HONZEN	12

Salmon, avocado and prawn in tempura

Gunkan 2 pz

Rice wrapped in nori seaweed and tartare

BUTTERFISH	€ 8
SALMON	10
IKURA	11
SEA URCHIN	11
FLAMBÉED SALMON	11

CHEF'S OMAKASE 24 pieces € 88

Traditional mixed selection curated by Chef Orlando

new



Nigiri 2 pz

BUTTERFISH	€ 7
EEL	8
SALMON	8
OCTOPUS	9
CANARY ISLANDS SEA BASS	9
FLAMBÉED SALMON	9
YELLOWTAIL	9
COOKED PRAWN	10
SCALLOP	10
BLUEFIN TUNA	13
BLUEFIN TUNA BELLY	15
MAZARA PRONY	22

NIGIRI SET FUSION 8 pz 42

*Bluefin tuna, tuna belly, flambéed salmon
and fish selected by Chef Orlando*

Hosomaki 6 pz

CUCUMBER	€ 7
AVOCADO	7
TAMAGO	9
SALMON	10
COOKED PRAWN	11
BLUEFIN TUNA	13

Mixed Sets

SETS CANNOT BE MODIFIED

COOKED ROLL SET X2 12 ps € 30

FUSION ROLL SET X2 12 ps 34



Raw fish rolls

TAMAGO 4 pz	€ 14	
Salmon, tamago, tempura-fried asparagus and truffle shavings with teriyaki sauce		
RICCIOLA 4 pz	14	
Yellowtail, fried avocado, shiso, yuzu mayonnaise and ikura		
CALIFORNIA AL SESAMO 4 pz	14	
Salmon fillet, avocado and crème fraîche with toasted white and black sesame seeds		
SUZUKI 4 pz	18	NEW
Sea bass, tempura-fried asparagus, avocado, topped with sea bass and its own tartare		
CARIBE 4 pz	18	NEW
Sea bass, yellowtail, avocado, mayonnaise and katsuobushi		
SORRENTO 4 pz	18	
Scallop, lobster meat, mango, sun-dried tomato topped with salmon and Sorrento lemon		
SELVAGGIO 4 pz	18	NEW
Sockeye salmon, rocket, mango, sun-dried tomato and trout roe		
TRILOGY BLUEFINN 4 pz	20	NEW
Three cuts of bluefin tuna: akami, chutoro and otoro with avocado and kisami wasabi		
SCAMPO 4 pz	€ 26	NEW
Amberjack, avocado, scampi tartare, Honzen salad with ponzu		



Rolls with cooked fish

HOT ROLLS 4 pz € 14
Deep-fried salmon, baby spinach and prawns

FLAMBATO 4 pz 14
Salmon, prawns, lobster, avocado, crème fraîche

SMOKY 4 pz 15
Smoked salmon, rocket, prawns, lobster meat, avocado, truffle shavings

FURAI 5 pz 16
Deep-fried with furai prawns and lobster meat

ALMOND 5 pz 16
Deep-fried with almonds, salmon, prawns, crème fraîche

new **OCTOCHEF 5 pz** 18
Chef's rolls made with steamed octopus

Rolls with raw and cooked fish

VESUVIO 4 pz € 14
Lobster meat, avocado, salmon pâté, furai prawns and wasabi sesame seeds

CALIFORNIA HONZEN 4 pz 14
Lobster meat, mango, cucumber, salmon and prawns with tempura flakes and teriyaki

AVOCADO 4 pz € 15
Tempura prawns, salmon, topped with scallop, avocado and ikura



ROLLS ROYCE 4 pz 18

Soft-shell crab, lobster, red prawns, truffle oil

ACEVICHADO 4 pz 18

Furai prawns, avocado, topped with tuna, served with ceviche sauce and shichimi togarashi

ASTICE DELLO CHEF 4/5 pz 30

Grilled lobster, salmon, asparagus, avocado and mixed salad dressed Galician-style

NEW

Seafood first courses

GYOZA EBI 4 pz € 15

Steamed prawn and vegetable dumplings with spring onion and ginger with sesame sauce

GYOZA DENTICE 4 pz 18

Dumplings stuffed with red sea bream and caramelised carrots, served with butterfish sauce and herb-infused oil

RISO HONZEN 18

Rice with courgettes, squid, seven Japanese spices and dried raspberries

YAKIMESHI DI MARE € 18

Fried rice with French butter, seasonal vegetables and prawns, served with kimchi sauce

YAKISOBA CON GAMBERI 18

Buckwheat noodles stir-fried in French butter with seasonal vegetables and prawns

YAKISOBA CON ASTICE 33

Buckwheat noodles stir-fried in French butter with vegetables and lobster (70/80 g)



Not Fish First Courses

GYOZA VERDURE 4 pz € 14

Ravioli filled with beetroot, savoy cabbage, carrots, onion and garlic, served with a courgette sauce

YAKISOBA 15

Buckwheat noodles tossed in French butter with seasonal vegetables

YAKIMESHI 15

Rice stir-fried in French butter with vegetables

GYOZA MAIALE FRITTI 4 pz 13

Fried pork and spring onion dumplings

new **GYOZA PORK AL TARTUFO 4 pz** 15
Pork and truffle dumplings

new **YAKISOBA CON POLLO** 17
Buckwheat noodles stir-fried in French butter with seasonal vegetables and shredded chicken

Seafood dishes

BAO AL SALMONE 2 pz € 11

Steamed buns with seared salmon, tempura vegetables and sesame sauce

BAO ASTICE 2 pz 12

Steamed buns with lobster meat, tempura-fried courgettes and sweet-and-sour sauce

POLPO SU TELA 20

Seared octopus tentacles with fish sauce, courgettes and paprika oil, served with fried nori



SALMONE TERIYAKI 20
Salmon fillets glazed with teriyaki sauce
served with gohan rice

SUZUKI FURAI 20
Marinated sea bass, breaded in purple
panko, served with sautéed green chillies

Not Fish Main courses

NEW

GUA BAO 2 pz € 11
Buns filled with glazed pork
in teriyaki sauce

POLLO TERIYAKI 13
Chicken bites glazed with
teriyaki sauce, served with gohan rice

POLLO FURAI 15
Japanese-style panko-crust fried chicken
bites with summer sauce

TONKATSU (*Japanese cutlet*) 20
Marinated pork, breaded in panko
with sweet green chillies

NEW

MAIALE LACCATO 22
Pork glazed with beer sauce
and sautéed shiitake mushrooms

NEW

