

HOJOKO

GROUP & EVENT
DINING

A CONCEPT BY:

LIMAMI RIOT
Experience





Hojoko Japanese Tavern

Hojoko blends bold flavors, vinyl-driven atmosphere, and social dining. Designed for volume, community, and late-night energy!

We believe fine dining should have a little chaos in it. We were born from the spirit of Tokyo's back-alley izakayas — those neon-lit places where chefs cook from the heart, music fills the air, and no one cares who you are as long as you're having a good time.



OUR ROCKIN' SPACES!



The Groove

**25 seated, 30 standing
microphone and AV capabilities**

The Groove offers a more intimate vibe within Hojoko.
This fully private space is perfect for a work event, birthday party, or VIP celebration



THE DEN

40 seated, 50 standing

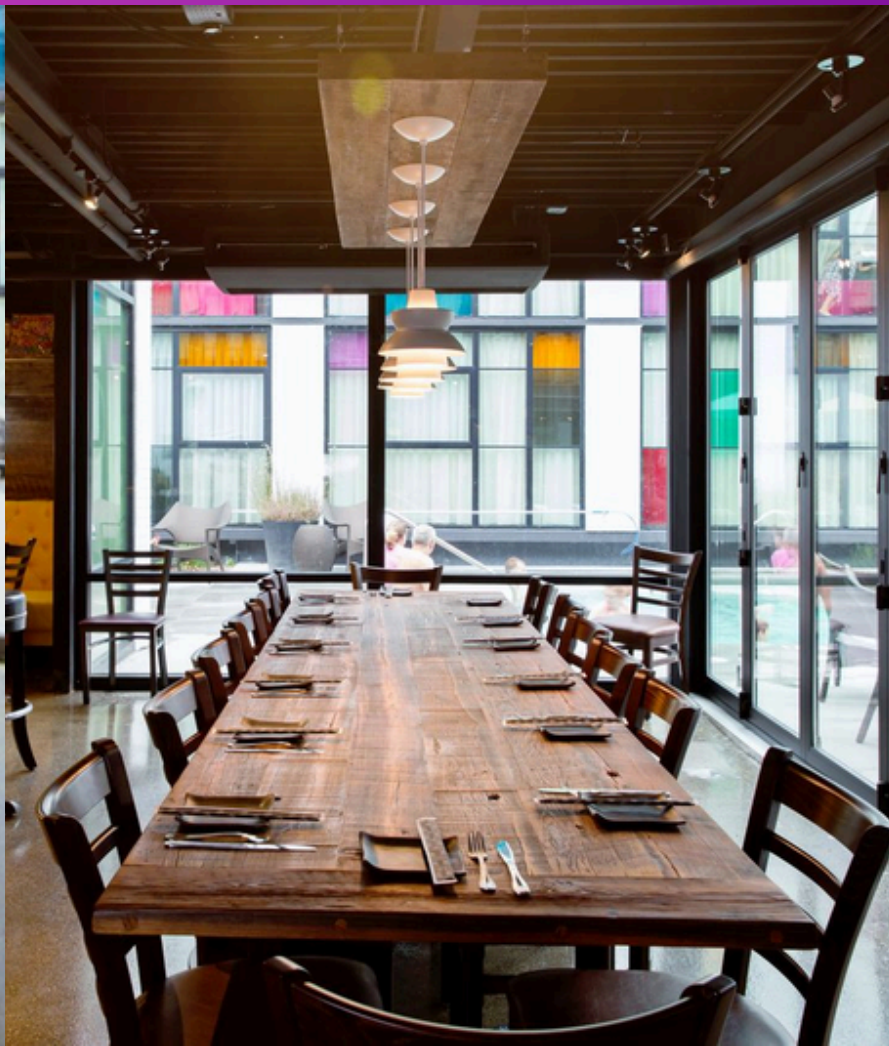
Rock out in the Den for a standing reception or seated dinner! Located just off of the bar area, enjoy this semi private space while taking in the energy and vibe of Hojoko! This space is equipped with a state of the art sound system for live music or a DJ and makes a great dance floor for a full buy out.



THE BIG WOOD TABLE

Up to 14 seated at one communal table

Sit together with your small pod of friends or colleagues at the Big Wood Table! This table has views of the pool and Fenway Park, this is the perfect space for a birthday dinner, bachelor/bachelorette party, or team outing!



POOL PATIO

**16 seated, 25 standing
must conclude by 11pm.**

Be transported to 1960's LA right in the heart of Boston while you sip Mai Tais and sake poolside. Located in the lush courtyard of the rock and roll themed Verb Hotel, the Pool Patio is the perfect spot for your next outdoor party! This is a fully private, outdoor space.

Please note that booking a Pool Patio event at Hojoko does not give you access to the Verb Pool, itself. Additionally, please note that the Pool Patio is uncovered, and therefore not weatherproof. In the event of rain, we can do our best to try and move your party indoors, but cannot guarantee that indoor space will be available. If we do not have availability indoors, we can reschedule for a future date (full refunds can be made up to 7 days in advance).



ROBATA GRILL

24 seated, 30 standing

Perfect for semi-private dining or a standing cocktail reception, the Robata Grill space features views of the pool and a front row seat to all the open-kitchen action. Plus, you get to choose your own movie to play on the big screen! The retractable wall opens to the pool patio for an open-air event space for up to 50 Guests.



RESTAURANT BUYOUT

75 seated, 150 standing (indoors)

Sky's the limit! Transform Hojoko into your dream venue with retractable walls and windows for open-air parties, A/V capability, and more!





FAMILY STYLE
MENUS

FLAVORRRSSS AWAIT!

LUNCH

FAMILY STYLE

THE ROCK PACKAGE 2 OPENERS OR ROLLS | 2 HEADLINERS \$40/PP

THE RAGE PACKAGE 3 OPENERS OR ROLLS | 3 HEADLINERS \$55/PP

Limited brunch items available for Saturdays and Sundays upon request

ROLLS

SNOW CRAB CALIFORNIA ROLL
avocado, cucumber, kewpie tobiko (gf, df)

SPICY TUNA ROLL
pickled Thai chiles, cucumber, kewpie, tempura bits (gf, df)

SHIITAKE MUSHROOM TEMPURA ROLLS
truffle salsa, miso, fried garlic, truffle froth (v, vgn) +\$2 per person

SPICY SALMON ROLL
smoked oaxacan pasilla chile, kewpie, cucumber (gf, df)

CUCUMBER + AVOCADO ROLL
(gf, df, vgn)

OPENERS

COOL CUCUMBER SALAD
yuzu sumomono dressing, miso sesame sauce, sansho pepper oil, shiso, wakame (gf, v, vgn)

SHRIMP TOAST
japanese milk bread, kabayaki, truffle kewpie, lemon zest

CHARRED CAULIFLOWER
miso sesame sauce, pickled chilies, togarashi, toasted peanuts (gf*) (p)

CHICKEN WINGS
buttermilk brined with choice of garlic soy

PORK + SHRIMP POTSTICKERS
spicy miso dipping sauce, togarashi (df)

VEGGIE WONTONS
impossible "pork" + chive, spicy sesame soy, kaiware, shiso (vgn)

BRUSSELS SPROUTS KARASHI
mustard-soy vinaigrette, apple chutney, pickled Fresno chile, shiso (v, vgn*)

HEADLINERS

KARAAGE FRIED CHICKEN
lemon wedge, togarashi (gf, df)

UME SHISO CHICKEN THIGH
koji cured thigh, tare glaze, japanese plum and miso

CRISPY KIMCHI FRIED RICE
neuskes bacon, fried egg, nori, togarashi, green onion, tiger shrimp

JAPANESE CURRY
CHICKEN KATSU RICE
crispy panko, chicken, potatoes, steamed rice, pickles

HOJOKO CHEESEBURGERS
chuck + wagyu short rib, american cheese, dashi pickles, red onion, special sauce, fries (gf, df) +\$5 per person

MUSHROOM YAKISOBA
stir fried egg noodles, seasonal mushrooms, pea shoots, spring onions, ao nori, beni shoga (v, vgn)

LOMO ROBATAYAKI
peruvian marinated wagyu short rib, onion, aji amarillo peppers, shiso +\$5 per person

DINNER

FAMILY STYLE

THE ROCK PACKAGE	2 ROLLS 2 OPENERS 2 HEADLINERS	\$55/PP
THE RAGE PACKAGE	2 ROLLS 3 OPENERS 3 HEADLINERS	\$70/PP

ROLLS

SNOW CRAB CALIFORNIA ROLL
avocado, cucumber, kewpie tobiko (gf, df)

SPICY TUNA ROLL
pickled Thai chiles, cucumber, kewpie, tempura bits (gf, df)

SHIITAKE MUSHROOM TEMPURA ROLLS
truffle salsa, miso, fried garlic, truffle froth (v, vgn) +\$2 per person

SPICY SALMON ROLL
smoked oaxacan pasilla chile, kewpie, cucumber (gf, df)

CUCUMBER + AVOCADO ROLL
(gf, df, vgn)

OPENERS

COOL CUCUMBER SALAD
yuzu sumomono dressing, miso sesame sauce, sansho pepper oil, shiso, wakame (gf, v, vgn)

SHRIMP TOAST
japanese milk bread, kabayaki, truffle kewpie, lemon zest

CHARRED CAULIFLOWER
miso sesame sauce, pickled chilies, togarashi, toasted peanuts (gf*) (p)

CHICKEN WINGS
buttermilk brined with choice of garlic soy

PORK + SHRIMP POTSTICKERS
spicy miso dipping sauce, togarashi (df)

VEGGIE WONTONS
impossible "pork" + chive, spicy sesame soy, kaiware, shiso (vgn)

BRUSSELS SPROUTS KARASHI
mustard-soy vinaigrette, apple chutney, pickled Fresno chile, shiso (v, vgn*)

HEADLINERS

KARAAGE FRIED CHICKEN
lemon wedge, togarashi (gf, df)

UME SHISO CHICKEN THIGH
koji cured thigh, tare glaze, japanese plum and miso

CRISPY KIMCHI FRIED RICE
neuskes bacon, fried egg, nori, togarashi, green onion, tiger shrimp

JAPANESE CURRY CHICKEN KATSU RICE
crispy panko, chicken, potatoes, steamed rice, pickles

HOJOKO CHEESEBURGERS
chuck + wagyu short rib, american cheese, dashi pickles, red onion, special sauce, fries (gf, df) +\$5 per person

MUSHROOM YAKISOBA
stir fried egg noodles, seasonal mushrooms, pea shoots, spring onions, ao nori, beni shoga (v, vgn)

LOMO ROBATAYAKI
peruvian marinated wagyu short rib, onion, aji amarillo peppers, shiso +\$5 per person

COCKTAIL PARTY
MENUS

PARTY LIKE A ROCKSTAR!

PASSED OR STATIONS

all items can be passed or served as stations

PASSED

SELECT 3 OR SELECT 5

\$30/per person, per hour

\$50/per person, per hour

SPICY TUNA ROLL

thai chiles, cucumber, kewpie, tempura bits
(gf, df)

SPICY SALMON ROLL

smoked oaxacan pasilla chile, kewpie,
cucumber (gf, df)

SNOW CRAB CALIFORNIA ROLL

avocado, cucumber, kewpie, tobiko (gf, df)

SHIITAKE MUSHROOM TEMPURA ROLL

truffle salsa, moromi, fried garlic, truffle froth
+\$2 per person (v, df, vgn)

CHICKEN WINGS

miso tare, lime

SHRIMP TOAST

truffled kabayaki, lemon zest, green onion

PORK + SHRIMP POTSTICKERS DF

spicy miso dipping sauce (df)

STATIONS

SELECT 3 OR SELECT 5

\$45/per person, per hour

\$65/per person, per hour

SALMON SASHIMI SKEWER

tozazu vinaigrette, serrano chile (gf)

LOMO ROBATAYAKI SKEWER

peruvian marinated wagyu short rib, onion, aji
amarillo peppers, shiso
+\$5 per person

KARAAGE CHICKEN SANDOS

yuzu kosho aioli and dashi pickles
+\$3 per person

HOJOKO CHEESEBURGERS

chuck + wagyu, American cheese, dashi pickles,
red onion, special sauce
+\$5 per person (gf, df)

CRISPY CAULIFLOWER

miso sesame sauce, togarashi, toasted peanuts
(gf, v, vgn)

THANK YOU

GET IN TOUCH

A CONCEPT BY

UMAMI RIOT
Experience

o ga
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bianca
WOODFIRE KITCHEN & BAR

HOJOKO

CLUCK'S
ASIAN FRIED CHICKEN

gogo ya

Charles
TAVERN