

July Monthly Special

Selected July monthly specials from all over Japan
presented by flavor-enhancing cooking method.
Enjoy the best flavors of the season at HK Japanese Club!

Fresh chamame bean

茶豆 \$100

Roasted corn

焼とうもろこし \$130

Cucumber with Moromi miso sauce from Miyazaki

宮崎県産胡瓜のもろ胡 \$80

Grilled eel and cucumber salad

鰻ざく \$150

Grilled Ayu fish

鮎塩焼き \$130

Grilled Suzuki, Japanese sea bass with butter

スズキのバター焼き \$180

Summer vegetable Tempura

夏野菜の天ぷら \$120

~寿司場より~

Fresh Octopus thinly sliced sashimi 水蛸薄造り \$400

Sea urchin 雲丹つまみ \$400

White Geoduck clam sashimi 白ミル貝刺身 \$480

Finely chopped horse mackerel 鰯たたき \$180

Sardines sashimi 鰯刺身 \$150

Appetizer Conger eel 穴子つまみ \$150

~おすすめ寿司~

Gizzard shad 小肌 \$40 Red snapper 金目鯛 \$80

Horse mackerel 鰯 \$60 Roasted Wagyu 炙り和牛 \$110

Cooked Abalone 煮鮑 \$120 Sea urchin 海胆 \$160

Akamutsu, Rosy seabass 赤ムツ \$90

Roasted engawa, flatfish fin 炙りえんがわ \$80

*Please note that monthly items are subject to availability without any notice.

The Hongkong Japanese Club Restaurant