

# August Monthly Special

Selected August 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

Deep fried river shrimp

川海老唐揚げ \$80

Grilled eel and cucumber salad

鰻ざく \$150

Clear soup with Pike eel and Matsutake mushroom in steamed pot

鰻と松茸の土瓶蒸し \$180

Grilled fresh Saury

新秋刀魚塩焼き \$160

Braised Japanese Berkshire belly

黒豚角煮 \$120

Deep fried Tilefish

尾鯛唐揚げ \$160

Grilled spicy Australian Wagyu outside skirt

オーストラリア和牛ハラミのピリ辛炒め \$180

~寿司場より~

Filefish thinly sliced sashimi かわはぎ薄造り(肝ポン酢) \$400

Saury sashimi 秋刀魚刺身 \$240

Finely chopped horse mackerel 鱈たたき \$180

Fresh Rock Oyster 岩牡蠣ぽん酢 \$240

Sea urchin 雲丹つまみ \$400

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 鱈 \$60      Salmon roe いくら \$60

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

Akamutsu 赤ムツ \$90      Roasted Engawa 炙りえんがわ \$80

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

The Hongkong Japanese Club Restaurant