



The Hongkong Japanese Club

九月の花会席 Hana kaiseki of September

メニュー

先付

Appertizer

Menu

菊花浸し

Boiled chrysanthemum with dashi sauce

前菜

Appertizer

秋刀魚棒鮓、揚げ銀杏、莫久来山芋

Sanma sushi, Deep-fried ginkgo, and Preserved Sea squirt with sliced Japanese yam

吸物

Clear soup

鱧と松茸、小メロン入り

Conger eel, Matsutake mushroom and small melon in clear soup

刺身

Sashimi

鮪トロ、ミル貝、鰯雲丹巻き

Fatty tuna, Geoduck, Flatfish with sea urchin

煮物

Warm dish

加茂茄子と穴子の煮卸し

Cooked Egg plant and conger eel with grated radish

焼物

Grilled dish

尼鯛雲丹焼き

Grilled Tilefish with sea urchin

肉料理

Wagyu dish

和牛薄焼き

Grilled thinly sliced Wagyu beef

酢の物

Vinegared dish

毛蟹酢

Vinegared crab meat

食事

Noodle

鶏とキノコ雑炊、香の物

Porridge with chicken and mushroom

果物

Fruit

メロン、幸水梨

Japanese Melon and Kosui pear

甘味

Sweets

桃の餅

Peach rice cake

*仕入の状況等により、食材・メニューに変更がある場合がございます。Menu items may change subject to availability and supply conditions.



The Hongkong Japanese Club

九月の月会席 Tsuki kaiseki of September

メニュー

先付

Appertizer

前菜

Appertizer

吸物

Clear soup

刺身

Sashimi

煮物

Warm dish

焼物

Grilled dish

酢の物

Vinegared dish

食事

Noodle

果物

Fruit

甘味

Sweets

Menu

菊花浸し

Boiled chrysanthemum with dashi sauce

秋刀魚棒鮓、揚げ銀杏、莫久来山芋

Sanma sushi, Deep-fried ginkgo, and Preserved Sea squirt with sliced Japanese yam

鱧と松茸、小メロン入り

Conger eel, Matsutake mushroom and small melon in clear soup

鮪トロ、ミル貝、鰈雲丹巻き

Fatty tuna, Geoduck, Flatfish with sea urchin

加茂茄子と穴子の煮卸し

Cooked Egg plant and conger eel with grated radish

尾鯛雲丹焼き

Grilled Tilefish with sea urchin

毛蟹酢

Vinegared crab meat

鶏とキノコ雑炊、香の物

Porridge with chicken and mushroom

メロン、幸水梨

Japanese Melon and Kosui pear

桃の餅

Peach rice cake

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