

September Monthly Special

Selected September 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

Clear soup with Pike eel and Matsutake mushroom in steamed pot

鱧と松茸の土瓶蒸し \$180

Simmered Ayu sweetfish with soy sauce and Japanese pepper

子持ち鮎有馬煮 \$140

Kamo eggplant and conger eel with grated radish

加茂茄子と穴子の煮卸し \$200

Grilled fresh Saury

生秋刀魚塩焼き \$160

Grilled Japanese Berkshire with Saikyo-miso

黒豚西京焼き \$180

Preserved Sea squirt with Japanese yam

莫久来山芋 \$160

Grilled Australian Wagyu outside skirt with green onion and salt sauce

オーストラリア和牛ハラミの葱塩ダレ \$180

~寿司場より~

Sanma, Saury 秋刀魚刺身 \$180

Fresh Pacific Oyster 真牡蠣ぽん酢 \$120

Fresh salmon roe 生いくら \$100

Flatfish thinly sliced 鰈薄造り \$400

Horse mackerel 真鰯刺身 \$180

~おすすめ寿司~

Fresh salmon roe 生いくら \$60 Roasted Saury 炙り秋刀魚 \$60

Horse mackerel 鰯 \$60 Roasted Engawa 炙りえんがわ \$80

Gizzard shad 小肌 \$40 Akamutsu 赤ムツ \$90

Sea urchin 海胆 \$160 Alfonsino 金目鯛 \$90

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

The Hongkong Japanese Club Restaurant