

今月のおすすめ

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



鮫肝	\$180
雲子ポン酢	\$200
小蕪風呂吹き	\$100
寒鰯 塩焼き / 照焼き	各\$180
牡蠣フライ	\$160
ズワイガニと公魚(わかさぎ)の天婦羅	\$180
華味鶏とつくねのキムチ鍋	\$250

写真上から
雲子ポン酢、小蕪風呂吹き、
ズワイガニと公魚の天婦羅

~おすすめ刺身~

鰯刺身	\$500
細魚(さより)刺身	\$240
平目薄造り	\$400
金目鯛刺身	\$400
真牡蠣ぽん酢	\$120
殻付き帆立貝	\$180

~おすすめ寿司~

鰯	\$110
細魚	\$80
うに	\$160
小肌	\$40
金目鯛	\$100
炙りえんがわ	\$80
赤ムツ	\$100
炙り外口	\$120

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

The Hongkong Japanese Club Restaurant

December Monthly Special

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Image :
Cod fish white roe with Ponzu sauce,
Simmered turnip with sweet miso sauce,
Snow crab and smelt tempura

Monkfish liver	\$180
Cod fish white roe with Ponzu sauce	\$200
Simmered turnip with sweet miso sauce	\$100
Kanburi, Yellowtail Grilled/ Teriyaki	\$180each
Deep-fried Oyster	\$160
Snow crab and smelt tempura	\$180
Chicken and meat ball Kimchi mini hotpot	\$250

~Sashimi special~

Yellowtail sashimi	\$500
Sayori, halfbeak sashimi	\$240
Flatfish sliced sashimi	\$400
Alfonsino sashimi	\$400
Pacific oyster with ponzu sauce	\$120
Fresh Scallop with shell	\$180

~ Sushi special ~

Yellowtail	\$110
Sayori, halfbeak	\$80
Sea urchi	\$160
Gizzard shad	\$40
Alfonsino	\$100
Roasted flounder edge	\$80
Rosy seabass	\$100
Roasted fatty tuna	\$120

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