



The Hongkong Japanese Club

一月の花会席 Hana kaiseki of January

メニュー

先付
Appetizer

前菜
Appetizer

吸物
Clear soup

刺身
Sashimi

煮物
Warm dish

焼物
Grilled dish

肉料理
Wagyu dish

酢物
Vinegared dish

食事
Noodle

果物
Fruit

甘味
Sweets

Menu

公魚南蛮漬け

Fried smelt in Japanese sweet and peppery vegetable sauce

白梅貝、数の子、黒豆、菜の花浸し

White whelk, Herring roe, Black bean, Canola flower in mustard dressing

雑煮椀 合鴨、焼餅、紅白梅他

Ozoni, Japanese traditional soup dish for New Year's, with vegetables and rice cake.

トロ、平目雲丹巻き、牡丹海老

Fatty Tuna, Flatfish with sea urchin, Botan shrimp

尾鯛と小蕪の蟹餡かけ

Softly cooked Tilefish and turnip with crab sauce

黒睦照焼き

Teriyaki Kuromutsu

和牛薄焼き

Grilled Wagyu Beef thinly sliced

ずわい蟹と赤貝酢

Vinegared Snow crab and ark shell

鯛紅白にゆう麺

Red and white colored noodles with sea bream in hot soup

メロン、苺

Japanese Melon and Strawberries

抹茶餅

Japanese sweet, green tea mochi

*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.



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