

今月のおすすめ

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



白魚かき揚げと春野菜天ぷら
令鴨と水菜のハリハリ鍋
鰯西京焼き

蚕豆	\$100
菜の花辛し浸し	\$80
生子酢	\$160
飯蛸煮	\$160
鰯西京焼き	\$180
牡蠣フライ	\$160
白魚かき揚げと春野菜天ぷら	\$200
令鴨と水菜のハリハリ鍋	\$200

~おすすめ刺身~

かわはぎ肝ポン酢	\$400
細魚刺身	\$240
寒平目薄造り	\$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~

炙り和牛	\$140
炙りえんがわ	\$80
うに	\$160
金目鯛	\$100
細魚	\$80
かわはぎ	\$100

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

The Hongkong Japanese Club Restaurant

February Monthly Special

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Icefish & Spring vegetable Tempura
Aigamo duck Mizuna hotpot,
Grilled Sawara in Saikyo miso

Horse Bean	\$100
Boiled Canola flower in mustard dressing	\$80
Vinegared Sea cucumber	\$160
Softly cooked baby octopus	\$160
Grilled Sawara, Spanish Mackerel in Saikyo miso	\$180
Deep-fried Oyster	\$160
Deep-fried Icefish and Spring Vegetable Tempura	\$200
Aigamo duck and Mizuna hotpot	\$200

~Sashimi special~

Filefish with liver ponzu sauce	\$400
Halfbeak sashimi	\$240
Flounder thinly sliced sashimi	\$400
Alfonsino sashimi	\$400
Pacific oyster with ponzu sauce	\$120
Fresh Scallop with shell	\$180

~ Sushi special ~

Roasted Wagyu	\$140
Roasted flounder fin	\$80
Sea urchin	\$160
Alfonsino	\$100
Halfbeak	\$80
Filefish	\$100

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