

# 花会席 Hana Kaiseki

水无月 June 2019

先付 Appetizer	いちじく胡麻味噌掛け Figs with Sesami Miso
前菜 Appetizer	姫栄螺旨煮、谷中生姜、合鴨コース Softly Simmered "Sazae" Turban Shell, Yanaka Ginger, Sliced Duck Roast
吸物 Clear soup	伊佐木焼霜、蓴菜、小メロン Lightly Grilled Chicken Grunt, Water Shield and Small Melon in Clear Soup
刺身 Sashimi	トロ、牡丹海老、雲丹 Fatty Tuna, "Botan" Peony Shrimp, Sea Urchin
煮物 Warm dish	鮎魚女揚げ煮、ミニオクラ Fry-simmered "Ainame" Greenling with Small Okura
焼物 Grilled dish	若鮎塩焼き Grilled Young "Ayu" Sweetfish Fish
肉料理 Wagyu dish	和牛たたき Seared "Tataki" Wagyu Beef Seared "Tataki"
揚物 Fried dish	穴子天麩羅 "Anago Tempura" Deep Fried Conger Eel
食事 Noodle	冷やし氷見うどん Cold Himi Udon Noodle
果物 Fruit	メロン、マンゴ琥珀ゼリー掛け Japanese Melon and Mango with Amber colored Jerry
甘味 Sweets	抹茶餅 Green Tea "Mochi" rice cake

Please note monthly special items are subject to availability without any prior notice.

**The Hongkong Japanese Club Restaurant**

# 月会席 Tsuki Kaiseki

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