

February Monthly Special

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!



Deep-Fried *Wakasagi* Pond Smelt and Spring Vegetable Tempura, Beef Tenderloin Cutlet, *Aigamo* Duck and *Mizuna* Green Hotpot, Boiled Japanese Parsley, Grilled Spanish Mackerel in Soy Sauce with Citrus Flavor, Cold Dish : Cooked Baby Octopus and Taro,

Boiled Japanese Parsley	\$80
Deep-Fried <i>Wakasagi</i> Pond Smelt and Spring Vegetable Tempura	\$180
Cold Dish : Cooked Baby Octopus and Taro	\$150
Deep-Fried Oyster from <i>Sanriku</i>	\$180
Grilled Spanish Mackerel in Soy Sauce with Citrus Flavor	\$180
Beef Tenderloin Cutlet	\$250
<i>Aigamo</i> Duck and <i>Mizuna</i> Green Hotpot	\$250

~ Sashimi Special ~

<i>Botan</i> Jumbo Prawn	\$100
Oyster with <i>Ponzu</i> Vinegar, <i>Hokkaido</i>	\$120
Scallop with Shell, <i>Aomori</i>	\$180
Halfbeak, <i>Chiba</i>	\$240
Alfonsino, <i>Chiba</i>	\$400
Thin sliced Flatfish, <i>Hokkaido</i>	\$400

~ Sushi Special ~

Sea Urchin	\$160
Rosy Seabass	\$120
Roasted Fatty Tuna	\$120
Roasted <i>Engawa</i> flatfish Fin	\$100
Alfonsino	\$90
Yellow Jack	\$80

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

The Hongkong Japanese Club Restaurant