

花会席 Hana kaiseki

皐月 May 2021

先付
Appetizer

新枝豆
Boiled Fresh Edamame Beans

前菜
Appetizer

アスパラ生ハム、穴子棒寿司、海老白酢和え
Asparagus wrapped in Fresh Ham, Conger Eel Sushi
Stick, Shrimp with Vinegared Tofu and Sesame

吸物
Clear soup

浅利真丈、蓴菜
Asari Clam Cake and Water Shield in Clear Soup

刺身
Sashimi

中トロ、鰯薄造り、雲丹
Medium Fatty Tuna, Thin Sliced Flounder,
Sea Urchin

煮物
Warm dish

合鴨とおかひびき
Simmered Duck and Saltwort

焼物
Grilled dish

鱈木の芽焼き
Grilled Spanish Mackerel with Young *Sansho* Leaves

肉料理
Wagyu dish

黒毛和牛ステーキ
Black Wagyu Beefsteak

揚物
Fried dish

稚鮎と旬野菜の天婦羅
Tempura Deep Fried "Ayu" Young Sweetfish &
Seasonal Vegetables

食事
Rice

鱧蕎麦
Hot buckwheat Noodle Topped Salty-Sweet Dried
Herring

果物
Fruit

さくらんぼ
Japanese Cherry

甘味
Sweets

峰岡豆腐
"MINEOKA TOFU" Milky KUZU Tofu Cake

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

The Hongkong Japanese Club Restaurant

月会席 Tsuki kaiseki

皐月 May 2021

先付 Appetizer	新枝豆 Boiled Fresh Edamame Beans
前菜 Appetizer	アスパラ生ハム、穴子棒寿司、海老白酢和え Asparagus wrapped in Fresh Ham, Conger Eel Sushi Stick, Shrimp with Vinegared Tofu and Sesame
吸物 Clear soup	浅利真丈、蓴菜 Asari Clam Cake and Water Shield in Clear Soup
刺身 Sashimi	中トロ、鰯薄造り、雲丹 Medium Fatty Tuna, Thin Sliced Flounder, Sea Urchin
煮物 Warm dish	合鴨とおかひじき Simmered Duck and Saltwort
焼物 Grilled dish	鱈木の芽焼き Grilled Spanish Mackerel with Young <i>Sansho</i> Leaves
揚物 Fried dish	稚鮎と旬野菜の天婦羅 Tempura Deep Fried "Ayu" Young Sweetfish & Seasonal Vegetables
食事 Rice	鯉蕎麦 Hot buckwheat Noodle Topped Salty-Sweet Dried Herring
果物 Fruit	さくらんぼ Japanese Cherry
甘味 Sweets	峰岡豆腐 "MINEOKA TOFU" Milky KUZU Tofu Cake

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