

花会席 Hana kaiseki

卯月 April 2018

先付 Appetizer	黒梅貝合せ煮 Softly Simmered Black Whelk
前菜 Appetizer	白海老煎り酒掛け、白ダツ黄身酢掛け、春子鯛棒鮓 Glass Shrimp Dressed with Irizake Sauce, Taro Stem with Vinegar and Egg Yolk Sauce, Spring Young Sea Bream Sushi Stick
吸物 Clear soup	鮎魚女葛打ち(新若布、木の芽) Sliced Fat Greenling Dressed with Powdered Arrowroot together with Fresh Wakame
刺身 Sashimi	トロ、編鮭、ミル貝 Fatty Tuna, Yellow Jack, Mirugai Geoduck Clam
煮物 Warm dish	日本産豆苗とズワイ蟹の早煮 Snow Crab Simmered with Pea Sprouts from Japan
焼物 Grilled dish	鱈の木の芽焼 Grilled Sawara, Spanish Mackerel with Young Sansho Leaves
肉料理 Wagyu dish	和牛サイコロステーキ Wagyu Beef Diced Steak
揚物 Fried dish	螢烏賊と蚕豆のかき揚げ(明日葉) Firefly Squid and Horse Bean Kakiage Tempura with Ashitaba Herb
食事 Noodle	冷やし氷見うどん Cold Himi Udon Noodle
果物 Fruit	メロン、沖縄パイ Japanese Melon and Okinawa Pineapple
甘味 Sweets	抹茶餅 Green Tea Mochi

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

The Hongkong Japanese Club Restaurant

月会席 Tsuki kaiseki

卯月 April 2018

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甘味 Sweets	抹茶餅 Green Tea Mochi

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