

今月のおすすめ

2018年4月

四季折々の日本の食材をつかった季節のおすすめ料理です。
旬の味わいを、月替わりでお楽しみください。



沖縄産太もずく、小粒蛤の酒蒸し、九州産鱸の木の芽焼き、春キャベツと豚バラ肉の鍋

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|-------------------|-------|
| 蚕豆 | \$100 |
| 沖縄産太もずく | \$75 |
| 北海道産新じゃがと牛肉の炊き合わせ | \$160 |
| 小粒蛤の酒蒸し | \$180 |
| 九州産鱸の木の芽焼き | \$180 |
| 生桜海老のかき揚げ | \$180 |
| 春キャベツと豚バラ肉の鍋 | \$200 |

～おすすめ刺身～

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|---------|-------|
| 水蛸薄造り | \$400 |
| 赤むつ刺身 | \$450 |
| 鰯刺身 | \$160 |
| うにつまみ | \$400 |
| 鰯赤身刺身 | \$300 |
| 殻付帆立貝刺身 | \$180 |

～おすすめ寿司～

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|--------|-------|
| うに | \$160 |
| 金目鯛 | \$100 |
| 煮蛤 | \$80 |
| 小肌 | \$40 |
| 炙りえんがわ | \$80 |
| 炙り和牛 | \$140 |

*生産状況などにより、予告なく変更されることがあります。

香港日本人倶楽部レストラン

April Monthly Special

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



Thick Mozuku Seaweed from Okinawa, Steamed Small Clam
with Sake, Grilled Sawara Fish from Kyushu with Young
Sansho Leaves, Pork with Spring Cabbage in Hotpot

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|--|-------|
| Horse Bean | \$100 |
| Thick Mozuku Seaweed from Okinawa | \$75 |
| Simmered Hokkaido New Potatoes and Beef | \$160 |
| Steamed Small Clam with Sake | \$180 |
| Grilled Sawara Fish from Kyushu with Young Sansho Leaves | \$180 |
| Deep-fried Fresh Sakura Shrimp Kakiage Tempura | \$180 |
| Pork with Spring Cabbage in Hotpot | \$200 |

~ Sashimi Special ~

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|----------------------------------|-------|
| Thinly Sliced Fresh Octopus | \$400 |
| Rosy Seabass Sashimi | \$450 |
| Sawara, Spanish Mackerel Sashimi | \$160 |
| Sea Urchin Tsumami | \$400 |
| Maguro Tuna Fish Sashimi | \$300 |
| Fresh Scallop with Shell | \$180 |

~ Sushi Special ~

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|----------------|-------|
| Sea Urchin | \$160 |
| Alfonsino | \$100 |
| Steamed Clam | \$80 |
| Gizzard Shad | \$40 |
| Roasted Engawa | \$80 |
| Roasted Wagyu | \$140 |

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

The Hongkong Japanese Club Restaurant