

# 花会席 Hana Kaiseki

景月 August 2018

先付 Appetizer	鰻ざく Grilled Eel and Cucumber Salad
前菜 Appetizer	床節煮、鮎一風干し、茶豆 Softly Simmered Abalone, Lightly Dried Ayu Sweetfish and Fresh Chamame Bean
吸物 Clear soup	鱧と松茸(小メロン) Conger Eel and Matsutake Mushroom in Clear Soup (Small Melon)
刺身 Sashimi	トロ、真鯛、雲丹 Fatty Tuna, Magochi, Bartail Flathead and Sea Urchin
煮物 Warm dish	黒豚角煮馬鈴薯餡掛け Braised Japanese Berkshire Belly with Mashed Potatoes Sauce
焼物 Grilled dish	鱈幽庵焼き Grilled Marinated Mahi-mahi with Soy Sauce, in Yuan-Style
肉料理 Wagyu dish	和牛炙り寿司 Grilled Wagyu Beef Sushi
揚物 Fried dish	尾鯛と加茂茄子の煮卸 Fry-simmered Tilefish and Kamo Eggplant with Grated Radish
食事 Noodle	温生湯茶そば Hot Green Tea Soba Noodle with Fresh Tofu Skin
果物 Fruit	メロン、幸水梨 Japanese Melon and Pear
甘味 Sweets	桃餅 Peach 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

葉月 August 2018

先付 Appetizer	鰻ざく Grilled Eel and Cucumber Salad
前菜 Appetizer	床節煮。鮎一風干し、茶豆 Softly Simmered Abalone, Lightly Dried Ayu Sweetfish and Fresh Chamame Bean
吸物 Clear soup	鱧と松茸(小メロン) Conger Eel and Matsutake Mushroom in Clear Soup (Small Melon)
刺身 Sashimi	トロ、真鯛、雲丹 Fatty Tuna, Magochi, Bartail Flathead and Sea Urchin
煮物 Warm dish	黒豚角煮馬鈴薯餡掛け Braised Japanese Berkshire Belly with Mashed Potatoes Sauce
焼物 Grilled dish	鰹幽庵焼き Grilled Marinated Mahi-mahi with Soy Sauce, in Yuan-Style
揚物 Fried dish	尾鯛と加茂茄子の煮卸し Fry-simmered Tilefish and Kamo Eggplant with Grated Radish
食事 Noodle	温生湯葉茶そば Hot Green Tea Soba Noodle with Fresh Tofu Skin
果物 Fruit	メロン、幸水梨 Japanese Melon and Pear
甘味 Sweets	桃餅 Peach Rice Cake

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