

# 今月のおすすめ

2018年8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。



江戸前 鱧の天扶羅、黒豚角煮の馬鈴薯あん  
かけ、尼鯛と加茂茄子の煮卸し、床節旨煮

だだ茶豆	\$100
焼きとうもろこし	\$130
床節旨煮	\$200
鱧と松茸の吸物	\$180
鮎一風干し	\$120
黒豚角煮の馬鈴薯あんかけ	\$120
尼鯛と加茂茄子の煮卸し	\$180
江戸前 鱧の天扶羅	\$180

## ～おすすめ刺身～

こち薄造り	\$400
皮剥薄造り	\$400
岩かきポン酢	\$240
殻付帆立貝	\$200
鰯たたき	\$180
うにつまみ	\$400

## ～おすすめ寿司～

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

\*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。

# August Monthly Special

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



Edomae Sand Borer Tempura, Braised Japanese Berkshire Belly with Mashed Potatoes Sauce, Fry-simmered Tilefish and Kamo Eggplant with Grated Radish, Softly Simmered Abalone

Boiled Dadacha-Mame Bean	\$100
Grilled Corn	\$130
Softly Simmered Abalone	\$200
Clear Soup with Pike Eel and Matsutake Mushroom	\$180
Lightly Dried Ayu Sweetfish	\$120
Braised Japanese Berkshire Belly with Mashed Potatoes Sauce	\$120
Fry-simmered Tilefish and Kamo Eggplant with Grated Radish	\$180
Edomae Sand Borer Tempura	\$180

## ~ Sashimi Special ~

Flathead Thinly Sliced Sashimi	\$400
Kawahagi, Filefish Thinly Sliced Sashimi	\$400
Rock Oyster with Ponzu Sauce	\$240
Fresh Scallop with Shell	\$200
Finely Chopped Horse Mackerel	\$180
Sea Urchin Tsumami	\$400

## ~ Sushi Special ~

Sea Urchin	\$160
Yellow Jack	\$80
Gizzard Shad	\$40
Roasted Flounder Fin	\$80
Roasted Wagyu	\$140
Alfonsino	\$100

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

**The Hongkong Japanese Club Restaurant**