



Dear Members,

*** Club News December 2020 ***

Update Member's Information

To establish our closer contact with members, we sincerely hope to update member's data from now on. Therefore first of all, please register your e-mail address through <http://www.hkjapaneseclub.org/en/>. Your co-operation will be highly appreciated.

New Year Special Dishes

We introduce Japanese traditional dishes for New Year.

- Japanese people eat soba noodle at NY's eve and wish "fine" health and "long" life like a Soba. A special menu 鰯蕎麦 Hot Soba with simmered herring(\$120/p) will be prepared for on 30th & 31st Dec.
- On 2nd & 3rd Jan, traditional Japanese New Year's dishes called "Osechi" style set will be served at restaurant (\$700/p). Only limited number is available at **dinner time**. Call us for your reservation, now!

※ Club closed on New Year Day 1st Jan,2021

Restaurant Hotline ☎ 2577-5796 (11:00~21:00)



December Special

- "ODEN" Traditional Japanese Stew
 Monkfish liver with Ponzu-Vinegar Sauce
 Deep-Fried Oyster from 広島 Hiroshima
 Grilled Winter Yellowtail
 Simmered Yellowtail and Daikon Radish
 Stewed Black Wagyu Beef
- ~ Sashimi Special ~
 Halfbeak
 Sea Urchin
 Fatty Yellowtail
 Thin Sliced Fresh Octopus
 Fresh Oyster with Ponzu
 "香箱 Seiko" Crab
- ~ Sushi Special ~
 Sea Urchen, Halfbeak, Rosy Seabass
 Roasted Wagyu Beef, Roasted Engawa,
 Flounder Fin, Roasted Scallop

※subject to availability

Restaurant Information

Following HKSAR Government's direction, we put the "LeaveHomeSafe" QR code at the entrance of restaurants at 5F and clubhouse at 9F. We continue the following rules against COVID-19.

- Maximum 4 seats at one table. At least 1.5 meters distance or some partition between tables.
- Body temperature screening is required at entrance
- Face mask should be worn at any time, except eating and drinking.

The latest direction will be updated at the Club's website. Please check it time to time. We will greatly appreciate your co-operation and support in this respect.

Business Hours Information

Please be informed that our business hours during the New Year's Holiday is as following,

Date	Club Office	Library	Restaurant
31st December, 2020(Tur)	9:00~17:30	9:00~22:00	Lunch time 12:00~15:00 Dinner 18:00~22:30
1st January, 2021(PH)	Closed		
2nd January, 2021(Sat)	Reception 10:00~16:00	9:00~22:00	Lunch time 12:00~15:00 Dinner 18:00~22:30
3rd January, 2021(Sun)	Closed	9:00~22:00	Lunch time 12:00~15:00 Dinner 17:30~22:00

*Last order is 30min prior to closing time

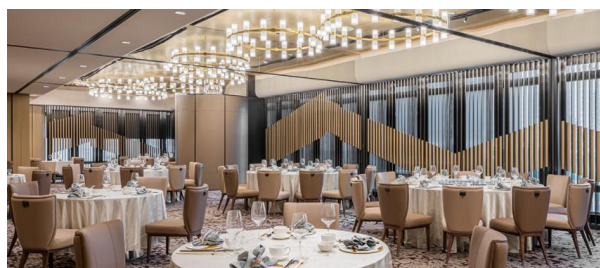
New Privilege 2021 "ALVA HOTEL"

From 1st January, 2021, the Hongkong Japanese Club Members can enjoy 12% dining discount offer at ALVA HOTEL BY ROYAL near of MTR SHEK MUN Station. As for details, terms & conditions please check Club's website.

<http://www.hkjapaneseclub.org/en/home.html>

帝逸酒店 ALVA HOTEL BY ROYAL

<https://www.alva.com.hk/en/>



Special gift for your birthday!

Let us celebrate your special month with you! The club separately sends out "Birthday Card" to you at the beginning of your birth month. You are entitled to redeem it as HK\$100 and free one designated drink for dinner at the 5/F restaurants or exchange with the club original goods. The letter paper (see image on right) is folded as size of 9.5cm×15cm. Please bring your membership card along to enjoy your birthday gift!

Register birth date/ Enquiry: Club office 2577-3669 (Ms. Amanda)



Culture Course

鮮花花藝 – 聖誕節家居擺設

作品以松果來做架構設計，簡單而又能帶出聖誕節氣氛。老師還會在課堂上分享松果的花藝應用，教授大家在家亦可自己製作其他聖誕擺設。

日期：12月17日(星期四)下午14:00~16:00

限定人數：6位

導師：徐晶晶小姐 *廣東話教學

學費：港幣\$380(包括教材)

自備物品：環保袋(參考尺寸:高15×長30 深20cm)



材料會應季節而有所變改

日本押花—聖誕咭、鎖匙扣

押花藝術取材大自然的元素，經過各種壓制技術，製成乾燥和平面的材料，以創作完整的圖畫。將由花藝學者夏妙然博士引領，帶大家進入花的世界無限可能。

日期：①聖誕咭 12月22日(星期二)下午14:00 - 15:30

②鎖匙扣一對 1月26日(星期二)下午14:00 - 15:30

限定人數：各班6位

導師：夏妙然博士(日本全國押花藝術協會導師)*廣東話教學

學費：各港幣\$300(包括教材)

自備物品：剪刀、濕紙巾、鉛筆、尺

取消報名條款：因備材料關於、開班5日前5點後的取消將不獲退款。



押花聖誕咭(上)鎖匙扣(下)



Cray crafts - Sushi Top on Box

Let's make the cray craft "miniature Sushi" top on a box.

Date&Time：15th Jan (Fri) 14:00~15:30

Max Number: 6 persons

Instructor: Mrs. OMURA Reiko *Lectured in Japanese

Lesson fee: HK\$300 (including material)



Photo image

FUROSHIKI – How to use

風呂敷 FUROSHIKI is a traditional Japanese culture. Its square shaped cloth is used to wrap items for special gifts, and carry them like a reusable bag. Let's study "how to use FUROSHIKI".

Date&Time：2nd Feb (Tue) 14:00~15:30

Max Number: 6 persons

Instructor: Ms. Ochiai Naoko *Lectured in Japanese

Lesson fee: HK\$400 (including 3 types of FUROSHIKI)



Photo image

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Registration Form for Culture Course FAX 2577-5534 E-mail : info@jpclub.com.hk

Please ✓ check the box. 花藝 押花聖誕咭 押花鎖匙扣 Cray craft "Sushi" FUROSHIKI

Name: _____ Membership No: _____

E-Mail: _____ Phone No: _____

☆To register: <http://hkjapaneseclub.org/en/culture/> ☆For inquiry☎2577-3669 (Amanda)