

花会席 Hana Kaiseki

如月 February 2021

先付け Appetizer	春野菜のお浸し Boiled Spring Vegetable in Broth
前菜 Appetizer	海老黄身酢、鴨口ス、隠元胡麻和え Roast Duck, Prawn with Yolk Sauce, Beans seasoned with Sesame Sauce
お椀 Clear soup	鰯ふかし 芽葱 Steamed Sardine and Green Onion Sprouts in Clear Soup
刺身 Sashimi	中トロ、牡丹海老、赤貝 Medium Fatty Tuna, Botan Shrimp, Ark Shell
煮物 Simmered dish	若竹と海老真丈 Young Bamboo Shoots, Prawn Cake
焼物 Grilled dish	鱈幽庵焼き Grilled Spanish Mackerel in Soy Sauce with Citrus Flavor
肉料理 Wagyu dish	黒毛和牛ステーキ Black Wagyu Beef Steak
揚物 Fried dish	公魚と春野菜の天麩羅 Deep-Fried Wakasagi Pond Smelt and Spring Vegetable Tempura
食事 Noodle	にゅうめん Hot Green Somen Noodle in Soup
果物 Fruit	メロン、デコポン Japanese Mask Melon and Dekopon Orange
甘味 Sweets	くず餅 Kuzu Mochi Cake

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

The Hongkong Japanese Club Restaurant

月会席 Tsuki Kaiseki

如月 February 2021

先付け Appetizer	春野菜のお浸し Boiled Spring Vegetable in Broth
前菜 Appetizer	海老黄身酢、鴨ロース、隠元胡麻和え Roast Duck, Prawn with Yolk Sauce, Beans seasoned with Sesame Sauce
お椀 Clear soup	鯖ふかし 芽葱 Steamed Sardine and Green Onion Sprouts in Clear Soup
刺身 Sashimi	中トロ、牡丹海老、赤貝 Medium Fatty Tuna, Botan Shrimp, Ark Shell
煮物 Simmered dish	若竹と海老真丈 Young Bamboo Shoots, Prawn Cake
焼物 Grilled dish	鯖幽庵焼き Grilled Spanish Mackerel in Soy Sauce with Citrus Flavor
揚げ物 Fried dish	公魚と春野菜の天麩羅 Deep-Fried <i>Wakasagi</i> Pond Smelt and Spring Vegetable Tempura
食事 Noodle	にゅうめん Hot Green <i>Somen</i> Noodle in Soup
果物 Fruit	メロン、デコポン Japanese Mask Melon and <i>Dekopon</i> Orange
甘味 Sweets	くず餅 <i>Kuzu</i> Mochi Cake

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

The Hongkong Japanese Club Restaurant