

花会席 Hana Kaiseki

睦月 January 2019

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| 先付け Appetizer | 公魚南蛮漬け Wakasagi Smelt Fritters in Sweet and Peppery Vegetable Sauce |
| 前菜 Appetizer | 穴子棒鮓、数の子、黒豆、菜の花辛子浸し Conger Eel Sushi Stick, Herring Fish Roe, Sweetened Black Soybeans and Boiled Canola Flower in Mustard Dressing |
| 吸物 Clear soup | 雑煮椀(塩鰯、鶏、紅白人参、椎茸、焼餅、法蓮草、柚子) Japanese New Year Soup (Salted Yellowtail, Chicken, Red and White Color Carrot, Shiitake Mushroom, Grilled Mochi, Spinach and Yuzu-Citron) |
| 刺身 Sashimi | トロ、平目雲丹巻き、牡丹海老 Fatty Tuna, Sea Urchin Rolled with Flat Fish and Botan Shrimp |
| 煮物 Warm dish | 金鴨沼部煮(小芋、粟麩、豆苗) Kanazawa-Style Stewed Duck Breast in Soy Sauce and Broth Soup (Small Taro, Dried Wheat Gluten with Millet and Pea Sprouts) |
| 焼物 Grilled dish | 黒ムツ照焼き(焼き栗) Black Gnomefish Teriyaki (Roasted Chestnut) |
| 肉料理 Wagyu dish | 和牛炙り寿司 Roasted Wagyu Sushi |
| 揚げ物 Fried dish | 尼鯛唐揚げ Deep Fried Tilefish |
| 食事 Noodle | 生湯葉紅白にゅう麺 Red and White Color Noodle in Soup with Fresh Tofu Skin |
| 果物 Fruit | メロン、苺 Japanese Melon and Strawberry |
| 甘味 Sweets | あんころ餅 Red Bean Mochi |

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

The Hongkong Japanese Club Restaurant

月会席 Tsuki Kaiseki

睦月 January 2019

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| 刺身 Sashimi | トロ、平目雲丹巻き、牡丹海老 Fatty Tuna, Sea Urchin Rolled with Flat Fish and Botan Shrimp |
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