

花会席 Hana Kaiseki

水无月 June 2018

先付 Appetizer	沖縄産太水雲 Thick Mozuku Seaweed from Okinawa
前菜 Appetizer	姫栄螺旨煮、谷中生姜、鰯棒鮓 Softly Simmered Sazae, Yanaka Ginger, Barracuda Pressed Sushi
吸物 Clear soup	伊佐木焼霜、萹蓂、小メロン、(木の芽) Lightly Grilled Chicken Grunt, Water Shield and Small Melon in Clear Soup, (Young Sansho Leaves)
刺身 Sashimi	トロ、石鯛、つぶ貝 Fatty Tuna, Parrot Fish and Whelk
煮物 Warm dish	鮎魚女の揚げ煮(丘ひびき、赤ピーマン、白髪葱) Fry-simmered Ainame Greenling (Saltwort, Red Bell Pepper and Sliced White Spring Onion)
焼物 Grilled dish	若鮎塩焼き(蓼酢) Grilled Young Ayu Fish (Water Pepper Vinegar)
肉料理 Wagyu dish	和牛炙り寿司 Roasted Wagyu Sushi
揚げ物 Fried dish	江戸前穴子の天麩羅(オクラ、茗荷) Edomae Anago, Conger Eel Tempura (Okra and Myoga Ginger)
食事 Noodle	冷やし茶そば Cold Green Tea Soba Noodle
果物 Fruit	メロン、マンゴ琥珀ゼリー掛け Japanese Melon and Mango with Amber Jerry

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

The Hongkong Japanese Club Restaurant

月会席 Tsuki Kaiseki

水無月 June 2018

先付 Appetizer	沖縄産太水雲 Thick Mozuku Seaweed from Okinawa
前菜 Appetizer	姫栄螺旨煮、谷中生姜、鰯棒鮓 Softly Simmered Sazae, Yanaka Ginger, Barracuda Pressed Sushi
吸物 Clear soup	伊佐木焼霜、蕁菜、小メロン、(木の芽) Lightly Grilled Chicken Grunt, Water Shield and Small Melon in Clear Soup, (Young Sansho Leaves)
刺身 Sashimi	トロ、石鯛、つぶ貝 Fatty Tuna, Parrot Fish and Whelk
煮物 Warm dish	鮎魚女の揚げ煮(丘ひびき、赤ピーマン、白髪葱) Fry-simmered Ainame Greenling (Saltwort, Red Bell Pepper and Sliced White Spring Onion)
焼物 Grilled dish	若鮎塩焼き(蓼酢) Grilled Young Ayu Fish (Water Pepper Vinegar)
揚物 Fried dish	江戸前穴子の天麩羅(オクラ、茗荷) Edomae Anago, Conger Eel Tempura (Okra and Myoga Ginger)
食事 Noodle	冷やし茶そば Cold Green Tea Soba Noodle
果物 Fruit	メロン、マンゴ琥珀ゼリー掛け Japanese Melon and Mango with Amber Jerry

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