

花会席 Hana Kaiseki

如月 February 2019

先付け Appetizer	春野菜お浸し Boiled Spring Vegetable
前菜 Appetizer	白梅貝、蚕豆、合鴨白ロース黄身酢掛け Vinegared White Whelk, Boiled Horse Beans, Roast Aigamo Duck with Yolk Sauce
吸物 Clear soup	蕪羹碗(蕪、甘鯛、軸三つ葉、京人参) Grated Turnip in Clear Soup (Turnip, Tilefish, Stem of Mitsuba and Kyoto Carrot)
刺身 Sashimi	トロ、細魚、帆立貝 Fatty Tuna, Halfbeak and Scallop
煮物 Warm dish	飯蛸(竹の子、菜の花、梅麩) Simmered Baby Octopus (Bamboo Shoot, Canola Flower and Plum Blossom-Shaped Dried Wheat Gluten)
焼物 Grilled dish	真名鰹西京焼き Grilled Harvest Fish in Saikyo Miso
肉料理 Wagyu dish	和牛薄焼き Grilled Wagyu Beef Thinly Sliced
揚物 Fried dish	白魚かき揚げ(落の薑、タラの芽) Deep-Fried Ice Fish Kakiage (Butterbur Scape and Aralia Sprout)
食事 Noodle	鰹茶そば Hot Green Tea Soba Noodle Topped with a Salty-Sweet Dried Herring
果物 Fruit	メロン、デコポン Japanese Mask Melon and Dekopon Orange
甘味 Sweets	苺餅 Strawberry Rice 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 2019

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