

花会席 Hana Kaiseki

弥生 March 2019

先付け Appetizer	うるいお浸し Boiled Hosta
前菜 Appetizer	螢烏賊黄身酢、鯛の子煮、鮑柔らか煮 Firefly Squid with Yolk Vinegar Sauce, Simmered Sea Bream Roe, Softly Simmered Abalone
吸物 Clear soup	蛤吸い物(こごみ、木の芽) Hamaguri Clam in Clear Soup (Ostrich Fern and Young Sansho Leaves)
刺身 Sashimi	トロ、かわはぎ、つぶ貝 Fatty Tuna, Filefish and Whelk
煮物 Warm dish	海老しんじょうと若竹煮 Steamed Shrimp Dumpling and Young Bamboo Shoot
焼物 Grilled dish	桜鱈照焼き(し唐) Teriyaki Masu Salmon (Green Pepper)
肉料理 Wagyu dish	和牛ロースステーキ Wagyu Loin Steak
揚げ物 Fried dish	桜海老かき揚げ(こごみ、タラの芽) Sakura Shrimp Kakiage Tempura (Ostrich Fern and Aralia Sprout)
食事 Noodle	梅素麺 Ume, Sour Plum Somen Noodle
果物 Fruit	メロン、苺 Japanese Mask Melon and Strawberry
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

弥生 March 2019

先付け Appetizer	うるいお浸し Boiled Hosta
前菜 Appetizer	螢烏賊黄身酢、鯛の子煮、鮑柔らか煮 Firefly Squid with Yolk Vinegar Sauce, Simmered Sea Bream Roe, Softly Simmered Abalone
吸物 Clear soup	蛤吸い物(こごみ、木の芽) Hamaguri Clam in Clear Soup (Ostrich Fern and Young Sansho Leaves)
刺身 Sashimi	トロ、かわはぎ、つぶ貝 Fatty Tuna, Filefish and Whelk
煮物 Warm dish	海老しんじょうと若竹煮 Steamed Shrimp Dumpling and Young Bamboo Shoot
焼物 Grilled dish	桜鱒照焼き(し唐) Teriyaki Masu Salmon (Green Pepper)
揚物 Fried dish	桜海老かき揚げ(こごみ、タラの芽) Sakura Shrimp Kakiage Tempura (Ostrich Fern and Aralia Sprout)
食事 Noodle	梅素麺 Ume, Sour Plum Somen Noodle
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