The Hongkong Japanese Club

Unit 902, 9/F., Tower 535, 535 Jaffe Road Causeway Bay, Hong Kong Tel (852) 2577 3669 Fax (852) 2577 5534

Cir.Let.No.23563(A) Dear Members.

1st May, 2021

*** Club News May ***

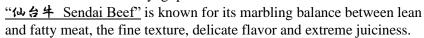
■ Restaurant Announcement

Happy Mother's Day on 9th May

What are you planning for the coming Mother's Day on 9th May? Call us now to book your table and celebrate Mother's Day with your family at The Hongkong Japanese Club.

宮城 Miyagi Fair, Coming Soon!

The Club restaurants recommend three kinds of delicious foods from Miyagi prefecture.



"全華鯖 Kinka Mackerel" is fresh, large chub mackerel with high-quality unloaded 石港 Ishinomaki Fish Market.

"客城牡蠣 Miyagi Oyster", its creamy delicacy can be enjoyed up to May, when mineral-rich snowmelt water from the mountains flows down into the ocean.

A period of Miyagi Fair 5~11th May 2021, you can enjoy three deferent types of Sake with three kinds of delicious foods. We are planning a questionnaire with a gift from "むすび丸 Musubimaru", Tourism Promotion character of Sendai Miyagi. Will see you at Miyagi Fair at the Club!

水見烏冬 Himi Udon Spicy Curry Soup

水兒 Himi udon is thin noodle by hand-stretched made in Himi City, 富山 Toyama Prefecture. As "Monthly Noodle Selection" in May, we choose Himi udon to match the Club's special Spicy Curry. Please try it!

Restaurant Booking Hotline 2577-5796 (11:00~22:00)



• Payment by Bank transfer

Please fax (2577-5534) or email (office@jpclub.com.hk) us with your bank transfer slip after payment at ATM or bank counter is made. Since name of the payer is not shown on our bank statement,

there are cases that payment with "payers unknown". We will appreciate your understanding and cooperation in this matter.

C. C. C.

Happy Mother's Day



May Special

Boiled Fresh Edamame Beans

Lightly Simmered Pea Sprout and Crab Meet

Steamed Clam with Chinese Style Soup

Tempura Deep Fried "Ayu"Young Sweetfish

& Seasonal Vegetables

Grilled Spanish Mackerel

with Young Sansho Leaves

Grilled Wagyu Beef Skirt Steak

~Sashimi special ~

Thin-Sliced Flounder

初鲣 Bonito, First of season

Fresh Scallop with Shell

Sea Urchin

Yellow Jack

Tataki-chopped Horse Mackerel

~Sushi special~

Pickled Tuna in Sov sauce

Gizzard Shad

Rosy Seabass

Sea Urchin

Roasted Engawa, Flounder Fin

Roasted Wagyu Beef

* Subject to availability

■ Special gift for your birthday!

Let us celebrate your special month with you! The club separately sends out "Birthday Card" to you at the beginning of your birth month. You are entitled to redeem HK\$100 dining at the 5/F restaurants; dinner plus one free designated drink or change the club original gift. The letter paper (see image on right) is folded as size of 9.5cm×15cm. Please bring your membership card along to enjoy your birthday gift!

Register birth date/ Enquiry: Club office 2577-3669 (Ms. Amanda)



■ Culture Course

5月鮮花花藝 -綠色家居擺飾

香港居住環境細小,生活緊張,偶然看看綠色植物可令人舒緩壓力。5月以綠色的葉材加上各種新穎的技巧,製作出家居辦公室擺設,帶來清爽舒適的感覺。講師有多年教授經驗,課程會由淺入深教授,令大家輕鬆學習。

日期 : 5月20日(星期四) 時間 : 下午14:00~16:00

限定人數 : 6位

導師 : 徐晶晶小姐*廣東話教學 學費 : 港幣\$420(包括教材)

自備物品 : 環保袋(考尺寸:大約寬 13cm X 長 25cm)



以玫瑰和繡球做主花,藍色系列襯托出父親節氣氛,親手製作簡單的桌面擺設,在節 日裏為父親送上祝福和滿滿的愛。

日期 : 6月 17日 (星期四) 時間 : 下午 14:00~16:00

限定人數 : 6位

導師 : 徐晶晶小姐*廣東話教學 學費 : 港幣\$400(包括教材)

Aromatherapy

A qualified aroma therapist (holding APDHA) will introduce how to enjoy aroma in your life. How to use the aroma to prevent colds and flu for your family, etc.

Date & Time : 25^{th} May (Tue) at $14:00 \sim 15:30$

Max Number : 8 persons

Instructor: Ms. IWABUCHI Yukari *Lectured in English Lesson Fee: HK\$160 (Including materials of lip balm)

Aroma Wax Bar

A qualified aroma therapist (holding APDHA) introduce some of essential oils and how to enjoy aroma in your life—relief stress, sleeping effect, etc. Let's make Aroma Wax bar together.

Date & Time : 22^{nd} Jun (Tue) at $14:00 \sim 15:30$

Max Number : 8 persons

Instructor: Ms. IWABUCHI Yukari *Lectured in English

Lesson Fee: HK\$300 (Including materials of 2 Aroma Wax Bar, Sample size

W5.5X6.5cm & 8cm diameter)

Registration Form for Culture Course FAX 2577-5534 E-mail: info@jpclub.com.hk

Please ✓ check the box.

□ 5 月鮮花花藝 □ 6 月保鮮花花藝 □ Aromatherapy □ Aroma Wax Bar

Name: _______ Membership No: ______

E-Mail: ______ Phone No: ______

The Hongkong Japanese Club Home page http://www.hkjapaneseclub.org/en/
Restaurant Monthly Special, Event information Participations Culture course from here.



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