

花会席 Hana Kaiseki

皐月 May 2018

先付 Appetizer	胡麻酢和え Vegetables with Vinegar and Sesame Sause
前菜 Appetizer	床節柔らか煮、新枝豆、エシャロット Softly Simmered Abalone, Fresh Edamame Beans, Shallot
吸物 Clear soup	浅利真丈、蓴菜、小メロン Asari Clam Cake, Water Shield and Small Melon in Clear Soup
刺身 Sashimi	トロ、伊佐木焼霜、雲丹 Fatty Tuna, Lightly Grilled Chicken Grunt and Sea Urchin
煮物 Warm dish	芋蛸南京(蓬麩、絹サヤ) Stewed Potato, Octopus and Pumpkin (Yomogi Herb Dried Wheat Gluten and Snow Peas)
焼物 Grilled dish	太刀魚塩焼き Grilled Cutlass Fish
肉料理 Wagyu dish	和牛薄焼き Grilled Wagyu Beef Thinly Sliced
揚げ物 Fried dish	甘鯛煮卸(茄子、ヤングコーン、獅子唐) Steamed Tilefish with Grated Radish (Eggplant, Young Corn and Green Pepper)
食事 Rice	バラちらし、赤出汁 Bara Chirashi and Red-Miso Soup
果物 Fruit	メロン、さくらんぼ Japanese Melon and Cherry
甘味 Sweets	抹茶餅 Green Tea Mochi

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

The Hongkong Japanese Club Restaurant

月会席 Tsuki Kaiseki

皐月 May 2018

先付 Appetizer	胡麻酢和え Vegetables with Vinegar and Sesame Sauce
前菜 Appetizer	床節柔らか煮、新枝豆、エシャロット Softly Simmered Abalone, Fresh Edamame Beans, Shallot
吸物 Clear soup	浅利真丈、蓴菜、小メロン Asari Clam Cake, Water Shield and Small Melon in Clear Soup
刺身 Sashimi	トロ、伊佐木焼霜、雲丹 Fatty Tuna, Lightly Grilled Chicken Grunt and Sea Urchin
煮物 Warm dish	芋蛸南京(蓬麩、絹サヤ) Stewed Potato, Octopus and Pumpkin (Yomogi Herb Dried Wheat Gluten and Snow Peas)
焼物 Grilled dish	太刀魚塩焼き Grilled Cutlass Fish
揚物 Fried dish	甘鯛煮卸(茄子、ヤングコーン、獅子唐) Steamed Tilefish with Grated Radish (Eggplant, Young Corn and Green Pepper)
食事 Rice	バラちらし、赤出汁 Bara Chirashi and Red-Miso Soup
果物 Fruit	メロン、さくらんぼ Japanese Melon and Cherry
甘味 Sweets	抹茶餅 Green Tea Mochi

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

The Hongkong Japanese Club Restaurant