

# Monthly Special Menu

## 今月のおすすぬ

2019年5月

Boiled Fresh Edamame Beans

新枝豆 \$100

Simmered Crab Meat & Pea Sprouts

豆苗と蟹身の早煮 \$150

Tempura Fried Young "Ayu" Sweetfish & Seasonal Vegetables

稚鮎と旬野菜の天麩羅 \$180

Steamed Clam with Sake

はまぐり酒蒸し \$180

Grilled Japanese Spanish Mackerel in Salted Koji Flavor

九州産鯖の塩麴焼 \$180

Stewed Wagyu Beef Tongue in Miso & Red Wine

和牛舌赤ワイン味噌煮込み \$380

寿司場より

~おすすぬ刺身~

Rock Oyster with "Ponzu" Vinegar Sauce 岩牡蠣ぽん酢 \$240

Flounder Thin Sliced Sashimi 鱈薄造り \$400

Horse Mackerel "Tataki" Chopped Sashimi 鯖たたき \$160

Lean Tuna Sashimi 鮪赤身刺身 \$300

~おすすぬ寿司~

Sea Urchin うに \$160 Alfonsino 金目鯛 \$90

Conger Eel 穴子 \$60 Roasted Flounder fin 炙りえんがわ \$90

\*Please note that monthly items are subject to availability without any notice.

The Hongkong Japanese Club Restaurant