

今月のおすすめ

2019年1月

四季折々の日本の食材をつかった季節のおすすめ料理です。
旬の味わいを、月替わりでお楽しみください。



数の子つまみ	\$120
鮫肝ポン酢	\$180
蚕豆	\$120
菜の花辛し浸し	\$80
若竹煮	\$100
練小芋煮	\$120
鰯大根煮	\$200
寒鰯(塩・照り)焼き	\$180
北海道産牡蠣フライ	\$160
公魚と筍の天扶良	\$160

寒鰯照り焼き、
練小芋煮
公魚と筍の天扶良、
菜の花辛し浸し

～おすすめ刺身～

鰯薄造り	\$400
赤鯮刺身	\$500
鰯刺身	\$500
真牡蠣ポン酢	\$120
サヨリ刺身	\$280
殻付帆立刺身	\$200

～おすすめ寿司～

金目鯛	\$90
赤鯮	\$110
小肌	\$40
メ鯖	\$50
炙りえんがわ	\$90
炙り和牛	\$140

*生産状況などにより、予告なく変更されることがあります。

January Monthly Special

Selected January monthly specials from all over Japan presented by flavor-enhancing cooking method. Enjoy the best flavors of the season at HK Japanese Club!



Kanburi,
Yellowtail Teriyaki,
Simmered Herring
and Small Taro,
Wakasagi Smelt
and Bamboo Shoot
Tempura, Boiled
Canola Flower in
Mustard Dressing

Flavored Herring Roe	\$120
Monkfish Liver with Ponzu Sauce	\$180
Horse Bean	\$120
Boiled Canola Flower in Mustard Dressing	\$80
Simmered Young Bamboo Shoot	\$100
Simmered Herring and Small Taro	\$120
Simmered Yellowtail and Daikon Radish	\$200
Kanburi, Yellowtail Grilled / Teriyaki	\$180
Deep-Fried Oyster from Hokkaido	\$160
Wakasagi Smelt and Bamboo Shoot Tempura	\$160

~ Sashimi Special ~

Karei, Flounder Thinly Sliced Sashimi (From Hokkaido)	\$400
Rosy Seabass Sashimi (From Toyama)	\$500
Yellowtail Sashimi (From Toyama)	\$500
Pacific Oyster with Ponzu Sauce (From Hokkaido)	\$120
Halfbeak Sashimi (From Kanagawa)	\$280
Fresh Scallop with Shell (From Hokkaido)	\$200

~ Sushi Special ~

Alfonsino Fish Sushi	\$90
Rosy Seabass Sushi	\$110
Gizzard Shad Sushi	\$40
Vinegared Mackerel Sushi	\$50
Roasted Flounder Fin Sushi	\$90
Roasted Wagyu Sushi	\$140

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

The Hongkong Japanese Club Restaurant