



## 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.23543(A)

1<sup>st</sup> November, 2020

Dear Members,

### \*\*\* Club News November 2020 \*\*\*

#### ■ Restaurant Information

From 30th October to 5th November 2020, we can set maximum 6 seats at one table of 5F restaurant. According to the direction by HKSAR Government, we continue the following action against COVID-19.

- Body temperature screening is required at entrance of the Clubhouse.
- Face mask should be worn at any time, except eating and drinking.
- A number of persons allowed at one table is limited. There is a distance of at least 1.5 meters or some partition between tables.

The latest direction will be updated on the Club's website. Please check it time to time. We greatly appreciate your co-operation and support in this respect.

#### [Opening Hours]

Lunch 12:00-15:00 (L.O.14:30)

Mon-Sat Dinner 18:00-22:30 (L.O.22:00)

Sun, PH Dinner 17:30-22:00 (L.O.21:30)

**Restaurant Hotline ☎ 2577-5796 (11:00~21:00)**

The Hongkong Japanese Club 日本酒 Sake Menu

**Floral:** Delicate in style with upfront fruit and floral fragrances.

**Refreshing:** Dry, fresh and clear, light to medium body.

**Strong Flavor:** Aged: Aging process make it unique taste like dried fruits.

**Mellow:** Rich in aroma, medium to full bodied with intense rice flavor.

#### New Sake Menu

The Club restaurants introduce many kinds of Japanese Sake. How to choose your favorite one? You can refer to

new Sake menu categorized 4 types Sake

(Floral/Refreshing/Mellow/Aged) with the map of Japan pointed their origin. Please enjoy Japanese Sake more and more!



#### November Special

Deep-fried Ginkgo

Cod fish White Roe with Ponzu Sauce

"ODEN" Traditional Japanese Stew

Grilled Yellowtail "TERIYAKI"

Deep-fried Oyster from 広島 Hiroshima

#### ~ Sashimi Special ~

Halfbeak Sashimi

"Tataki" chopped Horse Mackerel

Yellowtail

Fresh Scallop with Shell

Flounder Thin-Sliced

Fresh Oyster with Ponzu sauce

#### ~ Sushi Special ~

Sea Urchin, Rosy Seabass, Red Snapper

Roasted Saury, Roasted Fatty Tuna,

Roasted flounder fin

※subject to availability

#### ■ Reciprocal Club information

We renewed the reciprocal agreement between Gold Coast Yacht & Country Club (GCYCC) and the Hongkong Japanese Club (HKJC) dated on 1st October 2020. Herewith, GCYCC will require HKJC members the usual fee of sports & recreation facilities and/or car parking as same as their member's guests. In details, please confirm our website

<http://www.hkjapaneseclub.org/en/home.html>

#### ■ 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 it as HK\$100 and free one designated drink for dinner at the 5/F restaurants or exchange with the club original goods. 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

### 保鮮花花藝 - 家居掛飾設計羽子板

羽根突 (Hanetsuki) 是日本傳統遊戲。老師會分享羽子板的歷史、羽子板形態亦廣泛被用在手工藝設計上，可製作獨特家居擺設。對日本文化有興趣的會員、請踴躍參加。

日期：11月20日(星期五)下午 14:00~16:00

限定人數：8位

導師：徐晶晶小姐 \*廣東話教學

學費：港幣\$390(包括教材)

自備物品：環保袋 (作品參考尺寸:高 30×幅 13cm)



材料會應季節而有所變改

### 從日語發音學習令人易於理解的日語班

學會日語的讀寫、却不知道如何學習日語的發音。課堂中將教授「發音前的準備及肌肉訓練」等、於講日語時必要又簡單的訓練方法、來實踐清晰的表達方式。老師會加入新教材、曾經參加過的會員也適合再次參加。

日期：11月18日、25日(星期三)下午 15:00~16:30

限定人數：8位(適合日文中級或以上人士)

導師：Mrs. CASEY KATO Mana \*日語教學

學費：港幣\$300 包括教材(共 2 課)

### 日語日本文化講座 11 月份單次課程“清酒知多少”

近年日本清酒在香港越來越受歡迎。然而大家對清酒的瞭解又有多少呢？導師在將以 Q&A 的形式、會教授一些與日本清酒有關的詞語。對日本清酒有興趣的朋友千萬不要錯過。

日期：11月26日(星期四) ①下午 14:30~16:00 ②晚間 19:30~21:00

限定人數：每班 8 人

導師：孟金瑤女士 \*廣東話教學

學費：港幣 100 (包含自編教材) \*此課程不提供清酒試飲

### Aromatic Gel Candle



A Japanese aromatherapists (APDHA holder) introduces how to make aromatic gel candle which enhance your festive mood in Christmas.

Date&Time：4<sup>th</sup> (Fri) December at 14:30~16:30 pm

Max participants：5 pairs (member and child aged 5-11)

Instructor：Ms. IWABUCHI Yukari \*Lectured in English

Lesson fee：HK\$ 350 (Including materials)



### Cupcake Sugar Art



Let's decorate cupcakes with edible "Poinsettias" made of sugar. You may enjoy more tasty and more cheerful Christmas.

Date&Time：5<sup>th</sup> December (Sat) at 13:30~15:00 pm

Max Number：5 pairs (member and child aged 5-11)

Instructor：Mrs. OMURA Reiko \*Lectured in Japanese

Lesson fee：HK\$300 (including material)



### 保鮮花花藝 - 迷你聖誕花環



作品以紅色繡球保鮮花為主,配以聖誕裝飾,可作牆壁掛飾或放蠟燭在中央,增添聖誕氣氛。

日期：12月11日(星期五)下午 14:00~16:00

限定人數：4組 親子共同參加(小童 5 歲以上 12 歲未滿)

導師：徐晶晶小姐 \*廣東話教學

學費：港幣\$280(包括教材)

自備物品：環保袋(作品參考尺寸:直径約 12cm)



\*-。\*-。\*-。\*-。\*-。\*-。\*-Registration Form for Culture Course \*-。\*-。\*-。\*-。\*-。\*-。

Registration Form for Culture Course FAX 2577-5534 E-mail: [info@jpclub.com.hk](mailto:info@jpclub.com.hk)

Please ☒ check the box. ☐花藝(羽子板) ☐日語發音 ☐①清酒知多少(下午班) ☐②清酒知多少(晚間班)

☐Aromatic Gel Candle ☐Cupcake Sugar Art ☐花藝(聖誕花環)

Name: \_\_\_\_\_ Membership No: \_\_\_\_\_

E-Mail: \_\_\_\_\_ Phone No: \_\_\_\_\_

☆To register: <http://hkjapaneseclub.org/en/culture/> ☆For inquiry ☎2577-3669 (Amanda)