

花会席 Hana Kaiseki

神奈月 October 2018

先付け
Appetizer

焼き茄子胡麻ダレ掛け
Grilled Eggplant with Sesame Sauce

前菜
Appetizer

合鴨白ロース黄身酢掛け、揚げ銀杏、秋鯖棒鮓
Roasted Aigamo Duck Meat with Egg Yolk Vinegar Sauce,
Deep-Fried Ginkgo and Autumn Mackerel Sushi Stick

吸物
Clear soup

むかご真丈、舞茸
Steamed Fish Cake with Propagule and Maitake
Mushroom in Clear Soup

刺身
Sashimi

トロ、平目雲丹巻き、牡丹海老
Fatty Tuna, Sea Urchin Rolled with Flat Fish and
Botan Shrimp

煮物
Warm dish

鯛蒸ら煮
Steamed Sea Bream with Grated Turnip on Top

焼物
Grilled dish

秋鮭馬鈴薯焼
Grilled Autumn Salmon with Mashed Potatoes
Sauce

肉料理
Wagyu dish

和牛サイコロステーキ
Wagyu Beef Diced Steak

酢物
Sour dish

ズワイ蟹とホタテ焼霜
Zuwai Crab and Lightly Grilled Scallop

食事
Noodle

練茶そば
Hot Green Tea Soba Noodle Topped with a Salty-
Sweet Dried Herring

果物
Fruit

メロン、柿
Japanese Melon and Persimmon

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

神奈月 October 2018

先付け Appetizer	焼き茄子胡麻ダレ掛け Grilled Eggplant with Sesame Sauce
前菜 Appetizer	合鴨白ロース黄身酢掛け、揚げ銀杏、秋鯖棒鮓 Roasted Aigamo Duck Meat with Egg Yolk Vinegar Sauce, Deep-Fried Ginkgo and Autumn Mackerel Sushi Stick
吸物 Clear soup	むかご真丈、舞茸 Steamed Fish Cake with Propagule and Maitake Mushroom in Clear Soup
刺身 Sashimi	トロ、平目雲丹巻き、牡丹海老 Fatty Tuna, Sea Urchin Rolled with Flat Fish and Botan Shrimp
煮物 Warm dish	鯛燕ら煮 Steamed Sea Bream with Grated Turnip on Top
焼物 Grilled dish	秋鮭馬鈴薯焼 Grilled Autumn Salmon with Mashed Potatoes Sauce
酢物 Sour dish	ズワイ蟹とホタテ焼霜 Zuwai Crab and Lightly Grilled Scallop
食事 Noodle	鰯茶そば Hot Green Tea Soba Noodle Topped with a Salty- Sweet Dried Herring
果物 Fruit	メロン、柿 Japanese Melon and Persimmon
甘味 Sweets	抹茶餅 Green Tea Mochi

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