

今月のおすすめ

2018年10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。



秋鮭の馬鈴薯焼き、揚げ新銀杏、焼き茄子胡椒ダレ掛け、三陸産牡蠣フライ

焼き茄子胡椒ダレ掛け	\$80
揚げ新銀杏	\$120
生秋刀魚塩焼き	\$160
秋鮭の馬鈴薯焼き	\$180
三陸産牡蠣フライ	\$160
きのこ天扶良	\$160
華味鳥とつくねのキムチ鍋	\$250

～おすすめ刺身～

生秋刀魚刺身	\$180
鰯薄造り	\$400
真牡蠣ポン酢	\$120
細魚刺身	\$280
金目鯛刺身	\$400
真鯛刺身	\$150

～おすすめ寿司～

金目鯛	\$80
炙り秋刀魚	\$60
炙りえんがわ	\$90
炙り和牛	\$140
牡丹海老	\$110
しめ鯖	\$50

*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。

October Monthly Special

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



Grilled Autumn Salmon with Mashed Potatoes Sauce,
Deep-Fried Fresh Ginkgo,
Grilled Eggplant With Sesame Sauce,
Deep-Fried Oyster from Sanriku

Grilled Eggplant with Sesame Sauce	\$80
Deep-Fried Fresh Ginkgo	\$120
Grilled Fresh Sanma, Saury	\$160
Grilled Autumn Salmon with Mashed Potatoes Sauce	\$180
Deep-Fried Oyster from Sanriku	\$160
Assorted Mushroom Tempura	\$160
Hanamidori-Chicken and Chicken Meat Ball Kimchi Hotpot	\$250

~ Sashimi Special ~

Fresh Sanma, Saury Sashimi	\$180
Karei, Flounder Thinly Sliced Sashimi	\$400
Pacific Oyster with Ponzu Sauce	\$120
Halfbeak Sashimi	\$280
Alfonsino Sashimi	\$400
Japanese Sardine Sashimi	\$150

~ Sushi Special ~

Alfonsino	\$80
Roasted Sanma, Saury	\$60
Roasted Flounder Fin	\$90
Roasted Wagyu	\$140
Botan Shrimp	\$110
Vinegared Mackerel	\$50

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

The Hongkong Japanese Club Restaurant