

# 花会席 Hana Kaiseki

長月 September 2018

先付 Appetizer	白和え<占地、蒟蒻、枝豆、人参> Vegetables with Mashed Tofu Dressing <Shimeji Mushroom, Konjac, Edamame Beans and Carrot>
前菜 Appetizer	秋刀魚棒鮓、甘海老鯛酒盗和え、小茄子田楽 Saury Pressed Sushi, Sweet Shrimp with Salty Sea Bream Guts, Grilled Small Eggplant with Miso
吸物 Clear soup	鱧と松茸 Pike Eel and Matsutake Mushroom in Clear Soup
刺身 Sashimi	トロ、皮剥ぎ、粒貝 Fatty Tuna, Kawahagi, Filefish and Whelk
煮物 Warm dish	尼鯛の酒蒸し菊花餡かけ Steamed Tilefish in Sake with Shredded Chrysanthemum Flower Source
焼物 Grilled dish	鱸のマスタード焼き Grilled Suzuki, Japanese Sea Bass with Mustard
肉料理 Wagyu dish	和牛薄焼き Grilled Wagyu Beef Thinly Sliced
揚げ物 Fried dish	ズワイ蟹と穴子の天麩羅<舞茸> Zuwai Crab and Conger Eel Tempura <Maitake Mushroom>
食事 Noodle	冷やし氷見うどん<茗荷、大葉、万葱、生姜> Cold Himi Udon Noodle <Myoga Ginger, Green Perilla, Green Spring Onion and Ginger>
果物 Fruit	メロン、幸水梨 Japanese Melon and Pear
甘味 Sweets	桃餅 Peach Rice Cake

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

**The Hongkong Japanese Club Restaurant**

# 月会席 Tsuki Kaiseki

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