

June Monthly Special

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

Softly simmered white whelk
白梅貝合せ煮 \$160

Fresh edamame bean
新枝豆 \$100

Stir-fried asparagus and bacon
グリーンアスパラとベーコン炒め \$120

Simmered potato, octopus and pumpkin
芋蛸南瓜煮 \$150

Grilled young Ayu fish
若鮎塩焼き \$120

Summer vegetable tempura
夏野菜の天ぷら \$160

Roasted scallop and asparagus
帆立貝とアスパラの洋風焼き \$160

Teppan-yaki lamb chop with Japanese blueberry sauce
ラムチョップの鉄板焼き 和風ブルーベリーソース \$180

~寿司場より~

Flatfish thinly sliced Sashimi カレイ薄造り \$380

Finely chopped horse mackerel 鰯たたき \$180

Sardine Sashimi 鰯刺身 \$150

Whelk Sashimi 粒貝刺身 \$500

Geoduck clam Sashimi 白ミル貝 \$450

Appetizer Conger eel 穴子つまみ \$150

~おすすめ寿司~

Roasted hairtail 炙り太刀魚 \$60

Sea urchin 海胆 \$140

Roasted flounder fin 炙りえんがわ \$80

Gizzard shad 小肌 \$40

Vinegared mackerel 鯖 \$50

Yellow jack 鰯 \$70

*Please note that menu items are subject to availability without any notice.

The Hongkong Japanese Club Restaurant