

# 花会席 Hana Kaiseki

長月 September 2019

先付 Appetizer	木の子霰和え、いくら Mushrooms with Grated Radish, Salmon Roe
前菜 Appetizer	鴨口ース、海老黄身酢、梅貝合せ Roast Sliced Duck, Shrimp with Vinegar and Egg Yolk Sauce, Softly Simmered Whelk
吸物 Clear soup	鱧、松茸 Pike Eel and Matsutake Mushroom in Clear Soup
刺身 Sashimi	トロ、北寄貝、鰯雲丹巻き Fatty Tuna, Surf Clam, Flounder wrapped in Sea Urchin
煮物 Warm dish	黒豚角煮鼈甲餡 Braised Japanese Berkshire Belly with Amber Color Sauce
焼物 Grilled dish	真名鰹幽庵焼き Grilled Harvest Fish in Yuzu Sauce
肉料理 Wagyu dish	和牛薄焼き Grilled Wagyu Beef Thinly Sliced
揚物 Fried dish	穴子と舞茸の天麩羅 Anago Conger Eel and Maitake Mushroom Tempura
食事 Noodle	冷やし氷見うどん Cold Himi Udon Noodle
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

長月 September 2019

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前菜 Appetizer	鴨口ース、海老黄身酢、梅貝合せ Roast Sliced Duck, Shrimp with Vinegar and Egg Yolk Sauce, Softly Simmered Whelk
吸物 Clear soup	鱧、松茸 Pike Eel and Matsutake Mushroom in Clear Soup
刺身 Sashimi	トロ、北寄貝、鰯雲丹巻き Fatty Tuna, Surf Clam, Flounder wrapped in Sea Urchin
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