

The Hongkong Japanese Club

十一月の名会席

Hana kaiseki of November

メニュー

Menu

先付

アボカドとフルーツトマト

Appetizer

Avocado and fruits tomato

前菜

秋鯖棒鮨、今鴨ロース煮、むかご白和え

Appetizer

Autumn mackerel sushi stick, Roast duch, Propagule dressed with ground white sesame and tofu

吸粉

Clear soup

カマス焼霜 京人参、高菜、柚子添え

Barracuda with kyoto vegetable in clear soup

刺身

卜口、金目鲷、粒具

Sashimi

Fatty Tuna, Alfonsino, Whelk

煮粉

聖護院蕪合ませ煮、蟹餡かけ

Warm dish

Simmered Shougoin-turnip with crab sauce

燒物

寒鰤西京焼き 焼き栗添え

Grilled dish

Grilled winter yellowtail in saikyo-miso with roasted chestnut

肉料理

和牛サイコロステーキ

Wagyu dish

Wagyu Beef diced steak

酢の粉

ずわい蟹と帆支貝酢の物

Vinegared dish

Vinegared snow crab and scallop

食事

鲷条漬け 香の粉

Noodle

Sea bream with soup rice, picked vegetable

果物

メロン、柿

Fruit

Japanese Melon and Persimmon

甘味

栗饅頦

Sweets

Japanese steamed chestnut bun



The Hongkong Japanese Club

十一月の月会席

Tsuki kaiseki of November

メニュー

Menu

光付

アボカドとフルーツトマト

Appetizer

Avocado and fruits tomato

前菜

秋鯖棒鮨、合鴨ロース煮、むかご白和え

Appetizer

Autumn mackerel sushi stick, Roast duch, Propagule dressed with ground white sesame and tofu

吸物

Clear soup

カマス焼霜 京人参、高菜、柚子添え

Barracuda with kyoto vegetable in clear soup

刺身

卜口、金目鲷、粒貝

Sashimi

Fatty Tuna, Alfonsino, Whelk

煮粉

聖護院蕪含ませ煮、蟹餡かけ

Warm dish

Simmered Shougoin-turnip with crab sauce

烧物

寒鰤西京焼き 焼き栗添え

Grilled dish

Grilled winter yellowtail in saikyo-miso with roasted chestnut

酢の粉

ずわい蟹と帆互貝酢の物

Vinegared dish

Vinegared snow crab and scallop

食事

銅条漬け 香の物

Noodle

Sea bream with soup rice, picked vegetable

果物

メロン、柿

Fruit

Japanese Melon and Persimmon

甘味

栗饅頦

Sweets

Japanese steamed chestnut bun