

January Monthly Special

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



Image :
Simmered Yellowtail White radish,
Cod fish and tofu mini hotpot,
Flavored Herringroe

Flavored Herring roe	\$120
Monkfish liver	\$180
Cod fish white roe with Ponzu sauce	\$200
Boiled Canola flower in mustard dressing	\$80
Simmered Yellowtail and daikon radish	\$200
Kanburi, Yellowtail Grilled/ Teriyaki	\$180each
Deep-fried Oyster	\$160
Snow crab and smelt tempura	\$180
Cod fish and tofu mini hotpot	\$250

~Sashimi special ~

Yellowtail sashimi	\$500
Suma, Mackerel-tuna sashimi	\$400
Rosy seabass sashimi	\$450
Flounder thin sliced sashimi	\$400
Pacific oyster with ponzu sauce	\$120
Fresh Scallop with shell	\$180

~ Sushi special ~

Alfonsino	\$100
Abalone	\$140
Rosy seabass	\$100
Roasted Wagyu	\$140
Sea urchin	\$160
Gizzard shad	\$40

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

The Hongkong Japanese Club Restaurant

今月のおすすめ

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写真上から
鱈大根煮、鰯と豆腐の鍋、
数の子つまみ

数の子つまみ	\$120
鰻肝	\$180
雲子ポン酢	\$200
菜の花辛し浸し	\$80
鱈大根煮	\$200
寒鰯 塩焼き / 照焼き	各\$180
牡蠣フライ	\$160
ズワイガニと公魚(わかさぎ)の天婦羅	\$180
鰯と豆腐の鍋	\$250

~おすすめ刺身~

鱈刺身	\$500
須萬(トコ鯉)刺身	\$400
赤ムツ刺身	\$450
鰯薄造り	\$400
真牡蠣ばん酢	\$120
殻付き帆立貝	\$180

~おすすめ寿司~

金目鯛	\$100
煮鮑	\$140
赤ムツ	\$100
炙り和牛	\$140
うに	\$160
小肌	\$40

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