

花会席 Hana kaiseki

弥生 March 2018

先付 Appetizer	うるいお浸し Boiled spring vegetable
前菜 Appetizer	螢烏賊辛子味噌掛け、菜の花昆布ダ、鯛の子煮 Firefly squid with Mustard miso sauce, Kombu-Sandwiched Nanohana, Softly cooked Red sea bream Roe
吸物 Clear soup	蛤吸 Clam in clear soup
刺身 Sashimi	トロ、鯛の雲丹巻き、帆立貝 Fatty Tuna, Red sea bream Wrapped in Sea urchin, Scallop
煮物 Warm dish	海老新丈と若竹煮 Steamed Shrimp Dumpling and Young Bamboo Shoot
焼物 Grilled dish	桜鱒木の芽焼 Grilled Masu salmon with Young Sansho Leaves
肉料理 Wagyu dish	和牛薄焼き Grilled thin sliced Wagyu
揚げ物 Fried dish	生桜海老のかき揚げ Deep-fried Fresh Sakura shrimp Kakiage Tempura
食事 Noodle	生湯葉梅にゆう麺 Hot Ume plum Soumen noodles with Fresh tofu
果物 Fruit	メロン、グレープフルーツ蜂蜜漬け Japanese Melon, Honey Grapefruits
甘味 Sweets	苺餅 Japanese sweet, Strawberry mochi

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

The Hongkong Japanese Club Restaurant

月会席 Tsuki kaiseki

弥生 March 2018

先付 Appetizer	うるいお浸し Boiled spring vegetable
前菜 Appetizer	螢烏賊辛子味噌掛け、菜の花昆布ダマ、鯛の子煮 Firefly squid with Mustard miso sauce, Kombu-Sandwiched Nanohana, Softly cooked Red sea bream Roe
吸物 Clear soup	蛤吸 Clam in clear soup
刺身 Sashimi	トロ、鯛の雲丹巻き、帆立貝 Fatty Tuna, Red sea bream Wrapped in Sea urchin, Scallop
煮物 Warm dish	海老新丈と若竹煮 Steamed Shrimp Dumpling and Young Bamboo Shoot
焼物 Grilled dish	桜鱒木の芽焼 Grilled Masu salmon with Young Sansho Leaves
揚げ物 Fried dish	生桜海老のかき揚げ Deep-fried Fresh Sakura shrimp Kakiage Tempura
食事 Noodle	生湯葉梅にゆう麺 Hot Ume plum Soumen noodles with Fresh tofu
果物 Fruit	メロン、グレープフルーツ蜂蜜漬け Japanese Melon, Honey Grapefruits
甘味 Sweets	苺餅 Japanese sweet, Strawberry mochi

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