

# 今月のおすすめ

2019年3月

四季折々の日本の食材をつかった季節のおすすめ料理です。  
旬の味わいを、月替わりでお楽しみください。



春キャベツと豚ばら肉の鍋、春野菜のお浸し、  
蛍烏賊酢の物、桜海老のかき揚げと春野菜天麩羅、  
蛤吸物、桜鱒照り焼き

天豆	\$100
春野菜のお浸し	\$100
蛍烏賊酢の物	\$120
蛤吸物	\$160
桜鱒照り焼き	\$180
桜海老のかき揚げと春野菜天麩羅	\$180
春キャベツと豚ばら肉の鍋	\$200

## ～おすすめ刺身～

かわはぎポン酢	\$400
水蛸薄造り	\$400
殻付帆立貝刺身	\$180
鰩刺身	\$400
サヨリ刺身	\$280
のどぐろ刺身	\$500

## ～おすすめ寿司～

煮はまぐり	\$80
炙りえんがわ	\$90
うに	\$160
金目鯛	\$90
炙り帆立貝	\$75
小肌	\$40

\*生産状況などにより、予告なく変更されることがあります。

# March Monthly Special

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



Pork with Spring Cabbage in Hotpot, Boiled Spring Vegetables, Vinegared Firefly Squid, Sakura Shrimp Kakiage Tempura and Spring Vegetables Tempura, Hamaguri Clam in Clear Soup, Teriyaki Masu Salmon

Horse Bean	\$100
Boiled Spring Vegetables —Canola Flower, Ostrich Fern and Hosta	\$100
Vinegared Firefly Squid—Cucumber, Wakame Seaweed and Egg Yolk Vinegar Sauce	\$120
Hamaguri Clam in Clear Soup —Ostrich Fern and Young Sansho Leaves	\$160
Teriyaki Masu Salmon —Green Pepper, Sweet and Sour Pickled Young Ginger	\$180
Sakura Shrimp Kakiage Tempura and Spring Vegetable Tempura	\$180
Pork with Spring Cabbage in Hotpot	\$200

## ~ Sashimi Special ~

Filefish with Ponzu Sauce	\$400
Thinly Sliced Fresh Octopus	\$400
Fresh Scallop with Shell	\$180
Yellow Jack Sashimi	\$400
Halfbeak Sashimi	\$280
Rosy Seabass Sashimi	\$500

## ~ Sushi Special ~

Steamed Clam Sushi	\$80
Roasted Flounder Fin Sushi	\$90
Sea Urchin Sushi	\$160
Alfonsino Sushi	\$90
Roasted Scallop Sushi	\$75
Gizzard Shad Sushi	\$40

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

**The Hongkong Japanese Club Restaurant**