

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu “February”

※Our dishes may contain allergens, please ask for further details.

The menu is subject to change, depending on the seasonal ingredients.

The reservation for these menus are required for at least two people and two days in advance.

### **SETO**

**¥13,310**

#### **Aperitif**

##### **Appetizer**

Prawn and Cicely with Yolk Vinegar Sauce, Mamakari-fish, Omelet,  
Bamboo Shoot with Sansho-pepper Leaves, Conger Eel Rolled in Kelp,  
Canola Flower Dressed in Mustard Sauce, Carrot and Yam

##### **Soup**

Steamed Small Sea Bream and Sesame-Tofu, Carrot and Citrus

##### **Sashimi**

Thin-sliced Sting Fish

##### **Cup**

Chawan-mushi Cup Egg Custard with Japanese Icefish

##### **Middle dish**

Arch Shell and Scallion Dressed in Sour Miso Sauce

##### **Fried dish**

Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Soy Milk Skin Sauce

##### **Grilled dish**

Japanese Beef Steak, Grilled Vegetable and Salad

##### **Additional dish**

Fresh Seafood and Seasonal Vegetable Tempura

##### **Rice**

Rice with Small Fish and Butterbur, Miso Soup and Japanese Pickles

##### **Fruit**

Orange Jelly and Strawberry

### **BEEF SHABU SHABU**

**¥10,285**

#### **Aperitif**

##### **Appetizer**

Prawn and Cicely with Yolk Vinegar Sauce, Mamakari-fish, Omelet,  
Bamboo Shoot with Sansho-pepper Leaves, Conger Eel Rolled in Kelp,  
Canola Flower Dressed in Mustard Sauce, Carrot and Yam

##### **Sashimi**

Thin-sliced Sea Bream / Tuna and Squid

##### **Hot Pot**

Thin-sliced Japanese Beef, Vegetables and Tofu

##### **Noodle**

White Wheat UDON Noodle

##### **Fruit**

Orange Jelly and Strawberry

\*The prices include tax and service charge.

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Hot Pot Cuisine’s order is only the period from November to February.

### YOSE NABE

¥8,470

<b>Appetizer</b>	Prawn and Cicely with Yolk Vinegar Sauce, Mamakari-fish, Omelet, Bamboo Shoot with Sansho-pepper Leaves, Conger Eel Rolled in Kelp, Canola Flower Dressed in Mustard Sauce, Carrot and Yam
<b>Sashimi</b>	Thin-sliced Sea Bream / Tuna and Squid
<b>Hot Pot</b>	Sea Bream, Spanish Mackerel, Prawn, Orient Clams, Chicken and Vegetable
<b>Noodle</b>	White Wheat UDON Noodle
<b>Fruit</b>	Orange Jelly and Strawberry

### SEA FOOD NABE

¥9,680

<b>Appetizer</b>	Prawn and Cicely with Yolk Vinegar Sauce, Mamakari-fish, Omelet, Bamboo Shoot with Sansho-pepper Leaves, Conger Eel Rolled in Kelp, Canola Flower Dressed in Mustard Sauce, Carrot and Yam
<b>Sashimi</b>	Thin-sliced Sea Bream / Tuna and Squid
<b>Hot Pot</b>	Sea Bream, Spanish Mackerel, Prawn, Thread-Sail Filefish, Orient Clams and Vegetable
<b>Rice</b>	Rice Porridge
<b>Fruit</b>	Orange Jelly and Strawberry

### BLOWFISH NABE

¥13,915

<b>Aperitif</b>	
<b>Appetizer</b>	Prawn and Cicely with Yolk Vinegar Sauce, Mamakari-fish, Omelet, Bamboo Shoot with Sansho-pepper Leaves, Conger Eel Rolled in Kelp, Canola Flower Dressed in Mustard Sauce, Carrot and Yam
<b>Sashimi</b>	Thin Sliced Blowfish and Blowfish Salad
<b>Hot Pot</b>	Blowfish, Vegetables, Tofu and Rice Cake
<b>Rice</b>	Rice Porridge
<b>Fruit</b>	Orange Jelly and Strawberry

\*The prices include tax and service charge.