

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “February”

Dinner time 18:00-19:45 or 20:00-21:45

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

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

USHIO

¥9,680

《Japanese basic “KAISEKI” course》

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 Sea Bream / Tuna and Squid
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	Grilled Butterfish with Saikyo Style 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 STEAK GOZEN

¥10,285

《Course for much more beef steak with Japanese cuisine’s taste》

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
Grilled dish	Japanese Beef Steak, Grilled Vegetable and Salad
Rice	Rice with Small Fish and Butterbur, Miso Soup and Japanese Pickles
Fruit	Orange Jelly and Strawberry

*The prices include tax and service charges.

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “February”

Dinner time 18:00-19:45 or 20:00-21:45

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

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

ZEN ~Vegetable cuisine~

¥7,865

«Healthy “KAISEKI” course, not including meat and fish»

※*We use fish broth in some dishes.*

Appetizer	Bamboo Shoot Dressed in Sansho-pepper Leaves, Sesame-Tofu, Black Beans, Canola Flower Dressed in Mustard Sauce, Kumquat Compote and Plum flower Shaped Carrot
Soup	Bamboo Shoot and Wakame Seaweed with Sansho-pepper Leaves
Sashimi	Thin-sliced Konjac and Soy Milk Skin
Fried dish	Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Soy Milk Skin Sauce
Grilled dish	Grilled Eggplant with Miso
Steamed dish	Steamed Vegetable
Additional dish	Seasonal Vegetable Tempura
Rice	Rice with Butterbur, Miso Soup and Japanese Pickles
Fruit	Orange Jelly and Strawberry

OKOSAMA ZEN ~Junior plate~

¥3,388

«Dinner plate for kids and junior»

Rice Ball, Cream Croquette, Japanese Omelet, Sausage, Fried Chicken,

Chawan-mushi Egg Steamed Custard, Miso Soup and Dessert

*The prices include tax and service charges.