

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu "April"

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.

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

SETO

¥13,310

Aperitif

Appetizer

Cockle and Scallion dressed in Sour Miso Sauce, Omelet,
Salt-pickled Bonito, Needlefish and Tsukune-yam, Prawn,
Herring rolled in Kelp, Pumpkin shaped like Butterfly and Horse Bean

Soup

Greenling with Kudzu, Egg-Tofu, New Zealand Spinach,
shredded dried Plum and Sansho-pepper Leaf

Sashimi

Thin-sliced Sting Fish

Middle dish

Steamed Conger Eel Sushi
Soy Milk-Tofu with Caviar

Fried dish

Fried Bamboo Shoot Bun glazed with Wakame-seaweed and Yoshino-Kudzu

Grilled dish

Grilled Japanese Beef Steak, Vegetable and Salad

Additional dish

Fresh Seafood and Seasonal Vegetable Tempura

Rice

Bean rice, Miso Soup and Japanese Pickles

Fruit

Strawberry, Banana and Orange Jelly topped with Green Tea Cream

BEEF SHABU SHABU

¥10,285

Aperitif

Appetizer

Cockle and Scallion dressed in Sour Miso Sauce, Omelet,
Salt-pickled Bonito, Needlefish and Tsukune-yam, Prawn,
Herring rolled in Kelp, Pumpkin shaped like Butterfly and Horse Bean

Sashimi

Tuna, Squid, Sea Bream and Spanish Mackerel

Hot Pot

Thin-sliced Japanese Beef, Vegetables and Tofu

Noodle

White Wheat UDON Noodles (Hot or Cold)

Fruit

Strawberry, Banana and Orange Jelly topped with Green Tea Cream