

# 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.

### USHIO

¥9,680

«Japanese basic "KAISEKI" course»

<b>Appetizer</b>	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
<b>Soup</b>	Greenling with Kudzu, Egg-Tofu, New Zealand Spinach, shredded dried Plum and Sansho-pepper Leaf
<b>Sashimi</b>	Tuna, Squid, Sea Bream and Spanish Mackerel
<b>Middle dish</b>	Soy Milk-Tofu with Caviar
<b>Fried dish</b>	Fried Bamboo Shoot Bun glazed with Wakame-seaweed and Yoshino-Kudzu
<b>Grilled dish</b>	Grilled Sanuki-salmon with Yuzu-miso and Salad
<b>Additional dish</b>	Fresh Seafood and Seasonal Vegetable Tempura
<b>Rice</b>	Bean Rice, Miso Soup and Japanese Pickles
<b>Fruit</b>	Strawberry, Banana and Orange Jelly topped with Green Tea Cream

### BEEF STEAK GOZEN

¥10,285

«Course for much more beef steak with Japanese cuisine's taste»

<b>Appetizer</b>	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
<b>Sashimi</b>	Tuna, Squid, Sea Bream and Spanish Mackerel
<b>Grilled dish</b>	Grilled Japanese Beef Steak, Vegetable and Salad
<b>Rice</b>	Bean rice, Miso Soup and Japanese Pickles
<b>Fruit</b>	Strawberry, Banana and Orange Jelly topped with Green Tea Cream

### 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.