

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu “May”

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>	Stem of Taro Potato dressed in Sesame Sauce, Soy Milk Tofu, Octopus, Sweet Potato, Horse Bean, Omelet, Mamakari-fish, Sand Borer-sushi wrapped in Bamboo Leaves, Bell Pepper and Lotus Root
<b>Soup</b>	Minced and Steamed Pike Conger Ball, New Zealand Spinach, Carrot and Sansho Pepper
<b>Sashimi</b>	Sea Bream, Tuna, Squid and Grunt
<b>Middle dish</b>	Cockle, Scallion and Chinese Yellow Chives dressed in Sour Miso Sauce
<b>Fried dish</b>	Green Pea Bun glazed with Yoshino-Kudzu Sauce
<b>Grilled dish</b>	Grilled Butterfish 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 Mousse and Melon

### BEEF STEAK GOZEN

¥10,285

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

<b>Appetizer</b>	Stem of Taro Potato dressed in Sesame Sauce, Soy Milk Tofu, Octopus, Sweet Potato, Horse Bean, Omelet, Mamakari-fish, Sand Borer-sushi wrapped in Bamboo Leaves, Bell Pepper and Lotus Root
<b>Sashimi</b>	Sea Bream, Tuna, Squid and Grunt
<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 Mousse and Melon

\*The prices include tax and service charges.

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### **NAGISA**

**¥13,310**

«Special “KAISEKI” course which you can enjoy the essence of Japanese cuisine»

#### **Aperitif**

**Apetizer** Stem of Taro Potato dressed in Sesame Sauce, Soy Milk Tofu,  
Octopus, Sweet Potato, Horse Bean, Omelet, Mamakari-fish,  
Sand Borer-sushi wrapped in Bamboo Leaves, Bell Pepper and Lotus Root

**Soup** Minced and Steamed Pike Conger Ball,  
New Zealand Spinach, Carrot and Sansho Pepper

**Sashimi** Assorted Sashimi

**Sushi** Steamed Eel-sushi

**Middle dish** Cockle, Scallion and Chinese Yellow Chives dressed in Sour Miso Sauce

**Fried dish** Green Pea Bun glazed with Yoshino-Kudzu Sauce

**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 Mousse and Melon

### **OKOSAMA ZEN ~Junior plate~**

**¥3,388**

«Dinner plate for kids and junior»

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

Chawan-mushi Egg Steamed Custard, Miso Soup and Dessert

\*The prices include tax and service charges.