

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “March”

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

«Special “KAISEKI” course with valuable sashimi “Sting fish”»

Aperitif

Appetizer Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp, Pink Shrimp with Moromi-Miso, Dried Mullet Roe with Radish, Horse Bean, Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb

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

*Early month, Minced and Steamed Fish Bun with Bamboo Shoot

Sashimi Thin-sliced Sting Fish

Cup Chawan-mushi Cup Egg Custard with Clam and Turnip

Middle dish Prawn and Canola Flower dressed in Yolk and Vinegar Sauce

Fried dish Fried Japanese Green-Yomogi Bun glazed with Yoshino-Kudzu Sauce

Grilled dish Japanese Beef Steak, grilled Vegetable and Salad

Additional dish Fresh Seafood and Seasonal Vegetable Tempura

Rice Bean Rice, Miso-Soup and Japanese Pickles

*Early month, Rice with Small Fish, Miso-Soup and Japanese Pickles

Fruit Strawberry, Banana and Orange Jelly topped with Green Tea Cream

BEEF SHABU SHABU

¥10,285

Aperitif

Appetizer Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp, Pink Shrimp with Moromi-Miso, Dried Mullet Roe with Radish, Horse Bean, Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb

Sashimi Sea Bream, Tuna, Needlefish and Quick-seared 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

*The prices include tax and service charge.