

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.

USHIO

¥9,680

«Japanese basic “KAISEKI” course»

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	Sea bream, Tuna, Needlefish and Quick-seared Spanish Mackerel
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	Grilled Sanuki-Salmon with Sansho-pepper 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 STEAK GOZEN

¥10,285

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

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
Grilled dish	Japanese Beef Steak, grilled Vegetable and Salad
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

*The prices include tax and service charges.

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ZEN ~Vegetable cuisine~

¥7,865

《Healthy “KAISEKI” course, not including meat and fish》

※We use fish broth in some dishes

Appetizer	Bamboo Shoot dressed with Sansho-Pepper, Black Beans, Red-Konjac, Canola Flower dressed with Mustard Sauce, Kumquat Compote and Horse Bean
Soup	Sesame-Tofu, Carrot, Spinach, Thin-sliced Radish and Citrus
Sashimi	Thin-sliced Konjac and Soy Milk Skin
Fried dish	Fried Japanese Green-Yomogi Bun glazed with Yoshino-Kudzu Sauce
Grilled dish	Grilled Bamboo Shoot with Sansho-Pepper Leaf
Steamed dish	Steamed Vegetables
Additional dish	Seasonal Vegetable Tempura
Rice	Bean Rice, Miso-Soup and Japanese Pickles *Early month, Rice, Miso-Soup and Japanese Pickles
Fruit	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, Omelet, Sausage, Fried Chicken, Salad,

Chawan-mushi Cup Egg Custard, Miso-Soup and Dessert

*The prices include tax and service charges.