

# 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.

### **NAGISA**

**¥13,970**

« "KAISEKI" course which you can enjoy the essence of Japanese cuisine »

#### **Aperitif**

##### **Appetizer**

Stem of Taro Potato dressed in Sesame Sauce, Soy Milk Tofu,  
Conger Eel rolled in Kelp 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, Eggplant and Sansho Pepper

##### **Sashimi**

Sea Bream, Yellowtail, Squid and Grunt

##### **Middle dish**

Abalone, Asparagus and Millet Gluten with Yolk Vinegar Sauce  
Steamed Sea Bream Milt

##### **Grilled dish**

Grilled Japanese Beef Steak, Vegetable and Salad

##### **Fried dish**

Green Pea Bun glazed with Yoshino-Kudzu Sauce

##### **Rice**

Bean Rice, Miso Soup and Japanese Pickles

##### **Fruit**

Strawberry Mousse and Melon

### **OUGI**

**¥17,710**

« Special "KAISEKI" course of More good taste including Local ingredients »

#### **Aperitif**

##### **Appetizer**

Stem of Taro Potato dressed in Sesame Sauce, Soy Milk Tofu,  
Conger Eel rolled in Kelp 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, Eggplant and Sansho Pepper

##### **Sashimi**

Thin Sliced Sting Fish and Grunt

##### **Middle dish**

Abalone, Asparagus and Millet Gluten with Yolk Vinegar Sauce  
Steamed Sea Bream Milt

##### **Grilled dish**

Grilled Fish and Local Okayama Half-Dried Beef Steak and Salad

##### **Fried dish**

Seasonal Seafood and Vegetable Tempura

##### **Rice**

Five pieces of Sushi and Miso Soup

##### **Fruit**

Strawberry Mousse and Melon

\*The prices include tax and service charge.

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### **BEEF STEAK GOZEN**

**¥12,100**

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

#### **Aperitif**

##### **Appetizer**

Stem of Taro Potato dressed in Sesame Sauce, Soy Milk Tofu,  
Conger Eel rolled in Kelp 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, Eggplant and Sansho Pepper

##### **Sashimi**

Sea Bream, Yellowtail, Squid and Grunt

##### **Fried dish**

Green Pea Bun glazed with Yoshino-Kudzu Sauce

##### **Grilled dish**

Grilled Japanese Beef Steak, Vegetable and Salad

##### **Rice**

Bean Rice, Miso Soup and Japanese Pickles

##### **Fruit**

Strawberry Mousse and Melon

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

**¥3,630**

« Dinner plate for kids and junior »

Rice Ball, Cream Croquette, Japanese Omelet, Sausage, Fried Chicken,  
Fried Shrimp, Salad, Steamed Egg Custard, Miso Soup and Dessert

\*The prices include tax and service charge.