

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu "September"

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 Mantis Shrimp and Stem of Taro dressed in Sour Miso Sauce, Squid, Lotus Root, Conger Eel rolled in Kelp, Mamakari-fish, Omelet, Bell Pepper and Okra

Soup Hamo-eel and Matsutake-mushroom steamed in Dobin-pot

Sashimi Sea Bream, Yellowtail, Squid and seared Spanish Mackerel

Middle dish Abalone, Eggplant and Millet Gluten Dressed in Yolk Vinegar Sauce
Steamed Salmon Roe Sushi

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

Steamed dish Fried Taro Potato Bun Glazed with Yoshino-kudzu Sauce

Rice Corn Rice, Miso Soup and Japanese Pickles

Fruit Poached Peach in White Wine and Shine Muscat-grape

OUGI

¥17,710

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

Aperitif

Appetizer Mantis Shrimp and Stem of Taro dressed in Sour Miso Sauce, Squid, Lotus Root, Conger Eel rolled in Kelp, Mamakari-fish, Omelet, Bell Pepper and Okra

Soup Hamo-eel and Matsutake-mushroom steamed in Dobin-pot

Sashimi Thin Sliced Red Spotted Grouper and Spanish Mackerel

Middle dish Abalone, Eggplant and Millet Gluten Dressed in Yolk Vinegar Sauce
Steamed Egg Custard with Blue Crab

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 Poached Peach in White Wine and Shine Muscat-grape

*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 Mantis Shrimp and Stem of Taro dressed in Sour Miso Sauce, Squid, Lotus Root, Conger Eel rolled in Kelp, Mamakari-fish, Omelet, Bell Pepper and Okra

Soup Hamo-eel and Matsutake-mushroom steamed in Dobin-pot

Sashimi Sea Bream, Yellowtail, Squid and seared Spanish Mackerel

Steamed dish Fried Taro Potato Bun Glazed with Yoshino-kudzu Sauce

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

Rice Corn Rice, Miso Soup and Japanese Pickles

Fruit Poached Peach in White Wine and Shine Muscat-grape

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