

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu “December”

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**

Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly,  
Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper,  
Squid, Stem Lettuce and Fried sliced Arrowhead

##### **Soup**

Minced and Steamed Scallop Ball with Spinach and Carrot

##### **Sashimi**

Sea Bream, Yellowtail, Octopus and Spanish Mackerel

##### **Middle dish**

Prawn and Cicely dressed in Yolk and Vinegar Sauce

Cooked Sea Bream with Soy Sauce, Turnip,

Carrot, and Boiled Spinach with Petal of Chrysanthemum

##### **Grilled dish**

Grilled Japanese Beef Steak, Vegetable and Salad

##### **Steamed dish**

Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans

##### **Rice**

Rice with Small Fish, Miso Soup and Japanese Pickles

##### **Fruit**

Japanese Pear and Strawberry with White Wine Jelly Sauce

### **OUGI**

**¥17,710**

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

#### **Aperitif**

##### **Appetizer**

Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly,  
Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper,  
Squid, Stem Lettuce and Fried sliced Arrowhead

##### **Soup**

Minced and Steamed Scallop Ball with Spinach and Carrot

##### **Sashimi**

Thin Sliced Sting Fish and Spanish Mackerel

##### **Middle dish**

Prawn and Cicely dressed in Yolk and Vinegar Sauce

Cooked Sea Bream with Soy Sauce, Turnip,

Carrot, and Boiled Spinach with Petal of Chrysanthemum

##### **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**

Japanese Pear and Strawberry with White Wine Jelly Sauce

\*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** Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly,  
Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper,  
Squid, Stem Lettuce and Fried sliced Arrowhead

**Soup** Minced and Steamed Scallop Ball with Spinach and Carrot

**Sashimi** Sea Bream, Yellowtail, Octopus and Spanish Mackerel

**Steamed dish** Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans

**Grilled dish** Grilled Japanese Beef Steak, Vegetable and Salad

**Rice** Rice with Small Fish, Miso Soup and Japanese Pickles

**Fruit** Japanese Pear and Strawberry with White Wine Jelly Sauce

### **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.