

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 of Lettuce, 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, Millet Gluten dressed in Yolk and Vinegar Sauce
Cooked Sea Bream with Soy Sauce, Turnip,
Carrot, and Boiled Spinach

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 Sardine, Miso Soup and Japanese Pickles

Fruit Poached La France Pear in White Wine and Strawberry

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 of Lettuce, 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, Millet Gluten dressed in Yolk and Vinegar Sauce
Cooked Sea Bream with Soy Sauce, Turnip,
Carrot, and Boiled Spinach

Grilled dish Grilled Fish and Beef Steak and Salad

Fried dish Seasonal Seafood and Vegetable Tempura

Rice Five pieces of Sushi and Miso Soup

Fruit Poached La France Pear in White Wine and Strawberry

*The prices include tax and service charge.

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BEEF STEAK GOZEN **¥13,970**

《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 of Lettuce, 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 Sardine, Miso Soup and Japanese Pickles

Fruit Poached La France Pear in White Wine and Strawberry

OKOSAMA ZEN ~Junior plate~ **¥3,630**

《Dinner plate for kids and junior》

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

*The prices include tax and service charge.