

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu "February"

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**

Prawn and Cicely with Yolk Vinegar Sauce, Mamakari-fish, Omelet,  
Bamboo Shoot with Sansho-pepper Leaves, Conger Eel rolled in Kelp,  
Canola Flower dressed in Mustard Sauce, Carrot and Yam

##### **Soup**

Steamed Small Sea Bream and Sesame-Tofu, Carrot and Citrus

##### **Sashimi**

Thin-sliced Sea Bream, Yellowtail and Squid

##### **Middle dish**

Arch Shell and Scallion Dressed in Sour Miso Sauce

Steamed Egg Custard with Japanese Icefish

##### **Grilled dish**

Grilled Japanese Beef Steak, Vegetable and Salad

##### **Steamed dish**

Fried Lotus Root Bun glazed with Yoshino-Kudzu and Soy Milk Skin Sauce

##### **Rice**

Rice with Small Fish, Miso Soup and Japanese Pickles

##### **Fruit**

Strawberry Mousse and Orange

### **OUGI**

**¥17,710**

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

#### **Aperitif**

##### **Appetizer**

Prawn and Cicely with Yolk Vinegar Sauce, Mamakari-fish, Omelet,  
Bamboo Shoot with Sansho-pepper Leaves, Conger Eel rolled in Kelp,  
Canola Flower dressed in Mustard Sauce, Carrot and Yam

##### **Soup**

Steamed Small Sea Bream and Sesame-Tofu, Carrot and Citrus

##### **Sashimi**

Thin Sliced Sting Fish and Spanish Mackerel

##### **Middle dish**

Arch Shell and Scallion Dressed in Sour Miso Sauce

Steamed Egg Custard with Japanese Icefish

##### **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 Orange

\*The prices include tax and service charge.

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### **BEEF STEAK GOZEN** **¥12,100**

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

#### **Aperitif**

**Appetizer** Prawn and Cicely with Yolk Vinegar Sauce, Mamakari-fish, Omelet,  
Bamboo Shoot with Sansho-pepper Leaves, Conger Eel rolled in Kelp,  
Canola Flower dressed in Mustard Sauce, Carrot and Yam

**Soup** Steamed Small Sea Bream and Sesame-Tofu, Carrot and Citrus

**Sashimi** Thin-sliced Sea Bream, Yellowtail and Squid

**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** Strawberry Mousse and Orange

### **OKOSAMA ZEN ~Junior plate~** **¥3,630**

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« 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.