

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “January”

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

Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet
Herring rolled in Kelp, Plum Flower Shaped Carrot and Yam
Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead

Soup

Minced and Steamed Clam Ball with Carrot and Thin-sliced Turnip

Sashimi

Thin-sliced Sea Bream, Yellowtail and Salmon

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 Aroid Bun Glazed with Yoshino-Kudzu and Rapeseed Blossom Sauce

Rice

Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit

Melon and Strawberry Mousse

OUGI

¥17,710

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

Aperitif

Appetizer

Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet
Herring rolled in Kelp, Plum Flower Shaped Carrot and Yam
Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead

Soup

Minced and Steamed Clam Ball with Carrot and Thin-sliced Turnip

Sashimi

Thin Sliced Sting Fish and Yellowtail

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 Fish and Beef Steak, Salad

Fried dish

Seasonal Seafood and Vegetable Tempura

Rice

Five pieces of Sushi and Miso Soup

Fruit

Melon and Strawberry Mousse

*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 Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet
Herring rolled in Kelp, Plum Flower Shaped Carrot and Yam
Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead

Soup Minced and Steamed Clam Ball with Carrot and Thin-sliced Turnip

Sashimi Thin-sliced Sea Bream, Yellowtail and Salmon

Fried dish Fried Aroid Bun Glazed with Yoshino-Kudzu and Rapeseed Blossom Sauce

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

Rice Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit Melon and Strawberry Mousse

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.