

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “June”

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

Water Shield dressed in Sour Mustard Sauce, Sweet Potato,
Conger Eel rolled in Kelp, Prawn, Bonito pickled in unrefined Soy,
Bell Pepper and Horse Bean

Soup

Pike Conger, Egg-Tofu, New Zealand Spinach and shredded dried Plum

Sashimi

Sea Bream, Grunt, Squid and Yellowtail

Middle dish

Abalone, Stem of Taro Potato and Chinese Yellow Chives
dressed in Sour Miso Sauce

Sesame Tofu with Red Beans and Sea Urchin

Grilled dish

Grilled Japanese Beef Steak, Vegetable and Salad

Fried dish

Cooked Sea Bream with Soy Sauce, Deep-fried tofu mixed Vegetables,
Carrot, and Snap Pea

Rice

Corn Rice, Miso Soup and Japanese Pickles

Fruit

Strawberry Mousse and Melon

OUGI

¥17,710

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

Aperitif

Appetizer

Water Shield dressed in Sour Mustard Sauce, Sweet Potato,
Conger Eel rolled in Kelp, Prawn, Bonito pickled in unrefined Soy,
Bell Pepper and Horse Bean

Soup

Pike Conger, Egg-Tofu, New Zealand Spinach and shredded dried Plum

Sashimi

Thin Sliced Red Spotted Grouper and Grunt

Middle dish

Abalone, Stem of Taro Potato and Chinese Yellow Chives
dressed in Sour Miso Sauce

Sesame Tofu with Red Beans and Sea Urchin

Grilled dish

Grilled Fish and Local Okayama Beef Steak and Salad

Fried dish

Seasonal Seafood and Vegetable Tempura

Rice

Five pieces of Sushi and Miso Soup

Fruit

Strawberry Mousse and Melon

*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	Water Shield dressed in Sour Mustard Sauce, Sweet Potato, Conger Eel rolled in Kelp, Prawn, Bonito pickled in unrefined Soy, Bell Pepper and Horse Bean
Soup	Pike Conger, Egg-Tofu, New Zealand Spinach and shredded dried Plum
Sashimi	Sea Bream, Grunt, Squid and Yellowtail
Middle dish	Abalone, Stem of Taro Potato and Chinese Yellow Chives dressed in Sour Miso Sauce
Grilled dish	Grilled Japanese Beef Steak, Vegetable and Salad
Rice	Corn Rice, Miso Soup and Japanese Pickles
Fruit	Strawberry Mousse and Melon

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.