

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu "March"

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** Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp,  
Pink Shrimp Pickled in Unrefined Soy, Dried Mullet Roe, Horse Bean,  
Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb

**Soup** Flathead with Kudzu, Egg-Tofu, New Zealand Spinach,  
shredded dried Plum and Sansho-pepper Leaf

\*Minced and Steamed Fish Bun with Bamboo Shoot in early March

**Sashimi** Sea bream, Yellowtail, Needlefish and Quick-seared Spanish Mackerel

**Middle dish** Prawn and Canola Flower dressed in Yolk and Vinegar Sauce  
Steamed Egg Custard with Clam and Turnip

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

**Steamed dish** Fried Japanese Green-Yomogi Bun glazed with Yoshino-Kudzu Sauce

**Rice** Bean Rice, Miso-Soup and Japanese Pickles

\*Rice with Sea Bream, Salmon Roe and Vegetables in early March

**Fruit** Strawberry, Banana and Orange topped with Green Tea Cream

### OUGI

¥17,710

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

#### Aperitif

**Appetizer** Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp,  
Pink Shrimp Pickled in Unrefined Soy, Dried Mullet Roe, Horse Bean,  
Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb

**Soup** Flathead with Kudzu, Egg-Tofu, New Zealand Spinach,  
shredded dried Plum and Sansho-pepper Leaf

\*Minced and Steamed Fish Bun with Bamboo Shoot in early March

**Sashimi** Thin Sliced Sting Fish and Spanish Mackerel

**Middle dish** Prawn and Canola Flower dressed in Yolk and Vinegar Sauce  
Steamed Egg Custard with Clam and Turnip

**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, Banana and Orange topped with Green Tea Cream

\*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**

##### **Aperitizer**

Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp, Pink Shrimp Pickled in Unrefined Soy, Dried Mullet Roe, Horse Bean, Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb

##### **Soup**

Flathead with Kudzu, Egg-Tofu, New Zealand Spinach, shredded dried Plum and Sansho-pepper Leaf

\*Minced and Steamed Fish Bun with Bamboo Shoot in early March

##### **Sashimi**

Sea bream, Yellowtail, Needlefish and Quick-seared Spanish Mackerel

##### **Steamed dish**

Fried Japanese Green-Yomogi Bun glazed with Yoshino-Kudzu Sauce

##### **Grilled dish**

Grilled Japanese Beef Steak, Vegetable and Salad

##### **Rice**

Bean Rice, Miso-Soup and Japanese Pickles

\*Rice with Sea Bream, Salmon Roe and Vegetables in early March

##### **Fruit**

Strawberry, Banana and Orange topped with Green Tea Cream

### **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.