

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu “November”

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 Japanese Parsley dressed in Yolk and Vinegar Sauce, Ginkgo,  
Octopus Pickled in Unrefined Soy, Conger Eel rolled in Kelp, Omelet,  
Dried Mullet Roe, Small Sea Bream-sushi,  
Salmon rolled in Radish and Sweet Potato

##### **Soup**

Minced and Steamed Crab Ball and Citrus

##### **Sashimi**

Sea Bream, Spanish Mackerel, Yellowtail and Salmon

##### **Middle dish**

Sesame Tofu with Sea Urchin

Cooked Sea Bream with Soy Sauce, Turnip,  
Carrot, and Boiled Spinach with Petal of Chrysanthemum

##### **Grilled dish**

Grilled Japanese Beef Steak, Vegetable and Salad

##### **Steamed dish**

Fried Lily Bulb Bun Glazed with Yoshino-Kudzu Mushroom Sauce

##### **Rice**

Rice with Small Fish, Miso Soup and Japanese Pickles

##### **Fruit**

Poached La France Pear in White Wine and Grapes

### **OUGI**

**¥17,710**

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

#### **Aperitif**

##### **Appetizer**

Prawn and Japanese Parsley dressed in Yolk and Vinegar Sauce, Ginkgo,  
Octopus Pickled in Unrefined Soy, Conger Eel rolled in Kelp, Omelet,  
Dried Mullet Roe, Small Sea Bream-sushi,  
Salmon rolled in Radish and Sweet Potato

##### **Soup**

Minced and Steamed Crab Ball and Citrus

##### **Sashimi**

Thin Sliced Sting Fish and Spanish Mackerel

##### **Middle dish**

Sesame Tofu with Sea Urchin

Cooked Sea Bream with Soy Sauce, Turnip,  
Carrot, and Boiled Spinach with Petal of Chrysanthemum

##### **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**

Poached La France Pear in White Wine and Grapes

\*The prices include tax and service charge.

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## **BEEF STEAK GOZEN** **¥12,100**

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

### **Aperitif**

**Appetizer** Prawn and Japanese Parsley dressed in Yolk and Vinegar Sauce, Ginkgo, Octopus Pickled in Unrefined Soy, Conger Eel rolled in Kelp, Omelet, Dried Mullet Roe, Small Sea Bream-sushi, Salmon rolled in Radish and Sweet Potato

**Soup** Minced and Steamed Crab Ball and Citrus

**Sashimi** Sea Bream, Yellowtail, Squid and seared Spanish Mackerel

**Steamed dish** Fried Lily Bulb Bun Glazed with Yoshino-Kudzu Mushroom Sauce

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

**Rice** Rice with Small Fish, Miso Soup and Japanese Pickles

**Fruit** Poached La France Pear in White Wine and Grapes

## **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.