

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu "October"

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 Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing,
Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet,
Dried Mullet Roe, Ginkgo, Mamakari-fish and Sweet Potato Chips

Soup Hamo-eel and Matsutake-mushroom steamed in Dobin-pot

Sashimi Sea Bream, Yellowtail, Squid and seared Spanish Mackerel

Middle dish Abalone, Eggplant and Millet Gluten Dressed in Yolk Vinegar Sauce
Walnut-tofu with Sea Urchin

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

Steamed dish Fried Lotus Root Bun Glazed with Yoshino-kudzu Sauce

Rice Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit La France Pear in White Wine and Pione-grape

OUGI

¥17,710

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

Aperitif

Appetizer Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing,
Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet,
Dried Mullet Roe, Ginkgo, Mamakari-fish and Sweet Potato Chips

Soup Hamo-eel and Matsutake-mushroom steamed in Dobin-pot

Sashimi Thin Sliced Sting Fish and Spanish Mackerel

Middle dish Abalone, Eggplant and Millet Gluten Dressed in Yolk Vinegar Sauce
Walnut-tofu with Sea Urchin

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 La France Pear in White Wine and Pione-grape

*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

Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing,
Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet,
Dried Mullet Roe, Gingko, Mamakari-fish and Sweet Potato Chips

Soup

Hamo-eel and Matsutake-mushroom steamed in Dobin-pot

Sashimi

Sea Bream, Yellowtail, Squid and seared Spanish Mackerel

Steamed dish

Fried Lotus Root Bun Glazed with Yoshino-kudzu Sauce

Grilled dish

Grilled Japanese Beef Steak, Vegetable and Salad

Rice

Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit

La France Pear in White Wine and Pione-grape

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.