

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, Gingko, Grilled Barracuda-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

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

Rice Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit Poached Fig in Red Wine and Shine Muscat-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, Gingko, Grilled Barracuda-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 Beef Steak and Salad

Fried dish Seasonal Seafood and Vegetable Tempura

Rice Five pieces of Sushi and Miso Soup

Fruit Poached Fig in Red Wine and Shine Muscat-grape

*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

Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing,
Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet,
Dried Mullet Roe, Gingko, Grilled Barracuda-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

Grilled dish

Grilled Japanese Beef Steak, Vegetable and Salad

Rice

Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit

Poached Fig in Red Wine and Shine Muscat-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.