

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu “February”

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.
- The reservation for these menus are required for two days in advance.
- These menus are limited quantities.

## **BEEF SHABU SHABU**

**¥12,100**

### **Aperitif**

#### **Appetizer**

Prawn and Cicely with Yolk Vinegar Sauce, Mamakari-fish, Omelet,  
Bamboo Shoot with Sansho-pepper Leaves, Conger Eel rolled in Kelp,  
Canola Flower dressed in Mustard Sauce, Carrot and Yam

#### **Sashimi**

Thin-sliced Sea Bream, Yellowtail and Squid

#### **Hot Pot**

Thin-sliced Japanese Beef, Vegetables and Tofu

#### **Noodle**

White Wheat UDON Noodles (Hot or Cold)

#### **Fruit**

Strawberry Mousse and Orange

\*The prices include tax and service charge.

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- Hot Pot Cuisine’s order is only the period from November to February.

### **SEA FOOD NABE**

**¥12,100**

#### **Aperitif**

**Appetizer** Prawn and Cicely with Yolk Vinegar Sauce, Mamakari-fish, Omelet,  
Bamboo Shoot with Sansho-pepper Leaves, Conger Eel rolled in Kelp,  
Canola Flower dressed in Mustard Sauce, Carrot and Yam

**Sashimi** Thin-sliced Sea Bream, Yellowtail and Squid

**Hot Pot** Sea Bream, Spanish Mackerel, Prawn, Thread-Sail Filefish,  
Orient Clams and Vegetable

**Rice** Rice Porridge

**Fruit** Strawberry Mousse and Orange

### **BLOWFISH NABE**

**¥16,280**

※ The reservation for these menus are required for at least two people.

#### **Aperitif**

**Appetizer** Prawn and Cicely with Yolk Vinegar Sauce, Mamakari-fish, Omelet,  
Bamboo Shoot with Sansho-pepper Leaves, Conger Eel rolled in Kelp,  
Canola Flower dressed in Mustard Sauce, Carrot and Yam

**Sashimi** Thin sliced Blowfish and Blowfish Salad

**Hot Pot** Blowfish, Vegetables, Tofu and Rice Cake

**Rice** Rice Porridge

**Fruit** Strawberry Mousse and Orange

\*The prices include tax and service charge.