

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu “January”

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**

Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet,  
Herring rolled in Kelp, Plum Flower Shaped Carrot and Yam,  
Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead

#### **Sashimi**

Thin-sliced Sea Bream, Yellowtail and Tuna

#### **Hot Pot**

Thin-sliced Japanese Beef, Vegetables and Tofu

#### **Noodle**

White Wheat UDON Noodles (Hot or Cold)

#### **Fruit**

Japanese Pear and Strawberry with White Wine Jelly Sauce

\*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**

<b>Appetizer</b>	Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet, Herring rolled in Kelp, Plum Flower Shaped Carrot and Yam, Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead
<b>Sashimi</b>	Thin-sliced Sea Bream, Yellowtail and Tuna
<b>Hot Pot</b>	Sea Bream, Spanish Mackerel, Prawn, Thread-Sail Filefish, Orient Clams and Vegetable
<b>Rice</b>	Rice Porridge
<b>Fruit</b>	Japanese Pear and Strawberry with White Wine Jelly Sauce

### **BLOWFISH NABE**

**¥16,280**

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

<b>Aperitif</b>	
<b>Appetizer</b>	Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet, Herring rolled in Kelp, Plum Flower Shaped Carrot and Yam, Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead
<b>Sashimi</b>	Thin sliced Blowfish and Blowfish Salad
<b>Hot Pot</b>	Blowfish, Vegetables, Tofu and Rice Cake
<b>Rice</b>	Rice Porridge
<b>Fruit</b>	Japanese Pear and Strawberry with White Wine Jelly Sauce

\*The prices include tax and service charge.