

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu "March"

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** Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp  
Pink Shrimp Pickled in Unrefined Soy, Dried Mullet Roe, Horse Bean  
Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb

**Soup** Flathead with Kudzu, Egg-Tofu, New Zealand Spinach,  
shredded dried Plum and Sansho-pepper Leaf

**Sashimi** Sea bream, Yellowtail, Needlefish and Quick-seared Spanish Mackerel

**Middle dish** Prawn and Canola Flower dressed in Yolk and Vinegar Sauce  
Steamed Egg Custard with Clam and Turnip

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

**Fried dish** Fried Japanese Green-Yomogi Bun glazed with Yoshino-Kudzu Sauce

**Rice** Bean Rice, Miso-Soup and Japanese Pickles

**Fruit** Strawberry, Banana and Orange topped with Green Tea Cream

### **OUGI**

**¥17,710**

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

#### **Aperitif**

**Appetizer** Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp  
Pink Shrimp Pickled in Unrefined Soy, Dried Mullet Roe, Horse Bean  
Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb

**Soup** Flathead with Kudzu, Egg-Tofu, New Zealand Spinach,  
shredded dried Plum and Sansho-pepper Leaf

**Sashimi** Thin Sliced Sting Fish and Spanish Mackerel

**Middle dish** Prawn and Canola Flower dressed in Yolk and Vinegar Sauce  
Steamed Egg Custard with Clam and Turnip

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

**Fried dish** Seasonal Seafood and Vegetable Tempura

**Rice** Five pieces of Sushi and Miso Soup

**Fruit** Strawberry, Banana and Orange topped with Green Tea Cream

\*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

Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp  
Pink Shrimp Pickled in Unrefined Soy, Dried Mullet Roe, Horse Bean  
Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb

##### Soup

Flathead with Kudzu, Egg-Tofu, New Zealand Spinach,  
shredded dried Plum and Sansho-pepper Leaf

##### Sashimi

Sea bream, Yellowtail, Needlefish and Quick-seared Spanish Mackerel

##### Fried dish

Fried Japanese Green-Yomogi Bun glazed with Yoshino-Kudzu Sauce

##### Grilled dish

Grilled Japanese Beef Steak, Vegetable and Salad

##### Rice

Bean Rice, Miso-Soup and Japanese Pickles

##### Fruit

Strawberry, Banana and Orange topped with Green Tea Cream

### **OKOSAMA ZEN ~Junior plate~**

¥3,630

« Dinner plate for kids and junior »

Rice Ball, Cream Croquette, Rolled Omelet, Sausage, Fried Chicken,  
Fried Shrimp, Salad, Steamed Egg Custard, Miso Soup and Dessert

\*The prices include tax and service charge.