

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu "May"

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.

USHIO

¥9,680

« Japanese basic "KAISEKI" course »

Appetizer	Stem of Taro Potato dressed in Sesame Sauce, Soy Milk Tofu, Octopus, Sweet Potato, Horse Bean, Omelet, Mamakari-fish, Sand Borer-sushi wrapped in Bamboo Leaves, Bell Pepper and Lotus Root
Soup	Minced and Steamed Pike Conger Ball, New Zealand Spinach, Carrot and Sansho Pepper
Sashimi	Sea Bream, Tuna, Squid and Grunt
Middle dish	Cockle, Scallion and Chinese Yellow Chives dressed in Sour Miso Sauce
Fried dish	Green Pea Bun glazed with Yoshino-Kudzu Sauce
Grilled dish	Grilled Butterfish and Salad
Additional dish	Fresh Seafood and Seasonal Vegetable Tempura
Rice	Bean Rice, Miso Soup and Japanese Pickles
Fruit	Soy Milk Jelly topped with Strawberry Cream and Melon

NAGISA

¥13,310

« Special "KAISEKI" course which you can enjoy the essence of Japanese cuisine »

Aperitif	
Appetizer	Stem of Taro Potato dressed in Sesame Sauce, Soy Milk Tofu, Octopus, Sweet Potato, Horse Bean, Omelet, Mamakari-fish, Sand Borer-sushi wrapped in Bamboo Leaves, Bell Pepper and Lotus Root
Soup	Minced and Steamed Pike Conger Ball, New Zealand Spinach, Carrot and Sansho Pepper
Sashimi	Assorted Sashimi
Middle dish	Steamed Eel-sushi Cockle, Scallion and Chinese Yellow Chives dressed in Sour Miso Sauce
Fried dish	Green Pea Bun glazed with Yoshino-Kudzu Sauce
Grilled dish	Grilled Japanese Beef Steak, Vegetable and Salad
Additional dish	Fresh Seafood and Seasonal Vegetable Tempura
Rice	Bean Rice, Miso Soup and Japanese Pickles
Fruit	Soy Milk Jelly topped with Strawberry Cream and Melon

*The prices include tax and service charge.

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BEEF STEAK GOZEN

¥10,285

《 Course for much more beef steak with Japanese cuisine's taste 》

Appetizer	Stem of Taro Potato dressed in Sesame Sauce, Soy Milk Tofu, Octopus, Sweet Potato, Horse Bean, Omelet, Mamakari-fish, Sand Borer-sushi wrapped in Bamboo Leaves, Bell Pepper and Lotus Root
Soup	Minced and Steamed Pike Conger Ball, New Zealand Spinach, Carrot and Sansho Pepper
Sashimi	Sea Bream, Tuna, Squid and Grunt
Fried dish	Green Pea Bun glazed with Yoshino-Kudzu Sauce
Grilled dish	Grilled Japanese Beef Steak, Vegetable and Salad
Rice	Bean Rice, Miso Soup and Japanese Pickles
Fruit	Soy Milk Jelly topped with Strawberry Cream and Melon

SEAFOOD CHIRASHI-SUSHI GOZEN

¥10,285

《 Chirashi-Sushi course using seasonal ingredients from the Seto Inland Sea 》

Appetizer	Stem of Taro Potato dressed in Sesame Sauce, Soy Milk Tofu, Octopus, Sweet Potato, Horse Bean, Omelet, Mamakari-fish, Sand Borer-sushi wrapped in Bamboo Leaves, Bell Pepper and Lotus Root
Soup	Minced and Steamed Pike Conger Ball, New Zealand Spinach, Carrot and Sansho Pepper
Sashimi	Seasonal Sashimi
Fried dish	Green Pea Bun glazed with Yoshino-Kudzu Sauce
Grilled dish	Grilled Butterfish and Salad
Additional dish	Fresh Seafood and Seasonal Vegetable Tempura
Rice	Vinegared Rice topped with Raw Seafood and Others
Fruit	Soy Milk Jelly topped with Strawberry Cream and Melon

OKOSAMA ZEN ~Junior plate~

¥3,388

《 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.