

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “December”

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	Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly, Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper, Squid, Stem Lettuce and Fried sliced Arrowhead
Soup	Sesame Tofu, Prawn and Turnip
Sashimi	Sea Bream, Tuna, Octopus and Spanish Mackerel
Middle dish	Prawn and Cicely dressed in Yolk and Vinegar Sauce
Steamed dish	Steamed Lotus Root Bun, Conger Eel with Yoshino-Kudzu Mushroom Sauce
Grilled dish	Grilled Tilefish with Miso-Yuan Style
Additional dish	Fresh Seafood and Seasonal Vegetable Tempura
Rice	Rice with Small Fish, Miso Soup and Japanese Pickles
Fruit	Orange Jelly, Japanese Pear and Strawberry

NAGISA

¥13,310

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

Aperitif	
Appetizer	Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly, Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper, Squid, Stem Lettuce and Fried sliced Arrowhead
Soup	Sesame Tofu, Prawn and Turnip
Sashimi	Assorted Sashimi
Sushi	Steamed Conger Eel Sushi
Middle dish	Prawn and Cicely dressed in Yolk and Vinegar Sauce
Steamed dish	Steamed Lotus Root Bun, Conger Eel with Yoshino-Kudzu Mushroom Sauce
Grilled dish	Japanese Beef Steak, Grilled Vegetable and Salad
Additional dish	Fresh Seafood and Seasonal Vegetable Tempura
Rice	Rice with Small Fish, Miso Soup and Japanese Pickles
Fruit	Orange Jelly, Japanese Pear and Strawberry

*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	Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly, Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper, Squid, Stem Lettuce and Fried sliced Arrowhead
Soup	Sesame Tofu, Prawn and Turnip
Sashimi	Sea Bream, Tuna, Octopus and Spanish Mackerel
Steamed dish	Steamed Lotus Root Bun, Conger Eel with Yoshino-Kudzu Mushroom Sauce
Grilled dish	Japanese Beef Steak, Grilled Vegetable and Salad
Rice	Rice with Small Fish, Miso Soup and Japanese Pickles
Fruit	Orange Jelly, Japanese Pear and Strawberry

SEAFOOD CHIRASHI-SUSHI GOZEN

¥10,285

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

Appetizer	Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly, Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper, Squid, Stem Lettuce and Fried sliced Arrowhead
Soup	Sesame Tofu, Prawn and Turnip
Sashimi	Seasonal Sashimi
Steamed dish	Steamed Lotus Root Bun, Conger Eel with Yoshino-Kudzu Mushroom Sauce
Grilled dish	Grilled Tilefish with Miso-Yuan Style and Salad
Additional dish	Fresh Seafood and Seasonal Vegetable Tempura
Rice	Vinegared Rice topped with Raw Seafood and Others
Fruit	Orange Jelly, Japanese Pear and Strawberry

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.