

# 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

¥10,450

#### «Japanese basic “KAISEKI” course»

<b>Appetizer</b>	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
<b>Soup</b>	Minced and Steamed Scallop Ball with Spinach and Carrot
<b>Sashimi</b>	Sea Bream, Yellowtail, Octopus and Spanish Mackerel
<b>Middle dish</b>	Prawn and Cicely dressed in Yolk and Vinegar Sauce Cooked Sea Bream with Soy Sauce, Turnip, Carrot, and Boiled Spinach with Petal of Chrysanthemum
<b>Grilled dish</b>	Grilled Spanish Mackerel Saikyo Style
<b>Steamed dish</b>	Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans
<b>Rice</b>	Rice with Small Fish, Miso Soup and Japanese Pickles
<b>Fruit</b>	Japanese Pear and Strawberry with White Wine Jelly Sauce

### NAGISA

¥13,970

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

<b>Aperitif</b>	
<b>Appetizer</b>	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
<b>Soup</b>	Minced and Steamed Scallop Ball with Spinach and Carrot
<b>Sashimi</b>	Assorted Sashimi
<b>Middle dish</b>	Prawn and Cicely dressed in Yolk and Vinegar Sauce Cooked Sea Bream with Soy Sauce, Turnip, Carrot, and Boiled Spinach with Petal of Chrysanthemum Steamed Conger Eel Sushi
<b>Grilled dish</b>	Japanese Beef Steak, Grilled Vegetable and Salad
<b>Steamed dish</b>	Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans
<b>Rice</b>	Rice with Small Fish, Miso Soup and Japanese Pickles
<b>Fruit</b>	Japanese Pear and Strawberry with White Wine Jelly Sauce

\*The prices include tax and service charge.

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### **BEEF STEAK GOZEN**

**¥11,000**

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

<b>Appetizer</b>	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
<b>Soup</b>	Minced and Steamed Scallop Ball with Spinach and Carrot
<b>Sashimi</b>	Sea Bream, Yellowtail, Octopus and Spanish Mackerel
<b>Steamed dish</b>	Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans
<b>Grilled dish</b>	Japanese Beef Steak, Grilled Vegetable and Salad
<b>Rice</b>	Rice with Small Fish, Miso Soup and Japanese Pickles
<b>Fruit</b>	Japanese Pear and Strawberry with White Wine Jelly Sauce

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

**¥3,630**

《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.