

# 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.

### USHIO

¥10,450

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

<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>Soup</b>	Minced and Steamed Clam Ball with Carrot and Thin-sliced Turnip
<b>Sashimi</b>	Thin-sliced Sea Bream, Yellowtail and Octopus
<b>Middle dish</b>	Sesame Tofu with Sea Urchin Abalone, Cicely and Millet Gluten Dressed in Yolk Vinegar Sauce
<b>Grilled dish</b>	Grilled Butterfish with Saikyo Style
<b>Fried dish</b>	Fried Aroid Bun Glazed with Yoshino-Kudzu and Rapeseed Blossom Sauce
<b>Rice</b>	Rice with Small Fish, Miso Soup and Japanese Pickles
<b>Fruit</b>	Strawberry Mousse and Japanese Pear

### NAGISA

¥13,970

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

<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>Soup</b>	Minced and Steamed Clam Ball with Carrot and Thin-sliced Turnip
<b>Sashimi</b>	Assorted Sashimi
<b>Middle dish</b>	Sesame Tofu with Sea Urchin Abalone, Cicely and Millet Gluten Dressed in Yolk Vinegar Sauce Steamed Egg Custard with Snow Crab
<b>Grilled dish</b>	Japanese Beef Steak, Grilled Vegetable and Salad
<b>Fried dish</b>	Fried Aroid Bun Glazed with Yoshino-Kudzu and Rapeseed Blossom Sauce
<b>Rice</b>	Rice with Small Fish, Miso Soup and Japanese Pickles
<b>Fruit</b>	Strawberry Mousse and Japanese Pear

\*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>	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>Soup</b>	Minced and Steamed Clam Ball with Carrot and Thin-sliced Turnip
<b>Sashimi</b>	Thin-sliced Sea Bream, Yellowtail and Octopus
<b>Fried dish</b>	Fried Aroid Bun Glazed with Yoshino-Kudzu and Rapeseed Blossom Sauce
<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>	Strawberry Mousse and Japanese Pear

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

**¥3,630**

《 Dinner plate for kids and junior 》

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

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