

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu "July"

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** String Bean dressed in Sesame Sauce, Soy Milk-Tofu with Sea Urchin,  
Conger Eel rolled in Kelp, Sweet Potato, Prawn, Okra,  
Pike Conger Sushi, Octopus, Lotus Root and Bayberry

**Soup** Pike Conger with Kudzu, Egg Tofu, Wax Gourd and Citrus

**Sashimi** Sea Bass, Squid, Grunt and Yellowtail

**Middle dish** Abalone, Stem of Taro Potato and Chinese Yellow Chives  
Yam Potato-Tofu, Caviar and Asparagus

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

**Fried dish** Eggplant with Yoshino-Kudzu Sauce

**Rice** Corn Rice, Miso Soup and Japanese Pickles

**Fruit** Poached Peach in White Wine and Shine Muscat-grape

### **OUGI**

**¥17,710**

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

#### **Aperitif**

**Appetizer** String Bean dressed in Sesame Sauce, Soy Milk-Tofu with Sea Urchin,  
Conger Eel rolled in Kelp, Sweet Potato, Prawn, Okra,  
Pike Conger Sushi, Octopus, Lotus Root and Bayberry

**Soup** Pike Conger with Kudzu, Egg Tofu, Wax Gourd and Citrus

**Sashimi** Thin Sliced Red Spotted Grouper and Grunt

**Middle dish** Abalone, Stem of Taro Potato and Chinese Yellow Chives  
Yam Potato-Tofu, Caviar and Asparagus

**Grilled dish** Grilled Fish and Local Okayama Half-Dried Beef Steak and Salad

**Fried dish** Seasonal Seafood and Vegetable Tempura

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

**Fruit** Poached Peach in White Wine and Shine Muscat-grape

\*The prices include tax and service charge.

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### **BEEF STEAK GOZEN**

**¥12,100**

« Course for much more beef steak with Japanese cuisine's taste »

#### **Aperitif**

**Appetizer** String Bean dressed in Sesame Sauce, Soy Milk-Tofu with Sea Urchin,  
Conger Eel rolled in Kelp, Sweet Potato, Prawn, Okra,  
Pike Conger Sushi, Octopus, Lotus Root and Bayberry

**Soup** Pike Conger with Kudzu, Egg Tofu, Wax Gourd and Citrus

**Sashimi** Sea Bream, Grunt, Squid and Yellowtail

**Fried dish** Eggplant with Yoshino-Kudzu Sauce

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

**Rice** Corn Rice, Miso Soup and Japanese Pickles

**Fruit** Poached Peach in White Wine and Shine Muscat-grape

### **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.