

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “March”

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》

Aperitif

Appetizer	Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp, Pink Shrimp Pickled in Unrefined Soy, Dried Mullet Roe, Horse Bean, Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb
Soup	Greenling with Kudzu, Egg-Tofu, New Zealand Spinach, shredded dried Plum and Sansho-pepper Leaf *Minced and Steamed Fish Bun with Bamboo Shoot in early March
Sashimi	Sea bream, Yellowtail, Needlefish and Quick-seared Spanish Mackerel
Middle dish	Prawn and Canola Flower dressed in Yolk and Vinegar Sauce Steamed Egg Custard with Clam and Turnip
Grilled dish	Grilled Salmon with Sansho-pepper
Fried dish	Fried Japanese Green-Yomogi Bun glazed with Yoshino-Kudzu Sauce
Rice	Bean Rice, Miso-Soup and Japanese Pickles *Rice with Sea Bream, Salmon Roe and Vegetables in early March
Fruit	Strawberry, Banana and Orange topped with Green Tea Cream

NAGISA

¥13,970

《Special “KAISEKI” course which you can enjoy the essence of Japanese cuisine》

Aperitif

Appetizer	Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp, Pink Shrimp Pickled in Unrefined Soy Dried Mullet Roe, Horse Bean, Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb
Soup	Greenling with Kudzu, Egg-Tofu, New Zealand Spinach, shredded dried Plum and Sansho-Pepper Leaf *Minced and Steamed Fish Bun with Bamboo Shoot in early March
Sashimi	Assorted Sashimi
Middle dish	Prawn and Canola Flower dressed in Yolk and Vinegar Sauce Steamed Egg Custard with Clam and Turnip Simmered Bamboo Shoots with Dried Bonito
Grilled dish	Japanese Beef Steak, grilled Vegetable and Salad
Fried dish	Fried Japanese Green-Yomogi Bun glazed with Yoshino-Kudzu Sauce
Rice	Bean Rice, Miso-Soup and Japanese Pickles *Rice with Sea Bream, Salmon Roe and Vegetables in early March
Fruit	Strawberry, Banana and Orange topped with Green Tea Cream

*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 》

Aperitif

Appetizer Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp,
Pink Shrimp Pickled in Unrefined Soy, Dried Mullet Roe, Horse Bean,
Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb

Soup Greenling with Kudzu, Egg-Tofu, New Zealand Spinach,
shredded dried Plum and Sansho-pepper Leaf

*Minced and Steamed Fish Bun with Bamboo Shoot in early March

Sashimi Sea bream, Olive yellowtail, Needlefish and Quick-seared Spanish Mackerel

Fried dish Fried Japanese Green-Yomogi Bun glazed with Yoshino-Kudzu Sauce

Grilled dish Japanese Beef Steak, grilled Vegetable and Salad

Rice Bean Rice, Miso-Soup and Japanese Pickles

* Rice with Sea Bream, Salmon Roe and Vegetables in early March

Fruit Strawberry, Banana and Orange topped with Green Tea Cream

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.