

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “November”

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»

Appetizer	Prawn and Japanese Parsley dressed in Yolk and Vinegar Sauce, Ginkgo, Octopus Pickled in Unrefined Soy, Conger Eel rolled in Kelp, Omelet, Dried Mullet Roe, Small Sea Bream-sushi, Salmon rolled in Radish and Sweet Potato
Soup	Minced and Steamed Crab Ball and Citrus
Sashimi	Sea Bream, Spanish Mackerel, Yellowtail and Salmon
Middle dish	Sesame Tofu with Sea Urchin Cooked Sea Bream with Soy Sauce, Turnip, Carrot, and Boiled Spinach with Petal of Chrysanthemum
Grilled dish	Grilled Butterfish with Yuzu-Miso
Fried dish	Fried Lily Bulb Bun Glazed with Yoshino-Kudzu Mushroom Sauce
Rice	Rice with Small Fish, Miso Soup and Japanese Pickles
Fruit	Poached La France Pear in White Wine and Grapes

NAGISA

¥13,970

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

Aperitif	
Appetizer	Prawn and Japanese Parsley dressed in Yolk and Vinegar Sauce, Ginkgo, Octopus Pickled in Unrefined Soy, Conger Eel rolled in Kelp, Omelet, Dried Mullet Roe, Small Sea Bream-sushi, Salmon rolled in Radish and Sweet Potato
Soup	Minced and Steamed Crab Ball and Citrus
Sashimi	Assorted Sashimi
Middle dish	Sesame Tofu with Sea Urchin Cooked Sea Bream with Soy Sauce, Turnip, Carrot, and Boiled Spinach with Petal of Chrysanthemum Steamed Sushi with Salmon Roe
Grilled dish	Japanese Beef Steak, Grilled Vegetable and Salad
Fried dish	Fried Lily Bulb Bun Glazed with Yoshino-Kudzu Mushroom Sauce
Rice	Rice with Small Fish, Miso Soup and Japanese Pickles
Fruit	Poached La France Pear in White Wine and Grapes

*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》

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Soup	Minced and Steamed Crab Ball and Citrus
Sashimi	Sea Bream, Spanish Mackerel, Yellowtail and Salmon
Fried dish	Fried Lily Bulb Bun Glazed 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	Poached La France Pear in White Wine and Grapes

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

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