

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “May”

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.
- The reservation for these menus are required for at least two people and two days in advance.

SETO

¥13,310

«Special “KAISEKI” course with valuable sashimi “Sting fish”»

※The reservation for these menus are required for at least two people.

Aperitif

Appetizer

Stem of Taro Potato dressed in Sesame Sauce, Soy Milk Tofu,
Octopus, Sweet Potato, Horse Bean, Omelet, Mamakari-fish,
Sand Borer-sushi wrapped in Bamboo Leaves, Bell Pepper and Lotus Root

Soup

Minced and Steamed Pike Conger Ball, New Zealand Spinach,
Carrot and Sansho Pepper

Sashimi

Thin-sliced Sting Fish and Grunt

Middle dish

Steamed Eel-sushi
Cockle, Scallion and Chinese Yellow Chives dressed in Sour Miso Sauce

Fried dish

Green Pea Bun glazed with Yoshino-Kudzu Sauce

Grilled dish

Grilled Japanese Beef Steak, Vegetable and Salad

Additional dish

Fresh Seafood and Seasonal Vegetable Tempura

Rice

Bean Rice, Miso Soup and Japanese Pickles

Fruit

Soy Milk Jelly topped with Strawberry Cream and Melon

BEEF SHABU SHABU

¥10,285

Appetizer

Stem of Taro Potato dressed in Sesame Sauce, Soy Milk Tofu
Octopus, Sweet Potato, Horse Bean, Omelet, Mamakari-fish,
Sand Borer-sushi wrapped in Bamboo Leaves, Bell Pepper and Lotus Root

Sashimi

Sea Bream, Tuna, Squid and Grunt

Hot Pot

Thin-sliced Japanese Beef, Vegetables and Tofu

Noodle

White Wheat UDON Noodles (Hot or Cold)

Fruit

Soy Milk Jelly topped with Strawberry Cream and Melon

*The prices include tax and service charge.