

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “December”

- 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 two days in advance.

SETO

¥13,310

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

Aperitif

Appetizer

Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly,
Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper,
Squid, Stem Lettuce and Fried sliced Arrowhead

Soup

Sesame Tofu, Prawn and Turnip

Sashimi

Thin-sliced Sting Fish and Spanish Mackerel

Sushi

Steamed Conger Eel Sushi

Middle dish

Prawn and Cicely dressed in Yolk and Vinegar Sauce

Steamed dish

Steamed Lotus Root Bun, Conger Eel with Yoshino-Kudzu Mushroom Sauce

Grilled dish

Japanese Beef Steak, grilled Vegetable and Salad

Additional dish

Fresh Seafood and Seasonal Vegetable Tempura

Rice

Rice with small Fish, Miso Soup and Japanese Pickles

Fruit

Orange Jelly, Japanese Pear and Strawberry

BEEF SHABU SHABU

¥9,680

Appetizer

Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly,
Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper,
Squid, Stem Lettuce and Fried sliced Arrowhead

Sashimi

Sea Bream, Tuna, Octopus and Spanish Mackerel

Hot Pot

Thin-sliced Japanese Beef, Vegetables and Tofu

Noodle

White Wheat UDON Noodle

Fruit

Orange Jelly, Japanese Pear and Strawberry

*The prices include tax and service charge.

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- Hot Pot Cuisine’s order is only the period from November to February.

SEA FOOD NABE

¥9,680

Appetizer	Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly, Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper, Squid, Stem Lettuce and Fried sliced Arrowhead
Sashimi	Sea Bream, Tuna, Octopus and Spanish Mackerel
Hot Pot	Sea Bream, Spanish Mackerel, Prawn, Thread-Sail Filefish, Orient Clams and Vegetable
Rice	Rice Porridge
Fruit	Orange Jelly, Japanese Pear and Strawberry

BLOWFISH NABE

¥13,915

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

Aperitif	
Appetizer	Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly, Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper, Squid, Stem Lettuce and Fried sliced Arrowhead
Sashimi	Thin sliced Blowfish and Blowfish Salad
Hot Pot	Blowfish, Vegetables, Tofu and Rice Cake
Rice	Rice Porridge
Fruit	Orange Jelly, Japanese Pear and Strawberry

*The prices include tax and service charge.