

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “December”

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 two days in advance.
- These menus are limited quantities.

SETO

¥13,970

※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

Minced and Steamed Scallop Ball with Spinach and Carrot

Sashimi

Thin-sliced Sting Fish and Spanish Mackerel

Middle dish

Prawn and Cicely dressed in Yolk and Vinegar Sauce
Cooked Sea Bream with Soy Sauce, Turnip, Deep-fried Tofu mixed Vegetables,
Carrot, and Boiled Spinach with Petal of Chrysanthemum
Steamed Conger Eel Sushi

Grilled dish

Japanese Beef Steak, grilled Vegetable and Salad

Steamed dish

Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans

Rice

Rice with small Fish, Miso Soup and Japanese Pickles

Fruit

Japanese Pear and Strawberry with White Wine Jelly Sauce

BEEF SHABU SHABU

¥10,450

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, Yellowtail, Octopus and Spanish Mackerel

Hot Pot

Thin-sliced Japanese Beef, Vegetables and Tofu

Noodle

White Wheat UDON Noodle

Fruit

Japanese Pear and Strawberry with White Wine Jelly Sauce

*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

¥10,450

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, Yellowtail, Octopus and Spanish Mackerel
Hot Pot	Sea Bream, Spanish Mackerel, Prawn, Thread-Sail Filefish, Orient Clams and Vegetable
Rice	Rice Porridge
Fruit	Japanese Pear and Strawberry with White Wine Jelly Sauce

BLOWFISH NABE

¥14,630

※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	Japanese Pear and Strawberry with White Wine Jelly Sauce

*The prices include tax and service charge.