Museum Restaurant ISSEN (JAPANESE CUISINE) Dinner Menu "January"

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 Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet,

Herring rolled in Kelp, Plum Flower shaped Carrot and Yam,

Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead

Soup Minced and Steamed Clam Ball with Carrot and Thin-sliced Turnip

Sashimi Thin-sliced Sting Fish and Spanish Mackerel

Middle dish Sesame Tofu with Sea Urchin

Abalone, Cicely and Millet Gluten Dressed in Yolk Vinegar Sauce

Steamed Egg Custard with Snow Crab

Grilled dish Japanese Beef Steak, Grilled Vegetable and Salad

Fried dish Fried Aroid Bun Glazed with Yoshino-Kudzu and Rapeseed Blossom Sauce

Rice Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit Strawberry Mousse and Japanese Pear

BEEF SHABU SHABU

¥10,450

Appetizer Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet,

Herring rolled in Kelp, Plum Flower shaped Carrot and Yam,

Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead

Sashimi Thin-sliced Sea Bream, Yellowtail and Octopus **Hot Pot** Thin-sliced Japanese Beef, Vegetables and Tofu

Noodle White Wheat UDON Noodle

Fruit Strawberry Mousse and Japanese Pear

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

SEA FOOD NABE

¥10,450

Appetizer Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet,

Herring rolled in Kelp, Plum Flower shaped Carrot and Yam,

Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead

Sashimi Thin-sliced Sea Bream, Yellowtail and Octopus

Hot Pot Sea Bream, Spanish Mackerel, Prawn, Thread-Sail Filefish,

Orient Clams and Vegetable

Rice Rice Porridge

Fruit Strawberry Mousse and Japanese Pear

BLOWFISH NABE

¥14,630

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

Aperitif

Appetizer Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet,

Herring rolled in Kelp, Plum Flower shaped Carrot and Yam,

Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead

Sashimi Thin-sliced Sea Bream, Tuna and Octopus **Hot Pot** Blowfish, Vegetables, Tofu and Rice Cake

Rice Rice Porridge

Fruit Strawberry Mousse and Japanese Pear