

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “March”

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

《Special “KAISEKI” course with valuable sashimi “Sting fish”》

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

Aperitif

Appetizer

Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp,
Pink Shrimp Pickled in Unrefined Soy, Dried Mullet Roe, Horse Bean,
Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb

Soup

Greenling with Kudzu,, Egg-Tofu, New Zealand Spinach,
shredded dried Plum and Sansho-Pepper Leaf
*Minced and Steamed Fish Bun with Bamboo Shoot in early March

Sashimi

Thin-sliced Sting Fish and Spanish Mackerel

Middle dish

Prawn and Canola Flower dressed in Yolk and Vinegar Sauce
Steamed Egg Custard with Clam and Turnip
Simmered Bamboo Shoots with Dried Bonito

Grilled dish

Japanese Beef Steak, grilled Vegetable and Salad

Fried dish

Fried Japanese Green-Yomogi Bun glazed with Yoshino-Kudzu Sauce

Rice

Bean Rice, Miso-Soup and Japanese Pickles
*Rice with Sea Bream, Salmon Roe and Vegetables in early March

Fruit

Strawberry, Banana and Orange topped with Green Tea Cream

BEEF SHABU SHABU

¥10,450

Appetizer

Arch Shell and Scallion dressed in Sour Miso Sauce, Conger Eel rolled in Kelp,
Pink Shrimp Pickled in Unrefined Soy, Dried Mullet Roe, Horse Bean,
Omelet, Salmon rolled in Turnip, Kumquat Compote and Lily Bulb

Sashimi

Sea bream, Yellowtail, Needlefish and Quick-seared Spanish Mackerel

Hot Pot

Thin-sliced Japanese Beef, Vegetables and Tofu

Noodle

White Wheat UDON Noodles (Hot or Cold)

Fruit

Strawberry, Banana and Orange topped with Green Tea Cream

*The prices include tax and service charge.