

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “November”

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

Prawn and Japanese Parsley dressed in Yolk and Vinegar Sauce, Ginkgo, Octopus Pickled in Unrefined Soy, Conger Eel rolled in Kelp, Omelet, Dried Mullet Roe, Small Sea Bream-sushi, Salmon rolled in Radish and Sweet Potato

Soup

Minced and Steamed Crab Ball, Japanese White Radish and Citrus

Sashimi

Thin-sliced Sting Fish and Spanish Mackerel

Middle dish

Sesame Tofu with Sea Urchin
Cooked Sea Bream with Soy Sauce, Turnip, Carrot, and Boiled Spinach with Petal of Chrysanthemum
Steamed Sushi with Salmon Roe

Grilled dish

Japanese Beef Steak, Grilled Vegetable and Salad

Fried dish

Fried Lily Bulb Bun Glazed with Yoshino-Kudzu Mushroom Sauce

Rice

Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit

Poached La France Pear in White Wine and Grapes

BEEF SHABU SHABU

¥10,450

Appetizer

Prawn and Japanese Parsley dressed in Yolk and Vinegar Sauce, Ginkgo, Octopus Pickled in Unrefined Soy, Conger Eel rolled in Kelp, Omelet, Dried Mullet Roe, Small Sea Bream-sushi, Salmon rolled in Radish and Sweet Potato

Sashimi

Sea Bream, Spanish Mackerel, Yellowtail and Salmon

Hot Pot

Thin-sliced Japanese Beef, Vegetables and Tofu

Noodle

White Wheat UDON Noodles

Fruit

Poached La France Pear in White Wine and Grapes

*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	Prawn and Japanese Parsley dressed in Yolk and Vinegar Sauce, Ginkgo, Octopus Pickled in Unrefined Soy, Conger Eel rolled in Kelp, Omelet, Dried Mullet Roe, Small Sea Bream-sushi, Salmon rolled in Radish and Sweet Potato
Sashimi	Sea Bream, Spanish Mackerel, Yellowtail and Salmon
Hot Pot	Assorted Seasonal Seafood and Vegetables
Rice	Rice Porridge
Fruit	Poached La France Pear in White Wine and Grapes

BLOWFISH NABE

¥14,630

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

Aperitif	
Appetizer	Prawn and Japanese Parsley dressed in Yolk and Vinegar Sauce, Ginkgo, Octopus Pickled in Unrefined Soy, Conger Eel rolled in Kelp, Omelet, Dried Mullet Roe, Small Sea Bream-sushi, Salmon rolled in Radish and Sweet Potato
Sashimi	Thin-sliced Blowfish and Blowfish Salad
Hot Pot	Blowfish, Vegetables, Tofu and Rice Cake
Rice	Rice Porridge
Fruit	Poached La France Pear in White Wine and Grapes

*The prices include tax and service charge.