

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu “September”

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.

### 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

Prawn and Stem of Taro dressed in Sour Miso Sauce, Squid, Lotus Root, Conger Eel rolled in Kelp, Mamakari-fish, Omelet, Bell Pepper and Ginkgo

#### Soup

Hamo-eel and Matsutake-mushroom steamed in Dobin-pot

#### Sashimi

Thin-sliced Sting Fish and Spanish Mackerel

#### Middle dish

Soy Milk-tofu with Caviar

Abalone, Eggplant and Millet Gluten Dressed in Yolk Vinegar Sauce

Steamed Sushi with Salmon Roe

#### Grilled dish

Japanese Beef Steak, grilled Vegetable and Salad

#### Fried dish

Fried Taro Potato Bun with Yoshino-Kudzu and Petal of Chrysanthemum

#### Rice

Corn Rice, Miso Soup and Japanese Pickles

#### Fruit

Poached Peach in White Wine and Shine Muscat-grape

### BEEF SHABU SHABU

¥10,450

#### Appetizer

Prawn and Stem of Taro dressed in Sour Miso Sauce, Squid, Lotus Root, Conger Eel rolled in Kelp, Mamakari-fish, Omelet, Bell Pepper and Ginkgo

#### Sashimi

Sea Bream, Yellowtail, Squid and seared Spanish Mackerel

#### Hot Pot

Thin-sliced Japanese Beef, Vegetables and Tofu

#### Noodle

White Wheat UDON Noodle

#### Fruit

Poached Peach in White Wine and Shine Muscat-grape

\*The prices include tax and service charge.