

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.

USHIO

¥9,680

«Japanese basic “KAISEKI” course»

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 Sea Bream / Tuna and Octopus
Middle dish	Sesame-Tofu with Sea Urchin
Fried dish	Fried Aroid Bun glazed with Yoshino-Kudzu and Rapeseed Blossom Sauce
Grilled dish	Grilled Butterfish with Saikyo Style and Salad
Additional dish	Fresh Seafood and Seasonal Vegetable Tempura
Rice	Rice with Small Fish, Miso Soup and Japanese Pickles
Fruit	Grapefruit Jelly and Strawberry

NAGISA

¥13,310

«Special “KAISEKI” course which you can enjoy the essence of Japanese cuisine»

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	Assorted Sashimi
Cup	Steamed Egg Custard with Blue Crab
Middle dish	Sesame-Tofu with Sea Urchin
Fried dish	Fried Aroid Bun glazed with Yoshino-Kudzu and Rapeseed Blossom Sauce
Grilled dish	Japanese Beef Steak, Grilled Vegetable and Salad
Additional dish	Fresh Seafood and Seasonal Vegetable Tempura
Rice	Rice with Small Fish, Miso Soup and Japanese Pickles
Fruit	Grapefruit Jelly and Strawberry

*The prices include tax and service charge.

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BEEF STEAK GOZEN

¥10,285

《Course for much more beef steak with Japanese cuisine's taste》

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 Sea Bream / Tuna and Octopus
Fried dish	Fried Aroid Bun glazed with Yoshino-Kudzu and Rapeseed Blossom Sauce
Grilled dish	Japanese Beef Steak, Grilled Vegetable and Salad
Rice	Rice with Small Fish, Miso Soup and Japanese Pickles
Fruit	Grapefruit Jelly and Strawberry

SEAFOOD CHIRASHI-SUSHI GOZEN

¥10,285

《Chirashi-Sushi course using seasonal ingredients from the Seto Inland Sea》

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	Seasonal Sashimi
Fried dish	Fried Aroid Bun glazed with Yoshino-Kudzu and Rapeseed Blossom Sauce
Grilled dish	Grilled Butterfish with Saikyo Style and Salad
Additional dish	Fresh Seafood and Seasonal Vegetable Tempura
Rice	Vinegared Rice topped with Raw Seafood and Others
Fruit	Grapefruit Jelly and Strawberry

OKOSAMA ZEN ~Junior plate~

¥3,388

《Dinner plate for kids and junior》

Rice Ball, Cream Croquette, Japanese Omelet, Sausage, Fried Chicken,
Fried Shrimp, Steamed Egg Custard, Salad, Miso Soup and Dessert

*The prices include tax and service charge.