

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu for 1st- 4th of January

Dinner time 18:00~19:45 or 20:00~21:45

- The menu is subject to change, depending on the seasonal ingredients.
- Our dishes may contain allergens, please ask for further details.
- Please let us know if you hope a vegetarian dinner course.

AKANE

¥15,400

Aperitif

Appetizer

Black Beans, Herring rolled in Kelp, Herring Roe, Chinese Artichoke
Dried Mullet Roe, Prawn and Halfbeak Sushi
Salmon Rolled in Turnip, Carrot, Yam and Buckleya

Soup

Minced and steamed Clam Ball with Carrot and Thin-sliced Turnip

Sashimi

Yellowtail, Spanish Mackerel and Sea Bream with Seaweed

Middle dish

Bamboo Shoot dressed in Bud of Japanese Pepper
Cooked Sea Bream with Soy Sauce, Turnip, Carrot and Boiled Spinach

Grilled Dish

Grilled Japanese Beef Steak, Vegetable and Salad

Fried Dish

Fried Aroid Bun glazed with Yoshino-Kudzu Sauce

Rice

Rice with Small Sardine, Miso Soup and Japanese Pickles

Fruit

Melon and Orange Jelly

SHOYO

¥18,700

Aperitif

Appetizer

Black Beans, Herring rolled in Kelp, Herring Roe, Chinese Artichoke
Dried Mullet, Prawn and Halfbeak Sushi
Salmon Rolled in Turnip, Carrot, Yam and Buckleya

Soup

Minced and steamed Clam Ball with Carrot and Thin-sliced Turnip

Sashimi

Yellowtail, Prawn, Spanish Mackerel and Sea Bream with Seaweed

Middle dish

Bamboo Shoot dressed in Bud of Japanese Pepper
Cooked Sea Bream with Soy Sauce, Turnip, Carrot and Boiled Spinach
Sesame To-fu

Grilled Dish

Grilled Fish and Beef Steak and Salad

Fried Dish

Seasonal Seafood and Vegetable Tempura

Rice

Five pieces of Sushi and Miso Soup

Fruit

Melon and Orange Jelly

*The prices include tax and service charges.