

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu for 1st- 3rd 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.

AKANE

¥13,500

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 with Petal of Chrysanthemum

Grilled Dish

Grilled Butterfish with Pine Nuts

Fried Dish

Fried Aroid Bun glazed with Yoshino-Kudzu Sauce

Rice

Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit

Japanese Pear and Strawberry with White Wine Jelly Sauce

SHOYO

¥16,500

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 with Petal of Chrysanthemum
Steamed Sushi with Salmon Roe

Grilled Dish

Japanese Beef Steak, Grilled Vegetable and Salad

Fried Dish

Fried Aroid Bun with Yoshino-Kudzu Sauce

Rice

Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit

Japanese Pear and Strawberry with White Wine Jelly Sauce

*The prices include tax and service charges.