

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu “October”

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»

<b>Appetizer</b>	Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing, Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet, Prawn, Ginkgo, Mamakari-fish and Sweet Potato Chips
<b>Soup</b>	Hamo Eel and Matsutake-mushroom Steamed with Broth in Dobin-pot
<b>Sashimi</b>	Tuna, Sea Bream and Seared Spanish Mackerel
<b>Middle dish</b>	Walnut Tofu with Sea Urchin
<b>Fried dish</b>	Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans
<b>Grilled dish</b>	Grilled Spanish Mackerel Saikyo-style
<b>Additional dish</b>	Fresh Seafood and Seasonal Vegetable Tempura
<b>Rice</b>	Rice with Small Fish, Miso Soup and Japanese Pickles
<b>Fruit</b>	Poached Fig in Red Wine and Pione-grape *Last month: Poached La France Pear in White Wine

### NAGISA

¥13,310

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

<b>Aperitif</b>	
<b>Appetizer</b>	Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing, Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet, Prawn, Ginkgo, Mamakari-fish and Sweet Potato Chips
<b>Soup</b>	Hamo Eel and Matsutake-mushroom Steamed with Broth in Dobin-pot
<b>Sashimi</b>	Assorted Sashimi
<b>Sushi</b>	Steamed Conger Eel Sushi
<b>Middle dish</b>	Walnut Tofu with Sea Urchin
<b>Fried dish</b>	Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans
<b>Grilled dish</b>	Japanese Beef Steak, Grilled Vegetable and Salad
<b>Additional dish</b>	Fresh Seafood and Seasonal Vegetable Tempura
<b>Rice</b>	Rice with Small Fish, Miso Soup and Japanese Pickles
<b>Fruit</b>	Poached Fig in Red Wine and Pione-grape *Last month: Poached La France Pear in White Wine

\*The prices include tax and service charges.

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### **BEEF STEAK GOZEN**

**¥10,285**

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

<b>Appetizer</b>	Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar Dressing, Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet, Prawn, Ginkgo, Mamakari-fish and Sweet Potato Chips
<b>Soup</b>	Hamo Eel and Matsutake-mushroom Steamed with Broth in Dobin-pot
<b>Sashimi</b>	Sea Bream and Tuna/ Seared Spanish Mackerel
<b>Fried dish</b>	Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans
<b>Grilled dish</b>	Japanese Beef Steak, Grilled Vegetable and Salad
<b>Rice</b>	Rice with Small Fish, Miso Soup and Japanese Pickles
<b>Fruit</b>	Poached Fig in Red Wine and Pione-grape *Last month: Poached La France Pear in White Wine

### **SEAFOOD CHIRASHI-SUSHI GOZEN**

**¥10,285**

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

<b>Appetizer</b>	Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing, Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet, Prawn, Ginkgo, Mamakari-fish and Sweet Potato Chips
<b>Soup</b>	Hamo Eel and Matsutake-mushroom Steamed with Broth in Dobin-pot
<b>Sashimi</b>	Seasonal Sashimi
<b>Fried dish</b>	Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans
<b>Grilled dish</b>	Grilled Spanish Mackerel Saikyo-style
<b>Additional dish</b>	Fresh Seafood and Seasonal Vegetable Tempura
<b>Rice</b>	Vinegared Rice topped with Raw Seafood and Others
<b>Fruit</b>	Poached Fig in Red Wine and Pione-grape *Last month: Poached La France Pear in White Wine

### **OKOSAMA ZEN ~Junior plate~**

**¥3,388**

《Dinner plate for kids and junior》

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

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