

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.

The reservation for these menus are required for two days in advance.

SETO

¥13,310

※The reservation for these menus are required for at least two people.

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

Thin-sliced Sting Fish and Spanish Mackerel

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

BEEF SHABU SHABU

¥9,680

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

Sashimi

Thin-sliced Sea Bream / Tuna and Octopus

Hot Pot

Thin-sliced Japanese Beef, Vegetables and Tofu

Noodle

White Wheat UDON Noodle

Fruit

Grapefruit Jelly and Strawberry

*The prices include tax and service charge.

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.

The reservation for these menus are required for two days in advance.

Hot Pot Cuisine’s order is only the period from November to February.

SEA FOOD NABE

¥9,680

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
Sashimi	Thin-sliced Sea Bream / Tuna and Octopus
Hot Pot	Sea Bream, Spanish Mackerel, Prawn, Thread-Sail Filefish, Orient Clams and Vegetable
Rice	Rice Porridge
Fruit	Grapefruit Jelly and Strawberry

BLOWFISH NABE

¥13,915

※The reservation for these menus are required for at least two people.

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
Sashimi	Thin-sliced Sea Bream / Tuna and Octopus
Hot Pot	Blowfish, Vegetables, Tofu and Rice Cake
Rice	Rice Porridge
Fruit	Grapefruit Jelly and Strawberry

*The prices include tax and service charge.