

# 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.

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**

Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing,  
Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet, Prawn,  
Gingko, Mamakari-fish and Sweet Potato Chips

#### **Soup**

Hamo Eel and Matsutake-mushroom Steamed with Broth in Dobin-pot

#### **Sashimi**

Thin-sliced Sting Fish

#### **Sushi**

Steamed Conger Eel Sushi

#### **Middle dish**

Walnut Tofu with Sea Urchin

#### **Fried dish**

Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans

#### **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**

Poached Fig in Red Wine and Pione-grape

\*Last month: Poached La France Pear in White Wine

### **BEEF SHABU SHABU**

**¥9,680**

#### **Aperitif**

#### **Appetizer**

Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing,  
Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet, Prawn,  
Gingko, Mamakari-fish and Sweet Potato Chips

#### **Sashimi**

Sea Bream and Tuna/ Seared Spanish Mackerel

#### **Hot Pot**

Thin-sliced Japanese Beef, Vegetables and Tofu

#### **Noodle**

White Wheat UDON Noodles

#### **Fruit**

Poached Fig in Red Wine and Pione-grape

\*Last month: Poached La France Pear in White Wine

\*The prices include tax and service charges.