

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu "April"

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.

NAGISA

¥13,970

« "KAISEKI" course which you can enjoy the essence of Japanese cuisine »

Aperitif

Appetizer

Cockle and Scallion dressed in Sour Miso Sauce, Omelet,
Salt-pickled Bonito, Needlefish and Tsukune-yam, Prawn,
Herring rolled in Kelp, Pumpkin shaped like Butterfly and Horse Bean

Soup

Seasonal Local Fish, Egg-Tofu, New Zealand Spinach,
shredded dried Plum and Sansho-pepper Leaf

Sashimi

Sea Bream, Yellowtail, Squid and Spanish Mackerel

Middle dish

Soy Milk-Tofu with Caviar
Abalone, Asparagus and Millet Gluten with Yolk Vinegar Sauce

Grilled dish

Grilled Japanese Beef Steak, Vegetable and Salad

Fried dish

Fried Bamboo Shoot Bun glazed with Wakame-seaweed and Yoshino-Kudzu

Rice

Bean Rice, Miso Soup and Japanese Pickles

Fruit

Strawberry, Banana and Orange topped with Green Tea Cream
contained local Wasanbon Sugar

OUGI

¥17,710

« Special "KAISEKI" course of More good taste including Local ingredients »

Aperitif

Appetizer

Cockle and Scallion dressed in Sour Miso Sauce, Omelet,
Salt-pickled Bonito, Needlefish and Tsukune-yam, Prawn,
Herring rolled in Kelp, Pumpkin shaped like Butterfly and Horse Bean

Soup

Seasonal Local Fish, Egg-Tofu, New Zealand Spinach,
shredded dried Plum and Sansho-pepper Leaf

Sashimi

Thin-sliced Sting Fish

Middle dish

Soy Milk-Tofu with Caviar
Abalone, Asparagus and Millet Gluten with Yolk Vinegar Sauce
Steamed Sea Bream Milt

Grilled dish

Grilled Fish and Local Okayama Half-Dried Beef Steak and Salad

Fried dish

Fried Bamboo Shoot Bun glazed with Wakame-seaweed and Yoshino-Kudzu

Rice

Five pieces of Sushi and Miso Soup

Fruit

Strawberry, Banana and Orange topped with Green Tea Cream
contained local Wasanbon Sugar

*The prices include tax and service charge.

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BEEF STEAK GOZEN

¥12,100

« Course for much more beef steak with Japanese cuisine's taste »

Aperitif

Appetizer

Cockle and Scallion dressed in Sour Miso Sauce, Omelet,
Salt-pickled Bonito, Needlefish and Tsukune-yam, Prawn,
Herring rolled in Kelp, Pumpkin shaped like Butterfly and Horse Bean

Soup

Seasonal Local Fish, Egg-Tofu, New Zealand Spinach,
shredded dried Plum and Sansho-pepper Leaf

Sashimi

Sea Bream, Yellowtail, Squid and Spanish Mackerel

Fried dish

Fried Bamboo Shoot Bun glazed with Wakame-seaweed and Yoshino-Kudzu

Grilled dish

Grilled Local Chiya Beef Steak from Okayama, Vegetable and Salad

Rice

Bean Rice, Miso Soup and Japanese Pickles

Fruit

Strawberry, Banana and Orange topped with Green Tea Cream
contained local Wasanbon Sugar

OKOSAMA ZEN ~Junior plate~

¥3,630

« Dinner plate for kids and junior »

Rice Ball, Cream Croquette, Japanese Omelet, Sausage, Fried Chicken,

Fried Shrimp, Salad, Steamed Egg Custard, Miso Soup and Dessert

*The prices include tax and service charge.