

Issen's Dinner Menu for February

Please understand that dinner time is limited due to the two-part system.

(Part 1: 6:00 pm–7:45 pm; Part 2: 8:00 pm–9:45 pm)

Reservation on the day is acceptable for these choices:

Japanese cuisine

Umi..... ¥6,000

【Appetizer】 Prawn and cicely dressed in a yolk and vinegar sauce, fish roe rolled in radish,
bamboo shoot dressed with sansho pepper and spinach, omelet, carrot and Chinese yam,
rape flower dressed with a mustard sauce, fried sliced arrowhead, and mamakari fish

【Soup】 Oyster minced and steamed, carrot, spinach, thin-sliced turnip, and citrus

【Sashimi】 Sea bream

【Cup】 Steamed egg custard with Japanese icefish

【Grilled dish】 Grilled Spanish mackerel with Saikyo miso, and salad

【Additional dish】 Cooked sea bream and turnip

【Rice】 Rice porridge with Chinese yellow chives, and pickles

【Fruit】 Orange jelly

Akane..... ¥8,000

【Aperitif】

【Appetizer】 Prawn and cicely dressed in a yolk and vinegar sauce, fish roe rolled in radish,
bamboo shoot dressed with sansho pepper and spinach, omelet, carrot and Chinese yam,
rape flower dressed with a mustard sauce, fried sliced arrowhead, and mamakari fish

【Soup】 Oyster minced and steamed, carrot, spinach, thin-sliced turnip, and citrus

【Sashimi】 Sea bream, tuna

【Steamed dish】 Fried lotus root bun glazed with Yoshino-Kudzu and cicely, conger eel, lilybulb, Jew's ear

【Grilled dish】 Butterfish broiled with salted entrails of sea cucumber, and salad

【Additional dish】 Cooked sea bream and turnip

【Rice】 Rice porridge with Chinese yellow chives, and pickles

【Fruit】 Orange jelly and strawberry

Shiosai..... ¥11,000

【Aperitif】

【Appetizer】 Soy milk skin tofu with caviar

【Soup】 Oyster minced and steamed, carrot, spinach, thin-sliced turnip, and citrus

【Sashimi】 Sea bream, tuna, and soy milk skin

【Cup】 Steamed egg custard with Japanese icefish

【Appetizer】 Prawn and cicely dressed in a yolk and vinegar sauce, fish roe rolled in radish,
bamboo shoot dressed with sansho pepper and spinach, omelet, carrot and Chinese yam,
rape flower dressed with a mustard sauce, fried sliced arrowhead, and mamakari fish

【Steamed dish】 Fried lotus root bun glazed with Yoshino-Kudzu and cicely, conger eel, lilybulb, Jew's ear

【Grilled dish】 Chiya beef fillet steak served with mustard, citrus sauce, salt, and salad

【Additional dish】 Cooked sea bream and turnip

【Rice】 Rice porridge with Chinese yellow chives, and pickles

【Fruit】 Orange jelly and strawberry

Reservation two days before is required for:

Japanese cuisine

Sora (Minimum two persons)..... ¥12,000

【Aperitif】

【Appetizer】 Soy milk skin tofu with caviar

【Soup】 Oyster minced and steamed, carrot, spinach, thin-sliced turnip, and citrus

【Sashimi】 Thin-sliced stingfish and stingfish salad

【Cup】 Steamed egg custard with Japanese icefish

【Appetizer】 Prawn and cicely dressed in a yolk and vinegar sauce, fish roe rolled in radish,
bamboo shoot dressed with sansho pepper and spinach, omelet, carrot and Chinese yam,
rape flower dressed with a mustard sauce, fried sliced arrowhead, and mamakari fish

【Steamed dish】 Fried lotus root bun glazed with Yoshino-Kudzu and cicely, conger eel, lilybulb, Jew's ear

【Grilled dish】 Butterfish broiled with salted entrails of sea cucumber, and salad

【Additional dish】 Cooked sea bream and turnip

【Rice】 Rice porridge with Chinese yellow chives, and pickles

【Fruit】 Orange jelly and strawberry

Vegetable cuisine

ZEN..... ¥6,600

【Appetizer】 Bamboo shoot dressed with sansho pepper and spinach, mozuku sea weed, and soy milk skin tofu

【Soup】 Sesame tofu, carrot, New Zealand spinach, and sansho pepper

【Sashimi】 Thin-sliced konjaku, and soy milk skin

【Boiled food】 Fried bun with lily bulb glazed with Yoshino-Kudzu

【Broiled food】 Grilled eggplant with miso sauce

【Additional food】 Vegetable tempura

【Rice】 Rice, miso soup and pickles

【Fruit】 Orange jelly and strawberry

Other choices available are:

Japanese cuisine: ¥7,000 and ¥9,000 (Reservation on the day acceptable)

Japanese cuisine: ¥16,500 (Minimum two persons and reservation two days before required)

Japanese beef shabu-shabu: ¥8,800 (Minimum two persons and reservation two days before required)

* This menu is subject to change.

* Taxes and service charges are included in the price.