

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu“July”

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 String Bean dressed in Sesame Sauce, Soy Milk-Tofu with Sea Urchin,
Conger Eel rolled in Kelp, Sweet Potato, Prawn, Okra,
Pike Conger Sushi, Octopus, Lotus Root and Bayberry

Soup Pike Conger with Kudzu, Egg Tofu, Wax Gourd and Citrus

Sashimi Sea Bass, Squid, Grunt and Yellowtail

Middle dish Abalone, Stem of Taro Potato and Chinese Yellow Chives
Yam Potato-Tofu, Caviar and Asparagus

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

Fried dish Eggplant with Yoshino-Kudzu Sauce

Rice Corn Rice, Miso Soup and Japanese Pickles

Fruit Poached Peach in White Wine and Shine Muscat-grape

OUGI

¥17,710

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

Aperitif

Appetizer String Bean dressed in Sesame Sauce, Soy Milk-Tofu with Sea Urchin,
Conger Eel rolled in Kelp, Sweet Potato, Prawn, Okra,
Pike Conger Sushi, Octopus, Lotus Root and Bayberry

Soup Pike Conger with Kudzu, Egg Tofu, Wax Gourd and Citrus

Sashimi Thin Sliced Red Spotted Grouper and Grunt

Middle dish Abalone, Stem of Taro Potato and Chinese Yellow Chives
Yam Potato-Tofu, Caviar and Asparagus

Grilled dish Grilled Fish and Local Okayama Beef Steak and Salad

Rice Five pieces of Sushi and Miso Soup

Fruit Poached Peach in White Wine and Shine Muscat-grape

*The prices include tax and service charge.

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BEEF STEAK GOZEN

¥13,970

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

Aperitif

Appetizer String Bean dressed in Sesame Sauce, Soy Milk-Tofu with Sea Urchin,
Conger Eel rolled in Kelp, Sweet Potato, Prawn, Okra,
Pike Conger Sushi, Octopus, Lotus Root and Bayberry

Soup Pike Conger with Kudzu, Egg Tofu, Wax Gourd and Citrus

Sashimi Sea Bream, Grunt, Squid and Yellowtail

Middle dish Abalone, Stem of Taro Potato and Chinese Yellow Chives
dressed in Sour Miso Sauce

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

Rice Corn Rice, Miso Soup and Japanese Pickles

Fruit Poached Peach in White Wine and Shine Muscat-grape

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.