

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “November”

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 Prawn and Japanese Parsley dressed in Yolk and Vinegar Sauce, Ginkgo,
Octopus Pickled in Unrefined Soy, Conger Eel rolled in Kelp, Omelet,
Dried Mullet Roe, Small Sea Bream-sushi,
Salmon rolled in Radish and Sweet Potato

Soup Rolled Omelet and Prawn, Yuzu-citrus

Sashimi Sea Bream, Spanish Mackerel, Yellowtail and Salmon

Middle dish Sesame Tofu with Sea Urchin
Cooked Sea Bream with Soy Sauce, Turnip,
Carrot, and Boiled Spinach

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

Fried dish Fried Lily Bulb Bun Glazed with Yoshino-Kudzu Mushroom Sauce

Rice Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit Poached La France Pear in White Wine and Grapes

OUGI

¥17,710

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

Aperitif

Appetizer Prawn and Japanese Parsley dressed in Yolk and Vinegar Sauce, Ginkgo,
Octopus Pickled in Unrefined Soy, Conger Eel rolled in Kelp, Omelet,
Dried Mullet Roe, Small Sea Bream-sushi,
Salmon rolled in Radish and Sweet Potato

Soup Rolled Omelet and Prawn, Yuzu-citrus

Sashimi Thin Sliced Sting Fish and Spanish Mackerel

Middle dish Sesame Tofu with Sea Urchin
Cooked Sea Bream with Soy Sauce, Turnip,
Carrot, and Boiled Spinach

Grilled dish Grilled Fish and Beef Steak and Salad

Fried dish Seasonal Seafood and Vegetable Tempura

Rice Five pieces of Sushi and Miso Soup

Fruit Poached La France Pear in White Wine and Grapes

*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

Prawn and Japanese Parsley dressed in Yolk and Vinegar Sauce, Ginkgo,
Octopus Pickled in Unrefined Soy, Conger Eel rolled in Kelp, Omelet,
Dried Mullet Roe, Small Sea Bream-sushi,
Salmon rolled in Radish and Sweet Potato

Soup

Rolled Omelet and Prawn, Yuzu-citrus

Sashimi

Sea Bream, Spanish Mackerel, Yellowtail and Salmon

Fried dish

Fried Lily Bulb Bun Glazed with Yoshino-Kudzu Mushroom Sauce

Grilled dish

Grilled Japanese Beef Steak, Vegetable and Salad

Rice

Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit

Poached La France Pear in White Wine and Grapes

OKOSAMA ZEN ~Junior plate~

¥3,630

《 Dinner plate for kids and junior 》

Rice Ball, Cream Croquette, Rolled Omelet, Sausage, Fried Chicken,
Fried Shrimp, Salad, Steamed Egg Custard, Miso Soup and Dessert

*The prices include tax and service charge.