

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu“December”

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.
- These menus are limited quantities.

## **BEEF SHABU SHABU**

**¥13,970**

### **Aperitif**

#### **Appetizer**

Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly  
Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper  
Squid, Stem of Lettuce, Fried sliced Arrowhead

#### **Sashimi**

Sea Bream, Yellowtail, Octopus and Spanish Mackerel

#### **Hot Pot**

Thin-sliced Japanese Beef, Vegetables and Tofu

#### **Noodle**

White Wheat UDON Noodles

#### **Fruit**

Poached La France Pear in White Wine and Strawberry

\*The prices include tax and service charge.

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### SEA FOOD NABE

¥12,100

#### Aperitif

#### Appetizer

Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly  
Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper  
Squid, Stem of Lettuce, Fried sliced Arrowhead

#### Sashimi

Sea Bream, Yellowtail, Octopus and Spanish Mackerel

#### Hot Pot

Sea Bream, Spanish Mackerel, Prawn, Thread-Sail Filefish  
Orient Clams and Vegetable

#### Rice

Rice Porridge

#### Fruit

Poached La France Pear in White Wine and Strawberry

### BLOWFISH NABE

¥14,630

※ The reservation for these menus are required for at least two people.

#### Aperitif

#### Appetizer

Scallop and Scallion dressed in Sour Miso Sauce, Blowfish in Jelly  
Fish Roe rolled in Radish, Grilled Barracuda-fish with Yolk, Bell Pepper  
Squid, Stem of Lettuce, Fried sliced Arrowhead

#### Sashimi

Thin sliced Blowfish and Blowfish Salad

#### Hot Pot

Blowfish, Vegetables, Tofu

#### Rice

Rice Porridge

#### Fruit

Poached La France Pear in White Wine and Strawberry

\*The prices include tax and service charge.