

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu “October”

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.

### USHIO

¥10,450

#### 《Japanese basic “KAISEKI” course》

<b>Appetizer</b>	Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing, Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet, Prawn, Ginkgo, Mamakari-fish and Sweet Potato Chips
<b>Soup</b>	Hamo Eel and Matsutake-mushroom Steamed with Broth in Dobin-pot
<b>Sashimi</b>	Yellowtail, Sea Bream, Squid and Seared Spanish Mackerel
<b>Middle dish</b>	Walnut Tofu with Sea Urchin Abalone, Eggplant and Millet Gluten Dressed in Yolk Vinegar Sauce
<b>Grilled dish</b>	Grilled Spanish Mackerel Saikyo-style
<b>Fried dish</b>	Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans
<b>Rice</b>	Rice with Small Fish, Miso Soup and Japanese Pickles
<b>Fruit</b>	Poached Fig in Red Wine and Shine Muscat-grape

### NAGISA

¥13,970

#### 《Special “KAISEKI” course which you can enjoy the essence of Japanese cuisine》

<b>Aperitif</b>	
<b>Appetizer</b>	Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing, Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet, Prawn, Ginkgo, Mamakari-fish and Sweet Potato Chips
<b>Soup</b>	Hamo Eel and Matsutake-mushroom Steamed with Broth in Dobin-pot
<b>Sashimi</b>	Assorted Sashimi
<b>Middle dish</b>	Walnut Tofu with Sea Urchin Abalone, Eggplant and Millet Gluten Dressed in Yolk Vinegar Sauce Steamed Conger Eel Sushi
<b>Grilled dish</b>	Japanese Beef Steak, Grilled Vegetable and Salad
<b>Fried dish</b>	Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans
<b>Rice</b>	Rice with Small Fish, Miso Soup and Japanese Pickles
<b>Fruit</b>	Poached Fig in Red Wine and Shine Muscat-grape

\*The prices include tax and service charge.

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## **BEEF STEAK GOZEN**

**¥11,000**

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

<b>Appetizer</b>	Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar Dressing, Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet, Prawn, Ginkgo, Mamakari-fish and Sweet Potato Chips
<b>Soup</b>	Hamo Eel and Matsutake-mushroom Steamed with Broth in Dobin-pot
<b>Sashimi</b>	Yellowtail Sea Bream, Squid and Seared Spanish Mackerel
<b>Fried dish</b>	Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans
<b>Grilled dish</b>	Japanese Beef Steak, Grilled Vegetable and Salad
<b>Rice</b>	Rice with Small Fish, Miso Soup and Japanese Pickles
<b>Fruit</b>	Poached Fig in Red 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, Salad

Fried Shrimp, Chawan-mushi Egg Steamed Custard, Miso Soup and Dessert

\*The prices include tax and service charge.