

# 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.
- The reservation for these menus are required for two days in advance.

### SETO

¥13,970

«Special “KAISEKI” course with valuable sashimi “Sting fish”»

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

#### Aperitif

**Appetizer** Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing,  
Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet, Prawn,  
Gingko, Mamakari-fish and Sweet Potato Chips

**Soup** Hamo Eel and Matsutake-mushroom Steamed with Broth in Dobin-pot

**Sashimi** Thin-sliced Sting Fish and Spanish Mackerel

**Middle dish** Walnut Tofu with Sea Urchin  
Abalone, Eggplant and Millet Gluten Dressed in Yolk Vinegar Sauce  
Steamed Conger Eel Sushi

**Grilled dish** Japanese Beef Steak, Grilled Vegetable and Salad

**Fried dish** Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans

**Rice** Rice with Small Fish, Miso Soup and Japanese Pickles

**Fruit** Poached Fig in Red Wine and Shine Muscat-grape

### BEEF SHABU SHABU

¥10,450

**Appetizer** Cutlass Fish, Cucumber and Persimmon with Tofu and Vinegar dressing,  
Salmon Roe with Soy Sauce, Herring Rolled in Kelp, Omelet, Prawn,  
Gingko, Mamakari-fish and Sweet Potato Chips

**Sashimi** Yellowtail, Sea Bream, Squid and Seared Spanish Mackerel

**Hot Pot** Thin-sliced Japanese Beef, Vegetables and Tofu

**Noodle** White Wheat UDON Noodles

**Fruit** Poached Fig in Red Wine and Shine Muscat-grape

\*The prices include tax and service charge.