

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu “September”

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>	Prawn and Stem of Taro dressed in Sour Miso Sauce, Squid, Lotus Root, Conger Eel rolled in Kelp, Mamakari-fish, Omelet, Bell Pepper and Ginkgo
<b>Soup</b>	Hamo-eel and Matsutake-mushroom steamed in Dobin-pot
<b>Sashimi</b>	Sea Bream, Yellowtail, Squid and seared Spanish Mackerel
<b>Middle Dish</b>	Soy Milk-tofu with Caviar
	Abalone, Eggplant and Millet Gluten Dressed in Yolk Vinegar Sauce
<b>Grilled Dish</b>	Grilled Spanish Mackerel Saikyo-style
<b>Fried Dish</b>	Fried Taro Potato Bun with Yoshino-Kudzu and Petal of Chrysanthemum
<b>Rice</b>	Corn Rice, Miso Soup and Japanese Pickles
<b>Fruit</b>	Poached Peach in White 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>	Prawn and Stem of Taro dressed in Sour Miso Sauce, Squid, Lotus Root, Conger Eel rolled in Kelp, Mamakari-fish, Omelet, Bell Pepper and Ginkgo
<b>Soup</b>	Hamo-eel and Matsutake-mushroom steamed in Dobin-pot
<b>Sashimi</b>	Assorted Sashimi
<b>Middle dish</b>	Soy Milk-tofu with Caviar
	Abalone, Eggplant and Millet Gluten Dressed in Yolk Vinegar Sauce
	Steamed Sushi with Salmon Roe
<b>Grilled dish</b>	Japanese Beef Steak, grilled Vegetable and Salad
<b>Fried dish</b>	Fried Taro Potato Bun with Yoshino-Kudzu and Petal of Chrysanthemum
<b>Rice</b>	Corn Rice, Miso Soup and Japanese Pickles
<b>Fruit</b>	Poached Peach in White 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>	Prawn and Stem of Taro dressed in Sour Miso Sauce, Squid, Lotus Root, Conger Eel rolled in Kelp, Mamakari-fish, Omelet, Bell Pepper and Ginkgo
<b>Soup</b>	Hamo-eel and Matsutake-mushroom steamed in Dobin-pot
<b>Sashimi</b>	Sea Bream, Yellowtail, Squid and seared Spanish Mackerel
<b>Fried dish</b>	Fried Taro Potato Bun with Yoshino-Kudzu and Petal of Chrysanthemum
<b>Grilled Dish</b>	Japanese Beef Steak, grilled Vegetable and Salad
<b>Rice</b>	Corn Rice, Miso Soup and Japanese Pickles
<b>Fruit</b>	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

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