Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu on New Year's Eve

Dinner time $18:00 \sim 19:45$ or $20:00 \sim 21:45$

- •The menu is subject to change, depending on the seasonal ingredients.
- •Our dishes may contain allergens, please ask for further details.

•Please let us know if you hope a vegetarian dinner course.

AKANE ¥15,400

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

Soup Minced and Steamed Scallop Ball with Spinach and Carrot

Sashimi Sea Bream, Yellowtail, Octopus and Spanish Mackerel

Middle dish Prawn, Cicely and Millet Gluten dressed in Yolk and Vinegar Sauce

Cooked Sea Bream with Soy Sauce, Turnip, Carrot and Boiled Spinach

Grilled Dish Grilled Japanese Beef Steak, Vegetable and Salad

Steamed Dish Fried Lotus Root Bun Glazed with Yoshino-Kudzu and Red Beans

Noodle Buckwheat Noodle

Fruit Melon and Orange Jelly

SHOYO ¥18,700

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

Soup Minced and Steamed Scallop Ball with Spinach and Carrot

Sashimi Sea Bream, Yellowtail, Octopus, Spanish Mackerel and Salmon

Middle dish Prawn, Cicely and Millet Gluten dressed in Yolk and Vinegar Sauce

Cooked Sea Bream with Soy Sauce, Turnip, Carrot and Boiled Spinach

Sesame To-fu

Grilled Dish Grilled Fish and Beef Steak and Salad
Steamed Dish Seasonal Seafood and Vegetable Tempura

Noodle Buckwheat Noodle

Fruit Melon and Orange Jelly