

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu "August"

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

¥9,680

«Japanese basic "KAISEKI" course»

Appetizer	Sea Urchin in Jelly, Mozuku-seaweed, Conger Eel Rolled in Kelp, Roasted Duck, Mamakari-fish, Lotus Root, Salmon, Omelet and Okra
Soup	Minced and Steamed Abalone Ball, Wax Gourd, Goji Berry and Citrus
Sashimi	Sea bream, Tuna, Grunt and Octopus
Middle dish	Cockle, Stem of Taro and Yellow Chives with Sour Miso Sauce
Steamed dish	Braised eggplant in sesame
Grilled dish	Grilled Butterfish with Sansho-pepper and salad
Additional dish	Fresh Seafood and Seasonal Vegetable Tempura
Rice	Corn Rice, Miso Soup and Japanese Pickles
Fruit	Poached Peach in White Wine and Muscat of Alexandria

BEEF STEAK GOZEN

¥10,285

«Course for much more beef steak with Japanese cuisine's taste»

Appetizer	Sea Urchin in Jelly, Mozuku-seaweed, Conger Eel Rolled in Kelp, Roasted Duck, Mamakari-fish, Lotus Root, Salmon, Omelet and Okra
Sashimi	Sea Bream, Tuna, Grunt and Octopus
Grilled dish	Grilled Japanese Beef Steak, Vegetable and Salad
Rice	Corn Rice, Miso Soup and Japanese Pickles
Fruit	Poached Peach in White Wine and Muscat of Alexandria

*The prices include tax and service charges.

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NAGISA

¥13,310

«Special “KAISEKI” course which you can enjoy the essence of Japanese cuisine»

Aperitif

Appetizer Sea Urchin in Jelly, Mozuku-seaweed, Conger Eel Rolled in Kelp,
Roasted Duck, Mamakari-fish, Lotus Root, Salmon, Omelet and Okra

Soup Minced and Steamed Abalone Ball, Wax Gourd, Goji Berry and Citrus

Sashimi Assorted Sashimi

Sushi Steamed Conger Eel Sushi

Middle dish Cockle, Stem of Taro and Yellow Chives with Sour Miso

Steamed dish Braised Eggplant in Sesame

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

Additional dish Fresh Seafood and Seasonal Vegetable Tempura

Rice Corn Rice, Miso Soup and Japanese Pickles

Fruit Poached Peach in White Wine and Muscat of Alexandria

OKOSAMA ZEN ~Junior Plate~

¥3,388

«Dinner plate for kids and junior»

Rice Ball, Cream Croquette, Omelet, Sausage, Fried Chicken, Salad,

Chawan-mushi Egg Steamed Custard, Miso Soup and Dessert

*The prices include tax and service charges.