

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu "February"

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.

NAGISA

¥13,970

« "KAISEKI" course which you can enjoy the essence of Japanese cuisine »

Aperitif

Appetizer

Arch Shell and Scallion Dressed in Sour Miso Sauce, Mamakari-fish, Omelet, Bamboo Shoot with Sansho-pepper Leaves, Conger Eel rolled in Kelp, Canola Flower dressed in Mustard Sauce, Carrot and Yam

Soup

Steamed Small Sea Bream and Sesame-Tofu, Carrot and Citrus

Sashimi

Thin-sliced Sea Bream, Yellowtail and Squid

Middle dish

Prawn, Cicely, and Millet Gluten with Yolk Vinegar Sauce

Steamed Egg Custard with Japanese Icefish

Grilled dish

Grilled Japanese Beef Steak, Vegetable and Salad

Fried dish

Fried Lotus Root Bun glazed with Yoshino-Kudzu and Soy Milk Skin Sauce

Rice

Rice with Small Sardine, Miso Soup and Japanese Pickles

Fruit

Melon and Strawberry Mousse

OUGI

¥17,710

« Special "KAISEKI" course of More good taste including Local ingredients »

Aperitif

Appetizer

Arch Shell and Scallion Dressed in Sour Miso Sauce, Mamakari-fish, Omelet, Bamboo Shoot with Sansho-pepper Leaves, Conger Eel rolled in Kelp, Canola Flower dressed in Mustard Sauce, Carrot and Yam

Soup

Steamed Small Sea Bream and Sesame-Tofu, Carrot and Citrus

Sashimi

Thin Sliced Sting Fish and Yellowtail

Middle dish

Prawn, Cicely, and Millet Gluten with Yolk Vinegar Sauce

Steamed Egg Custard with Japanese Icefish

Grilled dish

Grilled Japanese Fish and Beef Steak, Salad

Fried dish

Seasonal Seafood and Vegetable Tempura

Rice

Five pieces of Sushi and Miso Soup

Fruit

Melon and Strawberry Mousse

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BEEF STEAK GOZEN

¥13,970

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

Aperitif

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| Appetizer | Arch Shell and Scallion Dressed in Sour Miso Sauce, Mamakari-fish, Omelet, Bamboo Shoot with Sansho-pepper Leaves, Conger Eel rolled in Kelp, Canola Flower dressed in Mustard Sauce, Carrot and Yam |
| Soup | Steamed Small Sea Bream and Sesame-Tofu, Carrot and Citrus |
| Sashimi | Thin-sliced Sea Bream, Yellowtail and Squid |
| Fried dish | Fried Lotus Root Bun glazed with Yoshino-Kudzu and Soy Milk Skin Sauce |
| Grilled dish | Grilled Japanese Beef Steak, Vegetable and Salad |
| Rice | Rice with Small Sardine, Miso Soup and Japanese Pickles |
| Fruit | Melon and Strawberry Mousse |

OKOSAMA ZEN ~Junior plate~

¥3,630

«Dinner plate for kids and junior»

Rice Ball, Cream Croquette, Rolled Omelet, Sausage, Fried Chicken, Fried Shrimp, Salad, Steamed Egg Custard, Miso Soup and Dessert