

Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu “January”

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

Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet,
Herring rolled in Kelp, Plum Flower Shaped Carrot and Yam,
Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead

Soup

Minced and Steamed Clam Ball with Carrot and Thin-sliced Turnip

Sashimi

Thin-sliced Sea Bream, Yellowtail and Tuna

Middle dish

Prawn and Cicely dressed in Yolk and Vinegar Sauce

Cooked Sea Bream with Soy Sauce, Turnip,

Carrot, and Boiled Spinach with Petal of Chrysanthemum

Grilled dish

Grilled Japanese Beef Steak, Vegetable and Salad

Steamed dish

Fried Aroid Bun Glazed with Yoshino-Kudzu and Rapeseed Blossom Sauce

Rice

Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit

Japanese Pear and Strawberry with White Wine Jelly Sauce

OUGI

¥17,710

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

Aperitif

Appetizer

Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet,
Herring rolled in Kelp, Plum Flower Shaped Carrot and Yam,
Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead

Soup

Minced and Steamed Clam Ball with Carrot and Thin-sliced Turnip

Sashimi

Thin Sliced Blow Fish and Yellowtail

Middle dish

Prawn and Cicely dressed in Yolk and Vinegar Sauce

Cooked Sea Bream with Soy Sauce, Turnip,

Carrot, and Boiled Spinach with Petal of Chrysanthemum

Grilled dish

Grilled Fish and Local Okayama Half-Dried Beef Steak and Salad

Fried dish

Seasonal Seafood and Vegetable Tempura

Rice

Five pieces of Sushi and Miso Soup

Fruit

Japanese Pear and Strawberry with White Wine Jelly Sauce

*The prices include tax and service charge.

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BEEF STEAK GOZEN

¥12,100

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

Aperitif

Appetizer Bamboo Shoot dressed in Sansho-pepper Leaves, Squid, Omelet,
Herring rolled in Kelp, Plum Flower Shaped Carrot and Yam,
Salmon rolled in Turnip, Octopus and Stem Lettuce, Fried sliced Arrowhead

Soup Minced and Steamed Clam Ball with Carrot and Thin-sliced Turnip

Sashimi Thin-sliced Sea Bream, Yellowtail and Tuna

Steamed dish Fried Aroid Bun Glazed with Yoshino-Kudzu and Rapeseed Blossom Sauce

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

Rice Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit Japanese Pear and Strawberry with White Wine Jelly Sauce

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

*The prices include tax and service charge.