

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 Prawn and Cicely with Yolk Vinegar 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 Arch Shell and Scallion Dressed in Sour Miso Sauce

Steamed Egg Custard with Japanese Icefish

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

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

Rice Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit Strawberry Mousse and Orange

OUGI

¥17,710

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

Aperitif

Appetizer Prawn and Cicely with Yolk Vinegar 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 Arch Shell and Scallion Dressed in Sour Miso Sauce

Steamed Egg Custard with Japanese Icefish

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 Strawberry Mousse and Orange

*The prices include tax and service charge.

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.

BEEF STEAK GOZEN

¥12,100

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

Aperitif

Appetizer Prawn and Cicely with Yolk Vinegar 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

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

Grilled dish Grilled Japanese Beef Steak, Vegetable and Salad

Rice Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit Strawberry Mousse and Orange

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.