

# Museum Restaurant ISSEN (JAPANESE CUISINE)

## Dinner Menu on New Year's Eve

Dinner time 18:00~19:45 or 20:00~21:45

- 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, Squid, Blowfish in Jelly, Fish Roe rolled in Radish, Grilled Barracuda Fish with Egg Yolk, Stem Lettuce, and Fried Sliced Arrowhead

**Soup** Minced and Steamed Scallop Ball with Spinach and Carrot

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

**Middle dish** Prawn and Cicely dressed in Yolk and Vinegar Sauce  
Cooked Sea Bream with Soy Sauce, Carrot, and  
Boiled Spinach with Petal of Chrysanthemum

**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** Japanese Pear and Strawberry with White Wine Jelly Sauce

### SHOYO

¥18,700

#### Aperitif

**Appetizer** Scallop and Scallion dressed in Sour Miso Sauce, Squid, Blowfish in Jelly, Fish Roe rolled in Radish, Grilled Barracuda Fish with Egg Yolk, Stem Lettuce, and 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 and Cicely dressed in Yolk and Vinegar Sauce  
Cooked Sea Bream with Soy Sauce, Turnip, Carrot, and  
Boiled Spinach with Petal of Chrysanthemum  
Sesame To-fu

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

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

**Noodle** Buckwheat Noodle

**Fruit** Japanese Pear and Strawberry with White Wine Jelly Sauce

\*The prices include tax and service charges.