Museum Restaurant ISSEN (JAPANESE CUISINE)

Dinner Menu for 1st- 3rd of January

Dinner time $18:00\sim19:45$ or $20:00\sim21:45$

•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 Black Beans, Herring rolled in Kelp, Herring Roe, Chinese Artichoke,

Dried Mullet Roe, Prawn and Halfbeak Sushi,

Salmon Rolled in Turnip, Carrot, Yam and Buckleya

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

Sashimi Yellowtail, Spanish Mackerel and Sea Bream with Seaweed

Middle dish Bamboo Shoot dressed in Bud of Japanese Pepper

Cooked Sea Bream with Soy Sauce, Turnip, Carrot, and

Boiled Spinach with Petal of Chrysanthemum

Grilled Dish
Grilled Japanese Beef Steak, Vegetable and Salad
Fried Dish
Fried Aroid Bun glazed with Yoshino-Kudzu Sauce
Rice
Rice With Small Fish, Miso Soup and Japanese Pickles
Fruit

Fruit Japanese Pear and Strawberry with White Wine Jelly Sauce

SHOYO ¥18,700

Aperitif

Appetizer Black Beans, Herring rolled in Kelp, Herring Roe, Chinese Artichoke,

Dried Mullet, Prawn and Halfbeak Sushi,

Salmon Rolled in Turnip, Carrot, Yam and Buckleya

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

Sashimi Yellowtail, Prawn, Spanish Mackerel and Sea Bream with Seaweed

Middle dish Bamboo Shoot dressed in Bud of Japanese Pepper

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

Fried Dish Fried Aroid Bun with Yoshino-Kudzu Sauce

Rice Rice with Small Fish, Miso Soup and Japanese Pickles

Fruit Japanese Pear and Strawberry with White Wine Jelly Sauce

*The prices include tax and service charges.