



■ Thursday, May 26th Coffee Break and Cocktails

As part of hospitality offered by Japanese Prime Minister Shinzo Abe on 26 May, Day One of the G7 Ise-Shima Summit, the coffee break was used as an opportunity to offer local products including confectionery and juice to G7 leaders and other guests, and cocktails provided an opportunity to showcase Japanese sake brewed in Mie Prefecture and providing highly significant opportunities to effectively publicize Japanese food culture.

1. Coffee break

Date: Afternoon of Thursday May 26th
Venue: "Guest Lounge" Shima Kanko Hotel, the Bey Suites

Main tea and confectionery items:

- Terrine of Ise Tea (confectionery recommended by Mie Prefecture) (France, Ltd.)
- Shell Leines (confectionery recommended by Mie Prefecture) (Blanca Co., Ltd)
- Matcha Baci di Dama (Cova Japan Co., Ltd.)
- Japanese dried confectionery (Wasanbon) (Shima Kanko Hotel)



Japanese dried confectionery (Wasanbon)

A delicious, melt-in-the-mouth confectionery made with fine-grained Wasanbon sugar.

To mark the hosting of the Summit, these sweets feature the G7 Ise-Shima Summit logo and five other motifs related to Mie Prefecture.

Main drinks:

- Mori no Bannin (Natural mineral water produced in Mie Prefecture) (Moritomizuwomamorukai, Inc.)
- Oku-aizu Kaneyama Natural Sparkling Water (Harves Co., Ltd.)(Fukushima Prefecture)
- Orange juice produced in Mie Prefecture
 - Freshly Squeezed Gokasho Mandarin Orange Juice (Tsumiki Agriculture Cooperate Organization)
 - Mandarin Orange 100% Juice (Yumekobo Kumano Co., Ltd.)
 - Magokoro Tree-Ripened Mandarin Orange Juice (Mihamakankitsu)
- 200% Dealk Tomato Juice (Tomato juice produced in Mie Prefecture) (Dealk Co., Ltd.)
- Blueberry juice (Blueberry juice produced in Miyagi Prefecture) (Tomiyamachi Blueberry Production Cooperative)
- Esashi Apple Juice SANSHIMAI (Apple juice produced in Iwate Prefecture)(Iwate Esashi Agricultural Cooperative)



2. Cocktails

Date: 19:13-19:45, Thursday May 26th
Venue: Restaurant “La Mer the Classic,” Shima Kanko Hotel the Classic (1F)

Main light refreshments:

- Canapés of caviar produced in Miyazaki Prefecture (Ise-imo yam blinis)
- Uncured ham (Matsusaka-pork, Mie) macarons
- Canapés of smoked salmon, mozzarella and tomato



Main drinks:

- Sparkling wine Aruga Branca Brilhante (Katsunuma Winery Co., Ltd.)
- Japanese sake brewed in Mie Prefecture
 - Zaku Ho No Tomo Junmai (Seizaburo Shoten Ltd., Suzuka)
 - Miya no Yuki (Junmai) (Miyazaki Hoten, Yokkaichi)
- Premium beer
 - Asahi Premium Beer Jukusen (Asahi Breweries, Ltd.)
 - The Premium Malt's Master's Dream (Suntory Beer Limited)
 - Kirin Ichiban Shibori Premium (Kirin Brewery Company, Limited)
 - Yebisu Beer (Sapporo Breweries Ltd.)
- Orange juice produced in Mie Prefecture
 - Freshly Squeezed Gokasho Mandarin Orange Juice (Tsumiki Agriculture Cooperate Organization)
 - Mandarin Orange 100% Juice (Yumekobo Kumano Co., Ltd.)
 - Magokoro Tree-Ripened Mandarin Orange Juice (Mihamakankitsu)
- 200% Dealk Tomato Juice (Tomato juice produced in Mie Prefecture) (Dealk Co., Ltd.)
- Blueberry juice (Blueberry juice produced in Miyagi Prefecture)
(Tomiya-machi Blueberry Production Cooperative)
- Esashi Apple Juice SANSHIMAI (Apple juice produced in Iwate Prefecture)(Iwate Esashi Agricultural Cooperative)
- Mori no Bannin (Natural mineral water produced in Mie Prefecture)
(Moritomizuwomamorukai, Inc.)
- Oku-aizu Kaneyama Natural Sparkling Water (Harves Co., Ltd.)(Fukushima Prefecture)
- Riichi Premium Japanese tea (Royal Blue Tea Japan Co., Ltd.)