



■ Thursday, May 26th Working Lunch

- Date: May 26th, 2016 13:50~15:37
- Venue: Restaurant “Lien,” Shima Kanko Hotel the Club (2F)
- Participants: G7 leaders, President of the European Council, President of the European Commission

[Menu]

Appetizer	Chicken with basil and miso vinaigrette, Simmered Japanese tiger prawn with salted lemons, Grilled sweet potatoes sprinkled with sesame and salt, Simmered sardines with curry flavor, Deep-fried green peas and sea urchin, Burdock root wrapped in eel, Deep-fried broad bean and cheese	
Soup	Clear clam soup Clam dumpling, Seaweed, Radish, Udo, Japanese pepper leaf	
Sashimi	Sea bream with caviar, Tuna, White trevally, Parboiled conger pike with pickled plum, Beltfish, vegetable garnishes	
Takiawase	Deep-fried fat greenling simmered in broth Taro, Japanese pumpkin, Eggplant, Shiitake mushroom, Carrot, Flat beans, Ginger	
Yakimono	Grilled Iga Beef tenderloin steak Grilled marinated vegetables	
Nigiri Sushi	Seared Matsusaka Beef tenderloin Thick omelette, Spear squid, Marbled flounder, Tuna, Pickled ginger	
Dessert	Ao-momiji (Japanese pastry), Rakugan (Japanese dried confectionary), Mango, Cherry, Japanese Tea	



- “Sake” for toasts Zaku Satori Junmai Daiginjo Shizukutori, Shimizu Seizaburo Shoten (Suzuka, Mie)
- White wine Château Mercian Hokushin Chardonnay 2014, Château Mercian winery (Nagano)
- “Sake” Sakaya Hachibei Yamahai Junmai-shu Isenishiki, Motozaka shuzo (Taki, Mie)
- Red wine Rubaiyat Petit Verdot 2012, Marufuji Winery (Yamanashi)

[•G7 2016 Ise-Shima Summit Japanese Wine Selection Committee](#)

[•Beverage provided on the occasion of G7 Ise-Shima Summit](#)

[•May 26th Main ingredients used in the Working Lunch, produced in Mie Prefecture](#)