

## G7 Foreign Ministers' Meeting in Karuizawa, Nagano Day 1 Menu for Working Dinner

◆Date and time:7:00-9:00 p.m., Sunday, April 16

◆Venue: Karamatsu, Karuizawa Prince Hotel West

Japanese Appetizers Nagano-grown Strawberries, Kyoho Grapes and Walmut,

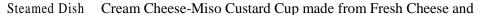
with Tofu-based Sauce, Dried Ichida Kaki Persimmons

Shinshu Salmon with Aromatic Vegetables

Kelp-cured White Asparagus, Seared Sea Urchin

Japanese Pepper Leaf-Miso glazed Tofu

Steamed Rice with Runner Beans



Eggs from Nagano, Steamed Abalone, Prawn, Green Soybeans,

Thick Dashi Sauce

Salt-grilled Rosy Seabass from the Sea of Japan

Tempura of Fatsia Sprouts and Ostrich Fern, Butterbur Miso

Sauce

Seared Apple-fed Shinshu Beef Fillet, Nagano Merlot Soy Sauce

Nigiri-Sushi Nigiri-Sushi

Grilled Dish

Tuna with Azumino Wasabi / Shinshu Salmon with Apple Miso

Fresh Shiitake Mushrooms with Mustard / Fried Nozawana

Greens Roll

Shinshu Miso Soup with Mushrooms

Desserts Obuse Farm-produced Jersey Milk Ice Cream and Kudzu Mochi

Cakes

Coconut Milk made from Yatsugatake Milk with Brown Sugar

Syrup

Sake









Kouzuki Hiden Junmai Daiginjo / Sakagura Daishinshu (Matsumoto City)

White Wine Estate GOICHI Ryugan 2021 / Hayashi WINERY (Shiojiri City)

Red Wine Suntory From Farm Shiojiri Merlot 2018 / Suntory Shiojiri Winery (Shiojiri City)