



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 Walnut,
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



Steamed Dish Cream Cheese-Miso Custard Cup made from Fresh Cheese and
Eggs from Nagano, Steamed Abalone, Prawn, Green Soybeans,
Thick Dashi Sauce



Grilled Dish 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
Tuna with Azumino Wasabi / Shinshu Salmon with Apple Miso
Fresh Shiitake Mushrooms with Mustard / Fried Nozawana
Greens Roll
Shinshu Miso Soup with Mushrooms



D e s s e r t s 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)