

◆Date and time: 7:00-9:00 p.m., Monday, April 17

◆Venue: Forestana, Karuizawa Prince Hotel

Japanese Appetizers Nagano Asparagus Tofu /
Shinshu-Daiou Trout with Nagano Mushroom Tofu Salad /
Nagano Nagaimo Yam and Urui Hosta with Miso-Vinaigrette /
Fresh Nori Jelly with Azumino Wasabi /
Deep-fried Fatsia Sprout sprinkled with Bottarga Powder /
Deep-fried Shinshu Salmon



S o u p SAKU Carp Consommé Soup with TOYAMA White Shrimp
Mousse and Shinshu Hanabiratake Mushroom



Grilled Dish Grilled Masu Salmon with Egg Yolk Garnish Simmered Broad
Beans, Lily Bulbs, Pickled Young Ginger



Apple-fed Shinshu Beef Orloff Style flavored with Apple Green
Peas Écrasé , Mariko Winery's Red Wine Sauce



Rice Dish Bamboo Shoot Rice Balls, Japanese Pickles, Miso Soup



D e s s e r t Chikuma Dried Apricot and Shinshu Walnut Cheesecake,
Raisin Diplomat Cream



Sake (for Toast) DASSAI Beyond / Asahi Shuzo (Iwakuni City, Yamaguchi)

Sake IMANISHIKI NENRIN S Junmai Daiginjo / Yonezawa Shuzo (Nakagawa Village)

White Wine Musée du Vin Étoile - Sauvignon Blanc Night Harvest 2021

/ ALPS WINE (Shiojiri City)

Red Wine Villa d'Est Vignerons Reserve Merlot 2020 / Villa d'Est Winery (Tomi City)