



G7 Hiroshima Summit

Day 1 Menu for Working Dinner

◆Date and time: Commencing at 6:55 p.m. for approximately 100 minutes, Friday, May 19

◆Venue: Miyajima no Yado Iwaso

Delicacies of Seto
/ Muko Hassun

Saké-steamed *Nomi* Oysters, with *Yuki* Caviar
Japanese Tiger Prawn Marinated in *Shutō*
Genpei-yaki Grilled Bamboo Shoots
Toji-agé Deep-fried *Higashi-Gani* Crab, Milt *Monaka*, Okra, Corn



Ichiju Issai

Clear Soup with Sea Bream, *Matsutake* Mushrooms
Peas, Bracken, Green *Yuzu*

Hirawan and
Awasebachi

Simmered Stonefish, Golden-Simmered Slipper Lobster
Winter Melon, *Udo*, *Samurai* Scallion



Tomezakana
and *Gohan*

Grilled *Hiroshima* Beef (*Hiba* Beef), Red Sea Urchin and
Uruka Eggplant
Yoshiwa Wasabi, *Ayudate* Water Pepper
Anago Eel *Sushi*, Flowering *Myoga*, Fresh Ginger



Hiroshima
Sweets

Steamed *Habutae* of *Bizen Dainagon Adzuki* Beans and
Wasanbon, Flavored with *Seto* Soy Sauce
Momiji Manju Steamed Buns
Miyoshi-mai Kaminari Rice Crackers
Hassaku Orange *Daifuku*



[Cloudy Sparkling Sake] Katsu-Dakushu Ryusei / Fujii Shuzou, Takehara City

[Sparkling Sake] AWA SAKE / Nanbu Bijin, Ninohe City, Iwate Prefecture

[Sake: Junmai Daiginjo] Hiroshima-nishiki / Kamotsuru, Higashihiroshima City

[Red Wine] Fuji no Yume 2021 / Yamanokyo Ota Winery, Fukuyama City

[Noble Brewed Sake: Kijoshu] 10-year old sake Hana-hato / Enoki Shuzo, Kure City