



G7 Hiroshima Summit

Day 2 Menu for Working Lunch

◆Date and time: Commencing at 12:10 p.m. for approximately 80 minutes, Saturday, May 20

◆Venue: Grand Prince Hotel Hiroshima

Hassun Shrimp and Egg-yolk *Sushi*, *Matoi Anago* Eel, *Rakugun* of Sea Bream Roe
Fried and Marinated Fat Greenling, Pickled *Myoga*, Fava Beans
Wild *Udo* and Squid Dressed with Pepper Leaf Bud
Grilled Taro with Sea Urchin, Stuffed with *Daitokuji Natto*

Mukozuke Akashi Sea Bream with Kelp, *Ise-ebi* Lobster, *Wasabi*, Yellow Chives, *Udo*/Carrot



Nimonowan *Nagasaki* Tilefish, Wild Plants with New Tea, Omelet Strips, Butterbur, White Taro Stalk, Bracken, Tea Leaves

Yakimono Grilled Butterfish Breaded with Dried Mullet Roe, Tart Cucumber Sauce, *Shiitake* Mushrooms



Shiizakana *Omi* Beef Grilled with Cherry Blossoms, Sweet Pea Sauce, Paprika *Miso*, *Shiso* Flower

Gohan Assortment of Six *Temari* Sushi: Sea Bream, Tuna, *Kohada*, *Anago* Eel, Squid, Smoked Salmon

Tomewan Deep-fried Lotus Root with Mustard in Blended *Miso* Soup



Mizumono *Matcha* Parfait of *Matcha* Ice Cream, Adzuki, Rice-flour Dumpling, Castella



[Ume-shu (Plum Liquor)] Sakurao Selected Cask Aging with Sparkling Water / Sakurao Distillery, Hatsukaichi City

[W h i t e W i n e] L'Orient Kosu Vigne de Nakagawa 2021 / Shirayuri Winery, Kosu City, Yamanashi Prefecture

[Sake: Junmai Daiginjo] Junmai Daiginjo 35 Kamokinsyu / Kanemitsu Shuzo, Higashihiroshima City