



G7 Hiroshima Summit Partners' Program

Day 1 Menu for Lunch

◆Date and time: 1:15-2:15 p.m., Friday, May 19

◆Venue: Ueda Ryu Wafudo

Appetizer

Shine Muscat Grapes Dressed with Mashed Tofu and Natural Cheese
Hiroshima Lemon Salmon Confit with Hiroshima Caviar
Prawn Stuffed with Sea Urchin Roe
Hirasaya Pea Pods Stuffed with Lily Root
Carrot, Asparagus, Broccoli and Baby Corn
Fried Razor Clam Sandwiched between Fava Beans
Shishito Green Pepper Stuffed with Soy Meat, Boiled with Soy Milk



Clear Soup

Japanese Blue Crab
Abalone-like Mushroom, Dumpling of Mugwort, Iris Colored Turnip (Himeayame)
Tied Carrot and Daikon Japanese Radish, Green Yuzu



Sashimi Dish

Steamed Abalone, Parboiled Rockfish
Daikon Japanese Radish, Shiso Leaf, Shiso Bud, Cucumber, Wasabi



Palate Cleanser

King Tomato and Sesame Tofu



Grilled Dish

Butterfish marinated with Miso (Japanese fermented seasoning)
Red Udo Plant, Saya Radish



Simmered Dish

Simmered Miyoshi Wine Beef Sirloin and Watercress
Aubergine, Sugar Snap Peas



Rice and Soup Small Sushi Balls (Conger Eel, Ise Lobster, Japanese Rolled Omelet,
Myoga Japanese Ginger, Hiroshima Vegetable, New Ginger)
Pureed Green Pea Soup



Dessert Hiroshima Lemon Jelly (Agar-Agar), Setoka Citrus Jelly (Agar-Agar)
Strawberry, Loquat, Blueberry, Delaware Grape, Melon,
Watermelon, Cherry



Sparkling Sake: Ichidai Misen / Sakurao Brewery and Distillery (Hatsukaichi, Hiroshima)

White Wine: Lieu-dit Hishidaira-Haut Blanc 2014 / Toriivilla imamura (Koshu, Yamanashi)

Sake: Junmai Daiginjo “Hiroshima Nishiki” / Kamotsuru (Higashihiroshima, Hiroshima)

Sake: Junmai Daiginjo “Shiko” / Houken Brewery (Kure, Hiroshima)

Ocho Mandarin Orange Juice / Murao Shoubundo (Kure, Hiroshima)

Takano Apple Juice / Takano Apple Processing Union (Shobara, Hiroshima)

Oku-Aizu Kaneyama Natural Carbonated Water / HARVES (Fukushima, Okuaizu-Kaneyama)

Tajime Natural Water / Tajime Kosenjo (Mihara, Hiroshima)
