



G7 Hiroshima Summit Partners' Program

Day 1 Menu for Dinner

◆Date and time: 6:30-7:30 p.m., Friday, May 19

◆Venue: Orizuru Tower

Amuse-bouche Yogurt and Hiroshima Strawberry Espuma



Entrée Locally-sourced Vegetable Salad with Lemon Gelée



Poisson Poêle of Red Spotted Grouper from Setouchi Inland Sea
with Shihachimai Rice



Viande Roasted Hiba Beef, Japan's oldest Wagyu Beef with Seared Smoked Cheese
and Salad flavored with Miso (Japanese fermented seasoning)



Dessert Rose flavored Mousse
Locally Brewed Sake Ice Cream
Salted Koji Rice Malt (Japanese fermented seasoning) Crumble



Petit Fours Hiroshima's Mignardise



Sparkling Wine: Semillon Sparkling 2022 / Vinoble Vineyard (Miyoshi, Hiroshima)

Non-Alcohol sparkling wine: Vin Free Sparkling White / Alps (Shiojiri, Nagano)

White Wine: Grace Koshu 2021 / Grace Wine (Koshu, Yamanashi)

Sake: Junmai Daiginjo Kiji Meiyo-Suishin Otsubu Daiya 100% / Suishin-Yamane Honten (Mihara, Hiroshima)

Red Wine: Tomi No Oka 2020 / Tomi No Oka Winery (Kai, Yamanashi)

Still Water: Tajime Natural Water / Tajime Kosenjo (Mihara, Hiroshima)

Sparkling Water: Sparkling Natural Mineral Water Yamazaki / Suntory (Yamazaki, Osaka)
