



The Commemorative Summit for the 50th Year of ASEAN-Japan Friendship and Cooperation

Dinner hosted by
The Prime Minister of Japan
Regular Menu

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- ◆ December 16, 2023 19:15 - 20:45
 - ◆ Venue: The State Guest House, Akasaka Palace

Appetizers

Scallop tartar (Hokkaido), Green onion dressing, Caviar, Shiso flower
Smoked salmon, shrimp, White sauce,
Japanese parsley, chrysanthemum
Simmered monkfish liver, Kombu-cured turnip,
Seared dried mullet roe
Seared soy-marinated tuna, Chinese yam,
Seaweed, Wasabi
Flatfish (Joban), Ponzu sauce,
Kombu-cured tilefish rolled in chrysanthemum,
Egg yolk vinegar
Steamed abalone (Sanriku) with salt,
Salt-pickled fish guts with tofu skin cream,
Mini tomato



Soup

Clear soup with grated shrimp-shaped yam,
Beltfish (Joban), Crab



Grilled dish

Shore dotterel, Sea urchin, Grated turnip sauce,



Manganji green pepper, Pickled ginger, Yellowtail,
Vegetables, White miso, Japanese pepper

Meat

Hitachi fillet with teriyaki sauce, Vegetables,
Ponzu sauce with grated radish
Sea bream (Hiroshima), Winter vegetables,
Yuzu miso in a yuzu cup



Rice

Sushi, Miso soup



Fruits

Assorted Fruits Melon (Shizuoka),
Persimmon (Fukuoka)
Matcha ice cream and partially-dried persimmon
(Fukushima) in crispy wafers, Strawberries (Tochigi),
Red beans, Candied plum



Drink

Kikuka Chardonnay Barrel Aged 2020 (Kumamoto)
Chateau Mercian Mariko Omnis 2015 (Nagano)
"Sake" Kamotsuru Sokaku Junmidaiginjo (Hiroshima)
Hiroshima lemon cider (Hiroshima)
Natural Water (Fukushima)