



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

Menu for Lunch

- ◆ Date and time: December 17, 12:00-14:00
- ◆ Venue: Shojin Ryori Daigo



Starter

Ho-ba (magnolia) leave baked vegetables (taro, lotus root, pumpkin, morilles, green pepper, ginkgo nuts) with green onion flavored *miso* (fermented bean paste)

Clear Soup (“sleet” soup)

Vegetable broth with arrowhead dumpling and shredded *Shogoin* turnip (as “sleet”)

Oshinogi (Bite-sized dish)

Lotus root dumpling steamed with fennel

Hassun (Seasonal cuisine usually served on hassun-sized (24cm) plate)

Assorted seasonal vegetables (chestnut, baby yam, wheat gluten, arrowhead, fried *shimeji* mushroom, lemon flavored sweet potato and wax myrtle)

Nimono (Stewed dish)

Deep-fried *Ebi-imo*(taro) with vegetable starchy sauce

Tempura

Deep-fried *Shiitake* Mushrooms stuffed with *tofu* paste

Shiizakana (Side dish)

Simmered early digging Bamboo Shoot

Tomewan Soup/ Rice/ Pickles (Alcohol free)

Aka-dashi red miso soup/

Steamed rice mixed with fried *Maitake* Mushrooms and stripped salted kelp

Fruits

Fresh *Fuji* Persimmon



Apéritif

Non-alcoholic *Ume* Plum drink with fruit and powdered *Ume* seeds
to make rich flavors