

The Ninth Tokyo International Conference of African Development (TICAD9)
Spouses Program
Lunch Menu
(Halal)

Date: 21st August (Thursday) 12:40 – 13:40

Venue: Sankeien Garden

Menu:

Appetizer

- Simmered Nagoya Cochin Chicken and Taro with Tomato Juice
- Molokhia with Sesame Powder
- Simmered Tender Octopus
- Okra and Taro Stalk with Sesame Dressing



Main Course

- Wagyu beef with Yuba and Soy Sauce Reduction
- Grilled Abalone in Fisherman's Style



Soup (Soimono)

- Steamed Spiny Lobster Broth with Seasonal Vegetables



Rice Dish – Sushi

- Sushi with Trout and Kelp
- Sushi with Steamed Kuruma Prawn
- Sushi with Hairy Crab

Seasonal Fruits from Tottori Prefecture

- “Twenty Century” Pear
- Pione Grapes



Traditional Confectionery & Matcha Chrysanthemum-shaped Sweet (Nerikiri)



The Ninth Tokyo International Conference of African Development (TICAD9)
Spouses Program
Lunch Menu
(Vegetarian)

Date: 21st August (Thursday) 12:40 – 13:40

Venue: Sankeien Garden

Menu:

Appetizer

- Simmered Taro with Tomato Juice
- Molokhia with Ground Sesame
- Simmered Tofu – Served with Cucumber and Kudzu Starch
- Okra and Taro Stalk in Sesame Dressing

Main Course

- Simmered Eggplant
- Lotus Root and Soy-Based “Meat” Dumplings with Plim Sauce

Soup (Suimono)

- Clear Soup with Saga Tofu made from Carefully Selected Soybeans and Pure water

Rice Dish – Sushi

- Vegetable “Jewel Box” Sushi
- Rolled Sushi (Makizushi)
- Inari Sushi (Sushi Pocket – Sushi wrapped with deep fried tofu)

Seasonal Fruits from Tottori Prefecture

- “Twenty Century” Pear
- Pione Grapes

Traditional Confectionery & Matcha

Chrysanthemum-shaped Sweet (Nerikiri)