

KYUSHU-OKINAWA SUMMIT 2000

Reference Materials

Social Event: Banquet for Summit Leaders

OUTLINE

Name of Event: Social Event of the Kyushu-Okinawa Summit 2000
"Banquet for Summit Leaders"
Hosted by the Prime Minister of Japan

Date: July 22, 2000 (Saturday)

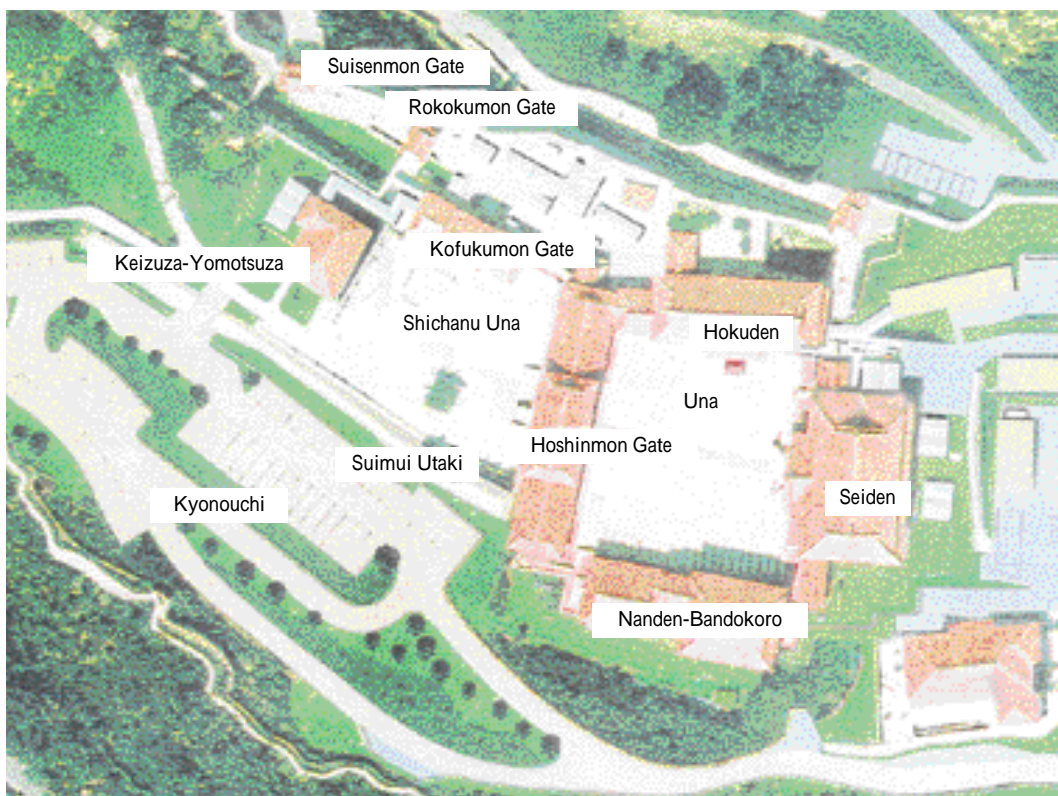
Time: 20:00 - 22:30 (tentative)

Venue: Shuri Castle, Hokuden Complex
Address: 1-1 Shuri Kinjo-cho, Naha, Okinawa

Banquet

Marking the midway point in the Summit Meeting starting on July 21, a banquet will be held for the Summit leaders on the evening of July 22. This banquet will be hosted by the Prime Minister of Japan and will be unlike the working lunches and working dinners held throughout the Summit Meeting. In the past, Summit host countries have arranged some highly original banquets. This banquet will be held in the historical setting of Shuri Castle to give a special Okinawan flavor to the event.

Diagram of Shuri Castle



STRUCTURE OF SHURI CASTLE AND BANQUET PROGRAM

1. Keizuza-Yomotsuza

The Prime Minister of Japan will receive the Summit leaders at the *Keizuza - Yomotsuza* complex. An aperitif and delicacies will be provided in this area. A demonstration of *bingata* fabric dyeing, a traditional Okinawan craft, will be given by Mr. Yuko Tamanaha, designated a Living National Treasure for his mastery of this craft.

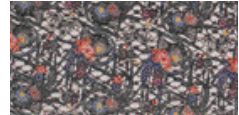
*** Bingata:**

A traditional Okinawan art form of stencil-dyed fabrics featuring brilliant colors and bold patterns using animal, plant, and natural-environment designs. This craft dates back to the 14th and 15th centuries. The current techniques are said to have been perfected in the 18th century. In the past, only the upper ranks of society were allowed to wear this cloth.



*** Yuko Tamanaha:**

Born in 1936 in Ishigaki City. In his mid-20s, started studying the art of bingata under Eiki Shiroma, head of one of three master households of this craft. Exhibited his first work at age 34. Awarded the Encouragement Award in the Exhibition of Japanese Traditional Art Crafts in 1979. Appointed full member of the Nihon Kogeikai. Awarded the Minister of Education's Award in 1991 for his piece at the Exhibition of Japanese Traditional Art Crafts. Designated a Bearer of an Intangible Cultural Asset (Living National Treasure) in 1996. Awarded the Medal with Purple Ribbon in 1998.



Setting

Layout

In the days of the Ryukyu Kingdom, this building, known as the *Keizuza-Yomotsuza*, housed the government administration. The *Keizuza* was charged with maintaining the genealogies of noble families and compiling official dynastic histories. The *Yomotsuza* was responsible for maintaining the articles and equipment of the castle. This wooden structure, restored in 2000, features unvarnished wood in both the exterior and the interior of the building.

This structure will be used as the anteroom for the Summit leaders arriving for the banquet. Traditional Japanese architectural elements are highlighted by the plain wood pillars and beams which help create a rarefied and peaceful atmosphere.

The interior portion of the structure has a magnificent framework of pillars and offers a *tatami* area where there are chairs and cushions for the guests.

Exhibits

A demonstration of *bingata*, a traditional form of cloth dyeing unique to Okinawa, will be given. In addition, garments dyed by Yuko Tamanaha using the *katazome* and *tsutsugaki* techniques will be on display. In *katazome*, stencils are placed on the cloth, and a dye-resisting paste is applied to form the desired patterns. In *tsutsugaki*, elaborate designs are created by direct application of the dye-resisting paste without the aid of stencils.

Ornamentation

Against the beautiful wood of the *Keizuza-Yomotsuza*, the flower arrangements will feature rust-colored cylindrical vases decorated with orchids reminiscent of southern climes. Against the background of a work of rust by Nobuo Hashiba, the main entrance will be decorated by a large *yomitan-yaki* vase created by Shinman Yamada. The vase is decorated with a bold arrangement of Okinawan flowers and greenery. The elements includes soil, flowers, leafy plants, dyeing, and rust, and each are expressive of the cycle of nature in Okinawa.

2. Shichanu Una

This area features traditional performing arts -- *hatagashira* and *koshiki-gyoretsu*. These performing arts will be shown to the guests as they move through the gardens to the *Hokuden* where the banquet dinner will be served.

*** Hatagashira:**

Refers to banners carefully handed down through the generations in each district. The banners are brought out for harvest festivals and village tugs-of-war and bear auspicious inscriptions for rich harvest and felicity.

Performers: Miunchiuga-nabira Shuri District Executive Committee, Naha Traditional Tugs-of-War Preservation Group



*** Koshiki-gyoretsu:**

A parade reminiscent of the visit to the Shuri temples on the third day of the New Year in the days of the Ryukyu Kingdom.

Performers: Miunchiuga-nabira Shuri District Executive Committee



STRUCTURE OF SHURI CASTLE AND BANQUET PROGRAM

3. Una

In the garden, Summit leaders will pose for a photograph with the *Seiden* serving as the background. A performance of *Yotsutake* will be given in the garden.

* Yotsutake:

Dancers are attired in *bingata* and wear floral headdresses designed in the form of a red flower symbolizing the beauty of Okinawa. Dancers hold three-inch bamboo castanets in each hand which they clap as they dance. Performed by a large group of dancers on festive occasions, this dance is one of the most popular and visually captivating of Ryukyuan dances.

Performers: Japanese music majors and graduates of the Okinawa Prefectural University of Arts



4. Seiden (Main Hall)

This structure served as the castle for the kings of the Ryukyu Dynasty. With 161 pillars, 60,000 red tiles, various kinds of sculpture, and a full array of colors, the castle is a masterpiece of Ryukyu-style architecture.

5. Hokuden

The banquet space has been prepared inside Shuri Castle Park. The banquet features special cuisine and beverages prepared for this occasion.

• **Speech by the Prime Minister of Japan**

The banquet will start with a brief welcoming speech by the Prime Minister of Japan and a toast.

• **Cuisine OKINAWA 2000**

Typical Okinawan ingredients are chosen for the cuisine, which will be prepared using the essence of various cooking styles. Harmony is the theme for the drinks served. (See page 7 for details)

• **Entertainment**

A musical program will start as dessert is being served. The program features the music of Hideki Togi who is known for his fusion of Japan's traditional court music, known as *gagaku*, with rock, jazz, and classical music.

* Hideki Togi (hichiriki [vertical flute]):

Born in 1959. Spent his childhood in Thailand and Mexico. After graduating from high school, studied gagaku music in the Music Department of the Imperial Household Agency's Board of Ceremonies. Appointed musician to the Board of Ceremonies in 1986. While carrying on the tradition of classical gagaku music, Mr. Togi has combined gagaku music with piano and synthesizer to develop a unique form of musical expression. Mr. Togi has been active on the world scene in recent years.

Musicians: Tsukumo Togi (sho [mouth organ]), Masami Togi (ryuteki [transverse flute])

Music: "Etenraku Fantasy", "Hey Jude -- Yesterday", "New Asia"

Setting

Layout

In the old days of the Ryukyu Kingdom, the *Hokuden* served as the seat of government where many administrators worked. It was also used to receive and entertain the Chinese envoys, known as *sapposhi*, who visited Okinawa for the accession ceremony of new kings. For such festivities, a stage would be set in the garden facing the *Hokuden* for various traditional performances. The *sapposhi* envoys would be seated in the center hall of the *Hokuden* to enjoy the performances.

The layout of the banquet hall is based on this historical past. Harking back to the days of the *sapposhi* envoys, the entrance to the *Hokuden* takes the form of a short flight of steps flanked by decorative curtains known as *kessai*. Entering the hall, leaders and their wives stand in front of a *byobu* (decorative screen) depicting the Port of Naha as it flourished under the Ryukyu Kingdom.

The interior of the hall features partition walls using rounded pillars painted red to re-create the atmosphere of olden days. The ceiling follows the *gotenjo* style with red boards framed in black latticework. This elegant latticed ceiling is also used in the *Seiden*.

STRUCTURE OF SHURI CASTLE AND BANQUET PROGRAM

The banquet table has been placed in the middle of the *Hokuden*, as would have been done in the days of the *sapposhi* envoys. The floor is carpeted, and the lighting above the table features *basho-fu*, a traditional fabric of Okinawa, shaped in the form of a canopy.

Thus, the entire atmosphere of the banquet hall is designed to recall the history and culture of Okinawa.

*** Sapposhi:**

Envoys of the Chinese court, known as *sapposhi*, were sent to Okinawa to confirm the accession of the Ryukyu kings. The *sapposhi* missions began in the 14th century and continued for 500 years. The missions normally consisted of 500 persons who would remain in Okinawa for a period of up to six months. The gardens of Shuri Castle were the site of many rituals and banquets hosted for the visiting dignitaries.

*** Basho-fu:**

This traditional cloth is woven using the fibers of the banana tree. The fabric is woven and dyed by hand using such natural materials as *tekachi*, Ryukyu indigo, and charcoal. The cloth used in the canopy lighting was created by Toshiko Taira, designated a Bearer of an Intangible Cultural Asset by Okinawa Prefecture.

Interior Designer: Yoshiro Ikehara

Born in 1928 in Tokyo. Graduated with a degree in architectural planning from the School of Science and Engineering of Waseda University. Later became professor at the School of Science and Engineering of Waseda University. Awarded by the Architectural Institute of Japan (AIJ) with the Prize of AIJ Design in 1974. Member of the Japan Art Academy, and professor emeritus of Waseda University. Currently, a representative of Y. Ikehara Architect & Associates.

Interior Designer: Kurayoshi Takara

Born in 1947 in Okinawa. Graduated from Aichi University of Education; Ph.D. in literature and arts in 1993 (Kyushu University). Currently, professor at the College of Law and Letters of the University of the Ryukyus, and a leading scholar of Ryukyu history. Main publications: *The Age of the Ryukyus*, *Structure of the Ryukyu Kingdom*, *Issues in the History of the Ryukyu Kingdom*.



Exhibition

Articles in Display Cases

All articles in the display cases are from the dynastic household of the Ryukyu Kingdom (Shoke Family) and are of outstanding historical significance. The Shoke Family donated these articles to the City of Naha between 1994 and 1996. This display was specially designed for the banquet.

Crown (*Gyokukan*)

The crown was part of the formal attire of the Ryukyu kings and was generally referred to as the *tamanchabui*. The crown on display is known as the *hibenkan* crown and was presented to the king by the *sapposhi* envoys on behalf of the Ming Dynasty emperor. The crown is made of black crepe cloth on which there are twelve stripes sewn in gold thread. These twelve stripes are decorated with gold, silver, crystal, coral, and glass beads. The crown is attached to the head with a golden hairpin.



STRUCTURE OF SHURI CASTLE AND BANQUET PROGRAM

Ceremonial Vestment (*To-oisho*)

The *to-oisho* ceremonial vestment, also known as *hibenfuku*, was worn by the Ryukyu kings at important events, such as at New Year and audiences given to the *sapposhi* missions. During the Ming Dynasty, these ceremonial vestments were brought from China and presented to the king by the *sapposhi* envoys together with a crown. By the time of the Qing Dynasty, the envoys brought bolts of cloth which were then cut and sewn in Ryukyu. The ceremonial vestment on display was sewn in Ryukyu. It is made of silk fabric and features five brocaded dragons. Separate ceremonial vestments were made for winter and summer. The one on display is a winter vestment.



Belt (*Sekitai*)

The *sekitai* belt was worn with the *to-oisho* ceremonial vestment by Ryukyu kings on formal occasions. The core of the belt is covered with cotton and silk fabric on which are sewn a row of square and chestnut-shaped ornaments known as *hekigyoku*. The *hekigyoku* ornaments bear gilded carvings of dragons, phoenixes, peonies, and clouds. A golden clasp on the reverse side in the center is used to fasten the belt.



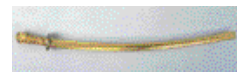
Shoes (*Kanku*)

The shoes on display are the formal shoes worn with the *to-oisho* ceremonial vestment and are known as *kanku*. The shoes are made of black silk, while the soles consist of several layers of deer skin sewn together with hemp thread.



Sword (*Kinso Hoken Koshirae*)

Records show that this sword, known as *Chiyoganemaru*, was owned by King Sanboku who ruled over the northern portion of the island of Okinawa in the early 14th century. While the blade and metal parts were made in Japan, the gold-ornamented sheath and grip portions are believed to have been made in Ryukyu. Unlike Japanese swords, this Ryukyuan sword is shorter and is designed to be held with one hand. The sword bears the royal insignia of the king.



Interior Decorations

Screen Painting of Naha Port

This six-piece folding screen depicts the 17th century Port of Naha under the Ryukyu Kingdom. Various types of vessels are depicted, such as *shinko-sen*, traditional Japanese vessels, and *haryu-sen*, to convey the importance of Naha as a regional trading hub. People watching the ships from the shores are depicted in fine detail.



Painting of *Sapposhi* Parade

The *sapposhi* missions, dispatched from the Chinese imperial courts to confirm the accession of the Ryukyu kings, were made up of as many as 500 persons, including the ambassador and his deputies. The missions would remain in Okinawa for a period of four to six months and were housed in the *Tenshikan* located near the Port of Naha. This painting depicts the *sapposhi* parade on its way to Shuri Castle for the confirmation ceremonies. The original scroll is preserved in the Okinawa Prefectural Museum. An enlarged reproduction is hung along the ornamental border of the banquet room.



Parasol (*Uryansan*)

Developed from commonly used parasols, ceremonial parasols such as the one exhibited were used as ornaments by the king and nobility in outings and ceremonies. The parasol on display is a replica created in 1992 based on historical paintings and illustrations.



Koyuenkun

This inscribed tablet is dated 1756 and was written by the *sapposhi* ambassador, Zenkai. The original is preserved in Okazaki City. This replica was presented by the City of Okazaki and has been placed in the *Hokuden* as it had been in the days of old. The inscription, *Koyuenkun*, conveys the following meaning: "A pleasant perfume entering from a window on high suffuses the hall."



STRUCTURE OF SHURI CASTLE AND BANQUET PROGRAM

Ornamentation

Approaching the *Hokuden* from the gardens, one climbs a flight of steps flanked by decorative curtains known as *kessai*. On both sides of these curtains have been placed two ten-staged platforms of vivid green lacquer covered with a band of white flowers. Known as *kiri-dame*, these platforms were used for serving food brought in from the four points of the compass. These *kiri-dame* convey Japanese traditions and concepts of daily life.

The painted screen (Naha Port) is flanked by two flower vases laden with layers of flowers and greenery to welcome the guests. The vases are patterned after the traditional concave roof tiles of Okinawa.

The banquet hall is framed by vividly colored pillars. This space features a combination of tableware made using traditional techniques and a contemporary style of flower arrangement and table setting to express the interaction of East and West, and the harmony of past and present.



[LIGHTING PLAN FOR THE BANQUET]

Shuri Castle will be bathed in light to welcome the banquet guests. The main features of this lighting plan are as follows.

1. The soft curved features of the castle will be highlighted as the guests are invited into the grounds.
2. A pillar of light will shine out from *Suimui Utaki*, an important sacred site of the Ryukyu Kingdom, to pray for the prosperity and rich harvest of the participating countries, and for the long life and safe passage of their leaders. The public will be able to see the pillar of light from the city and to share the atmosphere with the Summit leaders.
3. The lighting will add to the dignity of Shuri Castle *Seiden* and its cultural presence.

Lighting Plan: Reiko Chikada

Born in 1946 in Saitama Prefecture. Graduated from the Department of Crafts, Faculty of Fine Arts of the Tokyo National University of Fine Arts & Music. Ms. Chikada has worked extensively in the area of illumination design for homes, buildings, and urban settings, as well as in environmental lighting. She has been awarded the International Illumination Design Award of the Illuminating Engineering Society of North America, the Illumination Outstanding Prize of the Illuminating Engineering Institute of Japan, and the Ministry of International Trade and Industry's Good Design Award. She has been involved in the lighting plan for Shuri Castle Park since 1996.

OKINAWA 2000

The banquet to be held in Shuri Castle will bring together the highest cultural expressions of Okinawa and Japan. Based on this background, special cuisine has been prepared for the Summit leaders and so that fine memories will long remain in their hearts. The culinary program has been entitled, "Okinawa 2000."

All the elements in this banquet -- cuisine, beverages, tableware, and table ornaments -- have been integrated by a team of culinary masters from mainland Japan and Okinawa gathered together for this occasion.

Typical Okinawan foods will be used in preparing dishes which express the essence of traditional methods and techniques in cooking.

Furthermore, new original cuisine, "Pacific Rim Cuisine," will be presented at this banquet incorporating popular trends in international cuisine, as well as the culture of Okinawa which has been developed through exchange with those overseas taking advantage of its geographical features as an island.

Executive Producer: Keita Asari

Representative of the Shiki Theatrical Company and art and dramatic director. Mr. Asari founded the Shiki Theatrical Company in 1953 and has been responsible for the production of almost all of the Company's productions of plays and musicals. He also produced the first Japan tours of the Berlin and German Opera, the Royal Shakespeare Company, and the Shanghai Dance and Play Company. He has been active on the international stage with the 1985 production of *Madame Butterfly* at La Scala in Milan. Mr. Asari was also the executive producer of the opening and closing ceremonies of The XVIII Olympic Winter Games Nagano 1998.

General Director: Yasushi Abe

Musical critic and member of the board of directors of the Shiki Theatrical Company (in charge of planning and international activities). Mr. Abe's activities as a critic span all show business, including his specialties of musicals and popular music of Japan and foreign countries, as well as cinema and dance. He is also known as an essayist of world cuisines based on his longtime research. He graduated from the Department of French Literature of Keio University.

Cuisine

Much thought has been put into the preparation of the menu in order to harmonize the local flavor and originality of Okinawan cuisine with the overall image of Japan. The cuisine is designed to appeal to the five senses of the guests.

The main purpose of the banquet is to encourage good communication among the guests through cuisine. Therefore, various considerations have been made to create a suitable menu containing many ideas for this historical banquet hosted by the Prime Minister.

Culinary Director: Yoshiki Tsuji

Director and president of the Tsuji Group and the Tsuji Culinary Institute. Mr. Tsuji lived abroad (U.K., U.S., and other countries) from 1976 to 1991. He obtained a BA degree in the United States and was enrolled in the Graduate School of the University of Edinburgh. He is a member of the Association des Disciples d'Auguste Escoffier.

Beverages

The concept of the beverages originates from the principle of harmony called "*Wa*," which can be produced by concord, or "*Cho-wa*," beyond current concepts. The image starts from Okinawa as a part of Japan, then expands throughout the country. From there, it reaches out to the world and returns once again to Okinawa.

Beverage Director and Glassware Design: Shinya Tasaki

After studying in France for three years, Mr. Tasaki became the first Japanese to win the 8th International Sommelier Award in 1995. He was awarded the Tokyo Citizens' Honorary Award for Culture in 1995 and the Chevalier de l'Ordre du Mérite Agricole of France in 1999.

Delicacies with Aperitif

Cuisine

Okinawan lobster and avocado with salsa sauce

A salad of Okinawan lobster and avocado mixed with red and yellow peppers placed together in a fragrantly baked casing and served with a spicy herb sauce.

Salted Okinawan pork pie

A light, bite-size pie containing the Okinawan delicacy of salted pork ribs, combined with cheese, eggs, and fresh cream.

Okinawan beef *minudaru* style

Minudaru is a traditional Okinawan dish consisting of pork loin cooked with black sesame seeds. *Minudaru* is arranged with Okinawan beef cooked in pot-au-feu style and served with truffles.

Popo* of *chiraga

Okinawan *chiraga* (pork cheeks) smoked with Asian seasonings. Wrapped with vegetables in an Okinawan crepe (*popo*).

Cauliflower mousse and caviar

Black Russian caviar served with chilled white cauliflower mousse. The interplay of color and flavor brings out the taste.

Tableware

Ryukyu lacquerware using Okinawan *deigo* and Yamanaka lacquerware from Ishikawa Prefecture designed especially for this banquet will be used.

Beverage

A refreshing cocktail based on blended *kusu* (old *awamori*) mixed with fresh *hiramilemon* (citrus fruit) juice and sweetened with local pineapple sugar and diluted with soda water will be served. Red Ryukyu glass is chosen to match with the color of Shuri Castle. Red is also the most commonly used color in Ryukyu glass.

* Ryukyu glass:

Ryukyu glass originates in the production of colored glassware from used bottles. The main raw materials of Ryukyu glass today are silica sand, coral limestone, and soda ash. Traditional pieces are created by wrapping the melted glass around the end of the blowing tube, pulling it out of the furnace, and blowing it, making use of free-style chubuki-ho blowing as well as blowing into a mold in the katafuki-ho style.

Association of Ryukyu Glassware and Arts

Established in April 1983 as the Ryukyu Glassware and Arts Cooperative and restructured into the Association of Ryukyu Glassware and Arts in February 1985. The Association's joint plant and facilities were completed in April 1985. The Association operates the Ryukyu Glass Village.

FOODS AND BEVERAGES SERVED IN THE HOKUDEN

HORS D'OEUVRES

Cuisine

Jellied lobster with sea grapes

Featuring the combination of lobster from Bretagne and sea grapes from Okinawa, served in a jellied consommé flavored with turmeric, which is known for its medicinal properties. Vichyssoise ice and green *yuzu* citron highlight the symphony of flavors.

Gourmet's delight with seaweed sauce and molasses

Foie gras, veal sweetbread, and pigeon meat wrapped in *yuba* (soybean milk skin) and arranged to size for easy eating with chopsticks. Enjoy the harmony of the ingredients as they meld together in the mouth. Served with *mimi-ga* (pig ear) and herb salad and two types of sauce: black sugar cane molasses and *asa* seaweed sauce.

Cold vegetable soup of the Islands

A soup based on the representative Okinawan vegetables of *goya* (bitter squash) and gourds mixed with fresh tomato, cucumber, and pepper. The subtle flavor of Okinawan fennel accents the soup.

Tableware

French tableware placed on traditional Japanese inlaid lacquered legged trays with bamboo crafts to emphasize the harmony of East and West.

Beverage

Sparkling Wine (Novo, Coco Farm)

The Novo brand of sparkling wine is produced at the Coco Farm Winery (Ashikaga City, Tochigi Prefecture) by 130 persons with mental disabilities working under the direction of an American brewer. Only grapes native to Japan are used in this wine. The sparkling wine is served in glasses inspired by the Pompon glasses in France's Champagne region. An inscription of the year 2000 is carved in the base of the glasses.

FISH

Cuisine

Grouper with herb sauce served with green papaya, Japanese shallots and tomato with fermented tofu

Sautéed *Akajinmibai*, a delicacy of Okinawa, is served with baked *tofu-yo* (*awamori*-fermented tofu bean curd) and tomatoes with glazed Okinawan shallots and creamed green papayas on the side. The fish is served with two types of sauce: a vermouth cream sauce with *saikyo miso* and a green sauce of Okinawan herbs.

Tableware

Ceramic plates created by Akira Tamada in the village of Yomitan, Okinawa, are used.

Okinawan Ceramics from the Seifu Kilns of Akira Tamada
Born in 1950, Mr. Tamada established his kiln in Yomitan Village in 1980. In 1990, he was awarded the Gold Award of the Contemporary Okinawa Ceramics Exhibition. In addition, he received the Outstanding Works Award of the Okinawa Prefectural Crafts Exhibition and the Silver Award of the Contemporary Okinawa Ceramics Exhibition in 1991 and 1992.

Beverage

Japanese Sake 調和(Cho-wa, Concord)

Local brews from throughout Japan have been brought together and blended to create the flavor best suited to the fish entree. *Cho-wa* has an unforgettable taste that cannot be repeated. The word *Cho-wa* (concord) is written with the Chinese characters *Cho* and *Wa*. *Cho* means "melody" and *Wa* refers to Japan. The *sake* cups were especially designed and created for this occasion by Imaizumi Imaemon 13th who bears the designation of Living National Treasure in the field of Arita pottery-making. Each box bears the name of a Summit leader and his wife.

Sake Cups by Imaizumi Imaemon 13th
Born in 1926 as the eldest son of Imaemon 12th, head of the Imaizumi Family which has maintained the tradition of Iro-Nabeshima glaze and pottery painting. He acceded to the name of the 13th Imaemon in 1975. In 1976, the Association for the Preservation of Iro-Nabeshima Techniques headed by him was designated an Important Intangible Cultural Asset. As a leading pottery painter of the new generation, he introduced the fukuzumi techniques to Iro-Nabeshima painting. He later founded a new spray technique now known as the usuzu - mi. Imaemon 13th has been a member of the board of directors of the Nihon Kogeikai since 1976. He has served as the chairman of the Saga Prefectural Ceramics Association since 1983 and was designated a Living National Treasure in 1989.

PALATE REFRESHER

Sherbet

Jasmine tea sherbet

A light *sanpin* (jasmine) tea sherbet to refresh the palate.

FOODS AND BEVERAGES SERVED IN THE HOKUDEN

MEAT

Cuisine

Grilled ISHIGAKI beef with OKINAWA sauce served with MATSUTAKE tempura and sweet potato & black rice croquette

The choicest Ishigaki beef grilled and served with an original Okinawa Summit 2000 sauce consisting of a blend of Eastern and Western flavors: Okinawa's *awamori*, soy sauce, and ginger mixed with red wine, port, and wine vinegar. The beef is served with Matsutake mushroom tempura and a sweet potato and black rice croquette.

Tableware

Served on white, matte *Kiyomizu-yaki* potteryware plates to bring out the rich colors of the cuisine. The plates are from the Katsutetsu Kilns and are created by Toru Ozeki.

Beverage

Red Wine 八重山(Yaeyama)

The wine is served in a manner seldom seen in official settings. To express the concept of "harmony," red wines from the eight Summit countries will be blended in an assemblage immediately before serving to match the meat entree. The eight wines will each carry its own characteristic and be harmonized in the glass. The name of this wine, *Yaeyama*, is taken from the name of an area in southern Okinawa Prefecture and means "the confluence of eight mountains." It denotes the confluence of the wines of the eight Summit nations. The glassware is especially designed for this occasion and is inscribed with the names of the Summit leaders.

DESSERT

Sweets

Green tea blancmange

This is a blancmange in the Japanese style made by boiling Sicilian almonds in milk and adding powdered green tea and fresh cream. It is later cooled and hardened with gelatin. The blancmange contains sweet red beans and is topped with sugared beans. It is served with a slightly bitter green tea sauce.

Tableware

The dessert is served in ceramic ware created for this occasion by nine potters of the Association of *Tsuboya* Pottery Businesses in Naha City.

Beverage

Old *awamori*

Old *awamori* (Okinawa's traditional distilled liquor), matured using traditional techniques, has been blended to create a drink which closely approximates the average age of the Summit leaders. This is another special treat to be enjoyed with the entertainment. Glassware is blue Ryukyu glass, specially designed for this occasion.

PETITS FOURS

Sweets

Jalousie

Passionfruit mousse

Black currant mousse

Pistachio-flavored cake

Mango and pineapple tartlet

Blueberry almond cake

Red sweet potato pie

Truffles

Tableware

Ryukyu lacquerware created by Benbo Lacquerware Studio in Naha. (For serving of truffles)

Beverage

Coffee or black tea

TABLE COORDINATION

The banquet table is arranged in accordance with the rules of international protocol (French style). The Japanese Prime Minister will be seated in the center, while other leaders will be seated accordingly. The banquet table was specially made for this occasion and measures 7.43 meters by 1.2 meters. The chairs are inspired by Ryukyu styles. The table will be covered by a special tablecloth made of hemp fabric. The center of the table will be decorated with a candlestand and vases created by Seikichi Inamine, the leading artist of Ryukyu glass. The vases will be decorated with green and white flowers to lend color to the cuisine. Each place on the table will be set with a *shuri-ori* fabric runner, the work of the Naha Traditional Textiles Association, and a *tsuboya-yaki* ware place plate created using the now very rare technique of *nerikomi*.

The color scheme of the banquet hall, the colors of the food, and the simple hues of the flower arrangements will harmonize with the noble yellow and purple highlights of the gray *shuri-ori* runners.

* Shuri-ori:

Shuri-ori is an elegant and beautiful style of weaving developed in the 14th and 15th centuries under the influence of Southeast Asian and Chinese styles. The material consists of silk with cotton, hemp, and banana fiber mixed in. Ryukyu indigo and fukugi tree are used in dyeing.

* Tsuboya-yaki:

Tsuboya-yaki ceramics are generally divided into the two categories of rough and fine firing. Rough firing styles are called Ryukyu nanban-yaki which are represented by large unglazed pieces or pieces glazed with iron-based glazes. The fine firing style features smaller and delicate pieces with glaze and decorative hand paintings. The Tsuboya district of Naha City became a center for pottery at the end of the 17th century when the king ordered the transfer of the kilns at Chibana, Takaraguchi, and Wakuta to their present site.

Table Decorations, Collaboration in Planning: Junko Koshino

Born in Kishiwada City, Osaka Prefecture. Awarded the Soen Award while she was still a student of the Design Department of the Bunka Fashion College. Participated in the Paris Collection for the first time in 1978, and thereafter has been showing her work twice a year in the Paris and Tokyo collections. Ms. Koshino has also been active on the international stage and has shown her work in China's largest fashion show held in Beijing (1985), the Metropolitan Museum of New York (1990), the first fashion shows by foreign designers held in Hanoi, Vietnam (1994) and Cuba (1996), in the opera production of the Magic Flute, and in the design of sports uniforms.

Table Decorations, Planning and Production: Fumi Kimura

Majored in art history at university. Studied floral design, table setting, and color coordination in New York and in London. Ms. Kimura is currently active in the overall creation of eating environments for hotels and restaurants in Japan and abroad.

Ryukyu Glassware: Seikichi Inamine

Born in 1940 in Naha City. Founded the "Chubuki Glass Studio: Niji (Rainbow)" in 1988. Awarded the Outstanding Works Award in the 4th Okinawa Crafts Exhibition and the Okinawa Award for Outstanding Technical Accomplishment. Mr. Inamine has been working with glass for 45 years and was designated a "contemporary master" in 1994.

Shuri-ori: Naha Traditional Textiles Association

Shuri-ori was officially recognized as a traditional craft by the Ministry of International Trade and Industry in April 1983. The Association was established in June 1976 and awarded the Naha Municipal Award for Contribution to Tourism in August 1987. The Association has created the wall coverings for the Reception Room of the Okinawa Prefectural Office, an exhibition banner for the lobby of the Okinawa Prefectural Office, and mementos for long years of service for the Okinawa Prefectural Office. The runners used for the banquet were created mainly by Ms. Misako Azama, director of the Naha Traditional Textiles Association.

Tsuboya-yaki: Association of Tsuboya Pottery Businesses

Tsuboya-yaki was officially recognized as a traditional craft by the Minister of International Trade and Industry in June 1976. The Association was established in September 1975.

TABLE COORDINATION

Menu

The menus given to the Summit leaders are printed on hand-made *getto* paper made from the *getto* plant, a perennial found in the fields and mountains of Okinawa. The menus are bound with a *kumihimo* (braid), a traditional Japanese craft. The *kumihimo* is formed of multicolored strings representing the Summit nations and symbolizes the harmony and friendship among them. The food and beverages menu and descriptions of the tableware are presented in the national languages of Summit countries.

Menu and Decanter Design and Creation: Hiroshi Kojitani
Born in 1937 in Nara City. Awarded the Japan Advertising Artists Club Award in 1959 and numerous other awards, including the Dentsu Advertising Award. Mr. Kojitani resided in France from 1967 to 1970 and worked at the Studio de Ville in Paris. In 1986, he was awarded the Gold Prize of the Japan Sign Design Association and the Minister of International Trade and Industry Award. Since 1990, Mr. Kojitani has been involved in the design of glassware and has studied on the Venetian island of Murano. In the year 2000, he was awarded the Chevalier de l'Ordre du Mérite Agricole of France.

Costumes

On the evening of the banquet, the world of reality will meet the world of visions in Shuri Castle. The costumes worn in this banquet are designed for the atmosphere of this grand ceremony where Summit leaders share history and future and time and space.

The principal design concept is expressed in the term "polarity." Red will be matched with black, light with dark, and East with West. The design born at the intersection of these "polarities" gives birth to costumes which spread from Asia to the rest of the world.

Costume Design: Junko Koshino

* All of those involved in the banquet preparations and performances are participating on a volunteer basis.