



Hokkaido Toyako
Summit 2008

<Press-Release>

July 8, 2008

Ministry of Foreign Affairs

Luncheon hosted by Mrs. Kiyoko Fukuda, Wife of Prime Minister of Japan (July 8, 2008) Menu at Maccarina

“Maccarina”

“Restaurant of the Winds”

Taste of the wildness refined

The Cast northern land enfolds us, and
soothes us.

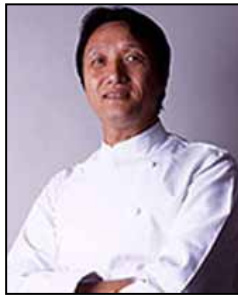
Then, it challenges us.

Growing vegetables and nurturing livestock,
farmers in the harsh northern land have
been producing, through unwavering spirit,
what only Hokkaido can produce.

We are honored to cook the fine products of our northern farms.

Striving to create dishes with refined tastes, we use native and
wild ingredients, with their qualities intact.

So runs the theme through all Maccarina dishes.



Owner Chef
Hiroshi NAKAMICHI
Born in 1951 in Hokkaido

Chef
Shinichi SUGAYA
Born in 1958 in Hokkaido

Sous Chef
Mitsuteru YAMAZAKI
Born in 1969 in Hokkaido

Maitre d' Hotel
Takao HASHIMOTO
Born in 1969 in Hokkaido



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·***Mixed Vegetables of Early Summer Hokkaido***

Vegetables Rolled in Lightly Roasted Hokkaido Beef

Hokkaido Abalone Marinated with spice

Hokkai Shrimp Brochette Salad

Marinated "Oosuke" Ginant Salmon with Vegetables



·***Meuniere of White Asparagus with Bernaise***

Sauce





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***·Roast of Herbed Guinea Fowl served with Local
Vegetables***



***·Hokkaido Cherry Flambe in Sherry
served with Milk Sorbet***



Champagne (Ruinart Rose N.V)
White wine (Koshu Kiiroka) (Yamanashi, Japan)
White wine (Riesling Grand Cru Hengst Samain) (France)