



G7 Hiroshima Summit Partners' Program

Day 1 Menu for Dinner

◆Date and time: 6:30-7:30 p.m., Friday, May 19

◆Venue: Orizuru Tower

Amuse-bouche Yogurt and Hiroshima Strawberry Espuma



Entrée Locally-sourced Vegetable Salad with Lemon Gelée



Poisson Poêle of Red Spotted Grouper from Setouchi Inland Sea
with Shihachimai Rice



Viande Roasted Hiba Beef, Japan's oldest Wagyu Beef with Seared Smoked Cheese
and Salad flavored with Miso (Japanese fermented seasoning)



Dessert Rose flavored Mousse
Locally Brewed Sake Ice Cream
Salted Koji Rice Malt (Japanese fermented seasoning) Crumble



Petit Fours Hiroshima's Mignardise



Sparkling Wine: Semillon Sparkling 2022 / Vinoble Vineyard (Miyoshi, Hiroshima)

Non-Alcohol sparkling wine: Vin Free Sparkling White / Alps (Shiojiri, Nagano)

White Wine: Grace Koshu 2021 / Grace Wine (Koshu, Yamanashi)

Sake: Junmai Daiginjo Kiji Meiyo-Suishin Otsubu Daiya 100% / Suishin-Yamane Honten (Mihara, Hiroshima)

Red Wine: Tomi No Oka 2020 / Tomi No Oka Winery (Kai, Yamanashi)

Still Water: Tajime Natural Water / Tajime Kosenjo (Mihara, Hiroshima)

Sparkling Water: Sparkling Natural Mineral Water Yamazaki / Suntory (Yamazaki, Osaka)

Day 1 of the G7 Hiroshima Summit : The menu of the Dinner of the Partner's Program and the locally produced ingredients used.

Partners' Program, Day 1 (May 19) Dinner

Venue: Hiroshima Orizuru Tower

Chef: YUZAKI Motohiro (Cuisine Francaise Le Triskel)

*Only ingredients produced in Hiroshima Prefecture are listed, based on the website of the Ministry of Foreign Affairs of Japan.

*Names of places listed in the Place of Production column are those confirmed by the Citizens Council for the Hiroshima Summit.

*Head office locations of the business operators may be listed in the Places of Production column.

No.	Category of dish	Name of dish	Category	Ingredients	Place of production
1	Amuse-bouche	Yogurt and Hiroshima Strawberry Espuma	Agricultural products	Strawberry	Shobara City
2	Entrée	Locally-sourced Vegetable Salad with Lemon Gelée	Agricultural products	Tomato	Kure City
3			Agricultural products	Asparagus	Fuchu City
4			Agricultural products	Lemon	Osakikamijima town
5	Poisson	Poêle of Red Spotted Grouper from Setouchi Inland Sea with Shihachimai Rice	Agricultural products	Rice	Fuchu City
6	Viande	Roasted Hiba Beef, Japan's oldest Wagyu Beef with Seared Smoked Cheese and Salad flavored with Miso (Japanese fermented seasoning)	Agricultural products	Micro leaf	Hiroshima City
7			Agricultural products	Micro leaf	Kitahiroshima Town
—			Livestock and their products	Beef	Shobara City
—			Processed foods	Miso	Hiroshima City
8			Processed foods	Cheese	Miyoshi City
—	Dessert	Rose flavored Mousse	—	—	—
9		Locally Brewed Sake Ice Cream	Rice wine ("sake")	Locally brewed Sake	Hiroshima Prefecture
—		Salted Koji Rice Malt (Japanese fermented seasoning) Crumble	—	—	—
10	Petit Fours	Hiroshima's Mignardise	Processed foods	Mignardise	Hatsukaichi City