

G7 Hiroshima Summit Day 1 Menu for Working Lunch

◆Date and time: Commencing at 1:45 p.m. for approximately 80 minutes, Friday, May 19

◆Venue: Grand Prince Hotel Hiroshima

Appetizer Marinated Salmon, with Live Scallop Confit

Asparagus Charlotte with Smoked Cream, Edible Flowers-

Garden Style



Fish Setouchi Acqua Pazza of Japanese Rockfish and Mussels from

Hiroshima, with Lemon and Shodoshima Olives,

in Light Soup



Main dish Higashi Hiroshima Koi-Jidori Chicken Ballotine Stuffed with

Akaza-ebi Shrimp Scampi, Braised Thigh and Mushroom

Tourte, Roasted Bamboo Shoots and Fava Beans,

with Suprême Sauce



Dessert Setouchi Lemon, Miyajima Honey, and Sagotani Farm

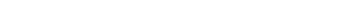
Semifreddo

Citrus Cream with Saké Lees



Lemon Confit Baguettes, English-Style Buns, Miyoshi Wine

Walnut Bread



[Sake: Junmai Daiginjo] Kotobuki / Kamoizumi Shuzo, Higashihiroshima City

[Sparkling Sake] Hanameku Suzune / IchinoKura, Osaki City, Miyagi Prefecture

[White Wine] Hokuten No Shizuku 2021 / Yamanokyo Ota Winery, Fukuyama City

[W h i t e W i n e] TOMOÉ Chardonnay Shingetsu 2020 / Hiroshima Miyoshi Winery, Miyoshi City

Day 1 of the G7 Hiroshima Summit: The menu of the Working Lunch and the locally produced ingredients used.

Day 1, Working Lunch (May 19)

Venue: Grand Prince Hotel Hiroshima

Chef: SHIMOI Kazuhiko, Corporate Executive Chef, SEIBU PRINCE HOTELS WORLDWIDE INC.

*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	Appetizer	Marinated Salmon, with Live Scallop Confit Asparagus Charlotte with Smoked Cream, Edible Flowers-Garden Style	Agricultural products	Green asparagus	Sera Town
2			Fishery products	Salmon	Hiroshima Prefecture
3	Fish	Setouchi Acqua Pazza of Japanese Rockfish and Mussels from Hiroshima , with Lemon and Shodoshima Olives, in Light Soup	Agricultural products	Citrus (Kiyomi)	Hiroshima Prefecture
4			Fishery products	Shrimp	Kure City
5			Fishery products	Japanese rockfish	Hiroshima Prefecture
6			Fishery products	Mussels	Hiroshima Prefecture
7			Wine	White wine	Miyoshi City
8	Main dish	Higashi Hiroshima Koi-Jidori Chicken Ballotine Stuffed with Akaza-ebi Shrimp Scampi, Braised Thigh and Mushroom Tourte, Roasted Bamboo Shoots and Fava Beans, with Suprême Sauce	Agricultural products	Bamboo shoots	Hiroshima Prefecture
9			Agricultural products	Fave beans	Hiroshima Prefecture
10			Livestock and their products	Chicken	Higashihiroshima City
11	Dessert	Setouchi Lemon, Miyajima Honey, and Sagotani Farm Semifreddo Citrus Cream with Saké Lees	Agricultural products	Lemon	Hiroshima Prefecture
12			Processed foods	Milk	Hiroshima City
13			Processed foods	Sake lees	Kure City
14			Processed foods	Honey	Hatsukaichi City
_		Lemon Confit Baguettes, English-Style Buns, Miyoshi Wine Walnut Bread	Processed foods	Honey	Hatsukaichi City
15			Wine	Red wine	Miyoshi City