



## 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

[White Wine] 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	<i>Setouchi</i> Acqua Pazza of Japanese Rockfish and Mussels from <i>Hiroshima</i> , with Lemon and <i>Shodoshima</i> 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	<i>Higashi Hiroshima Koi-Jidori</i> Chicken Ballotine Stuffed with <i>Akaza-ebi</i> 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	<i>Setouchi</i> Lemon, <i>Miyajima</i> Honey, and <i>Sagotani Farm</i> 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, <i>Miyoshi</i> Wine Walnut Bread	Processed foods	Honey	Hatsukaichi City
15			Wine	Red wine	Miyoshi City