



## G7 Hiroshima Summit Day 1 Menu for Working Dinner

◆Date and time: Commencing at 6:55 p.m. for approximately 100 minutes, Friday, May 19

◆Venue: Miyajima no Yado Iwaso

Delicacies of Seto  
/ Muko Hassun

Saké-steamed *Nomi* Oysters, with *Yuki* Caviar  
Japanese Tiger Prawn Marinated in *Shutō*  
*Genpei-yaki* Grilled Bamboo Shoots  
*Toji-agé* Deep-fried *Higashi-Gani* Crab, Milt *Monaka*, Okra, Corn



*Ichiju Issai*

Clear Soup with Sea Bream, *Matsutake* Mushrooms  
Peas, Bracken, Green *Yuzu*

*Hirawan* and  
*Awasebachi*

Simmered Stonefish, Golden-Simmered Slipper Lobster  
Winter Melon, *Udo*, *Samurai* Scallion



*Tomezakana*  
and *Gohan*

Grilled *Hiroshima* Beef (*Hiba* Beef), Red Sea Urchin and  
*Uruka* Eggplant  
*Yoshiwa Wasabi*, *Ayudate Water Pepper*  
*Anago Eel Sushi*, Flowering *Myoga*, Fresh Ginger



*Hiroshima*  
Sweets

Steamed *Habutae* of *Bizen Dainagon Adzuki* Beans and  
*Wasanbon*, Flavored with *Seto* Soy Sauce  
*Momiji Manju* Steamed Buns  
*Miyoshi-mai Kaminari* Rice Crackers  
*Hassaku* Orange *Daifuku*



[Cloudy Sparkling Sake] Katsu-Dakushu Ryusei / Fujii Shuzou, Takehara City

[Sparkling Sake] AWA SAKE / Nanbu Bijin, Ninohe City, Iwate Prefecture

[Sake: Junmai Daiginjo] Hiroshima-nishiki / Kamotsuru, Higashihiroshima City

[Red Wine] Fuji no Yume 2021 / Yamanokyo Ota Winery, Fukuyama City

[Noble Brewed Sake: Kijoshu] 10-year old sake Hana-hato / Enoki Shuzo, Kure City

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

### Day 1, Working Dinner (May 19)

Venue : Miyajima no Yado Iwaso

Chef : SAKAMOTO Mamoru, Director and Culinary Advisor of Miyajima no Yado Iwaso

\*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	Delicacies of Seto / Muko Hassun	Saké-steamed <i>Nomi</i> Oysters, with <i>Yuki</i> Caviar Japanese Tiger Prawn Marinated in <i>Shutō</i> <i>Genpei-yaki</i> Grilled Bamboo Shoots <i>Toji-agé</i> Deep-fried <i>Higashi-Gani</i> Crab, Milt <i>Monaka</i> , Okra, Corn	Agricultural products	Okra	Hiroshima Prefecture
2			Agricultural products	Corn	Hiroshima Prefecture
3			Fishery products	Caviar	Hiroshima City
4			Fishery products	Oyster	Etajima City
5			Fishery products	Milt of sea bream	Hiroshima Prefecture
6	<i>Ichiju Issai Hirawan</i> and <i>Awasebachi</i>	Clear Soup with Sea Bream, <i>Matsutake</i> Mushrooms Peas, Bracken, Green Yuzu	Agricultural products	Matsutake	Hiroshima Prefecture
7			Fishery products	Sea bream	Fukuyama City
8		Simmered Stonefish, Golden-Simmered Slipper Lobster Winter Melon, <i>Udo</i> , <i>Samurai</i> Scallion	Agricultural products	Scallion	Higashihiroshima City
9	<i>Tomezakana</i> and <i>Gohan</i>	Grilled <i>Hiroshima</i> Beef ( <i>Hiba</i> Beef), Red Sea Urchin and <i>Uruga</i> Eggplant <i>Yoshiwa Wasabi</i> , <i>Ayudate Water Pepper</i> <i>Anago Eel Sushi</i> , Flowering <i>Myoga</i> , Fresh Ginger	Agricultural products	Wasabi	Hatsukaichi City
10			Livestock and their products	Beef	Shobara City
11			Fishery products	Conger eel	Hatsukaichi City
12	<i>Hiroshima Sweets</i>	Steamed <i>Habutae</i> of <i>Bizen Dainagon Adzuki</i> Beans and <i>Wasanbon</i> , Flavored with <i>Seto Soy</i> Sauce	Livestock and their products	Egg	Shobara City
13			Processed foods	Soy sauce	Hiroshima City
14		<i>Miyoshi-mai Kaminari</i> Rice Crackers	Agricultural products	Rice	Miyoshi City
15		<i>Momiji Manju</i> Steamed Buns	Processed foods	<i>Momiji Manju</i> Steamed Buns	Hatsukaichi City
16		<i>Hassaku</i> Orange <i>Daifuku</i>	Processed foods	<i>Hassaku</i> Orange <i>Daifuku</i>	Onomichi City