



# G7 Hiroshima Summit

## Day 2 Menu for Cocktails and Social Dinner

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### 1. Cocktails

◆Date and time: Commencing at 9:00 p.m. for approximately 50 minutes, Saturday, May 20

◆Venue: Grand Prince Hotel Hiroshima

#### Canapés




1. Canapé of Setouchi sea bream brandade and dried Ondo sardines
2. Canapé of daikon radish, cucumber, karasumi (mullet roe)
3. Pincho of Shodoshima olives, cherry tomatoes, and mozzarella pearls
4. Toasted baguette with abalone and mushroom Bourguignon
5. Petite bouche of chevre with honey and dry-cured ham
6. Quiche with komatsuna (mustard spinach), pine nuts, and raisins
7. Free-range chicken rillettes corte with black pepper
8. Toasted baguette with asparagus, tiger prawns, and avocado
9. Moussaka-style pate-de-brick spring roll with eggplant caviar and lamb
10. Strawberry chaos tartlet



## 2. Social Dinner

◆Date and time: Commencing at 9:50 p.m. for approximately 80 minutes, Saturday, May 20

◆Venue: Grand Prince Hotel Hiroshima

Appetizer	Hairy Crab Royale with <i>Hatsukaichi Wasabi</i> and Oyster <i>Tsukudani</i> Cream, with Sea Urchin and <i>Miyazaki Caviar</i>	
Fish	Marinated Live <i>Ise-ebi</i> Lobster with Artichoke Mousse and Potherbs	
<i>Nimonowan</i>	Chilled Lemon <i>Miso</i> Soup, <i>Hiroshima</i> Fresh <i>Junsai</i> , Chives	
Main dish	Brioche-Wrapped <i>Kagoshima</i> Wagyu Beef Fillet, Écrasé of <i>Edamame</i> and Colorful Vegetables, with Truffle Sauce	
<i>Gohangawari</i>	Steamed Tilefish Rice, <i>Yuba</i> , Pepper Leaf Bud, Ginger Sprout <i>Okonomiyaki</i> with Japanese Oysters, Green Onion, Dried Seaweed, Shaved Bonito with <i>Otafuku Sauce</i>	
Dessert	<i>Iwate</i> Dairy Cheesecake, Citrus Diplomat Cream <i>Miyagi</i> Strawberry Gelato with Chocolate <i>Origami Crane</i>	



[Sake: Junmai Daiginjo] HoraiTsuru Kanade “Harmony” / Hara-Honten, Hiroshima City

[Sparkling Sake] Sparkling Sake Senpuku / Miyake Honten, Hiroshima City

[Sake: Special Junmai] HirotoGawa / Matsuzaki Shuzo, Iwase-gun, Fukushima Prefecture

[Red Wine] TOMOÉ Shokoshi Muscat Bailey A / Hiroshima Miyoshi Winery, Miyoshi City

[Ice Wine] Yamasachi Ice Wine 2021 / Ikeda Town Grape and Wine Research Institute, Nakagawa-gun, Hokkaido Prefecture

[Japanese Tea] Organic *Sencha* / Green Tea Asahien, Ishinomaki City, Miyagi Prefecture

[Black Tea] Japanese Black Tea *Kitaha* / Shirakata Denshiro Shoten Inc., Shizuoka City, Shizuoka Prefecture

[Coffee] G7 Special Blend / Mount Coffee, Hiroshima City

## Day 2 of the G7 Hiroshima Summit: The menu of the Cocktails and Social Dinner, and the locally produced ingredients used.

### Day 2, Cocktails and Social Dinner (May 20)

Venue: Grand Prince Hotel Hiroshima

Chefs:

Overall supervision and cooking : MURATA Yoshihiro, Representative Director of Kikunoi Co., Ltd.

Cooking and services : SHIMOI Kazuhiko, Corporate Executive Chef of 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	Canapés	Canapé of Setouchi sea bream brandade and dried Ondo sardines	Agricultural products	Potato	Higashihiroshima City
2			Fishery products	Dried sardines	Kure City
3		Canapé of daikon radish, cucumber, karasumi (mullet roe)	Agricultural products	Daikon radish	Hiroshima Prefecture
4			Agricultural products	Cucumber	Hiroshima Prefecture
—		Pincho of Shodoshima olives, cherry tomatoes, and mozzarella pearls	—	—	—
5		Toasted baguette with abalone and mushroom Bourguignon	Processed foods	Baguette	Hiroshima City
—		Petite bouche of chevre with honey and dry-cured ham	—	—	—
6		Quiche with komatsuna (mustard spinach), pine nuts, and raisins	Agricultural products	Komatsuna (mustard spinach)	Hiroshima City
—		Free-range chicken rillettes corte with black pepper	Livestock and their products	Chicken	Higashihiroshima City
—		Toasted baguette with asparagus, tiger prawns, and avocado	Agricultural products	Green asparagus	Sera Town
—		Moussaka-style pate-de-brick spring roll with eggplant caviar and lamb	—	—	—
—		Strawberry chaos tartlet	—	—	—
—		Appetizer	Hair Crab Royale with <i>Hatsukaichi Wasabi</i> and Oyster <i>Tsukudani</i> Cream, with Sea Urchin and <i>Miyazaki Caviar</i>	Agricultural products	Wasabi
7	Fishery products			Oyster	Hiroshima Prefecture
8	Processed foods			Nori tsukudani (Seaweeds simmered in sweetened soy sauce)	Fukuyama City
9	Processed foods			Olive oil	Etajima City
10	Fish	Marinated Live <i>Ise-ebi</i> Lobster with Artichoke Mousse and Potherbs	Agricultural products	Artichoke	Hiroshima Prefecture
11	Nimonowan	Chilled Lemon <i>Miso</i> Soup,  <i>Hiroshima Fresh Junsai</i> , Chives	Agricultural products	Lemon	Hiroshima Prefecture
12			Agricultural products	Junsai	Hiroshima Prefecture
13	Main dish	Brioche-Wrapped <i>Kagoshima Wagyu</i> Beef Fillet, <i>Écrasé</i> of <i>Edamame</i> and Colorful Vegetables, with Truffle Sauce	Processed foods	Bread	Hiroshima City
—	Gohangawari	Steamed Tilefish Rice, <i>Yuba</i> , Pepper Leaf Bud, Ginger Sprout  <i>Okonomiyaki</i> with Japanese Oysters, Green Onion, Dried Seaweed, Shaved Bonito with <i>Otafuku</i> Sauce	—	—	—
14			Processed foods	Otafuku Sauce	Hiroshima City
—	Dessert	<i>Iwate</i> Dairy Cheesecake, Citrus Diplomat Cream <i>Miyagi</i> Strawberry Gelato with Chocolate <i>Origami</i> Crane	—	—	—