

Lunch on Day 1

Menu

*Junsai with Vinegar, Chimaki Sushi, Taro Potato,
and Pickled Ginger Sprout*

順才酢 ちまき寿司 小芋 はじかみ

Mizubotan Soup

水ぼたん椀

Seasonal Recommend Sashimi

季節のお造り

Seasonal Recommend Sashimi

季節のお造り

Local Fish Yuan-yaki with Miso and Yuzu

地魚 味噌幽庵焼き

Deep-fried Tofu Cake with Vegetables

飛龍頭煮(ひろうすに)

Young Ginger Rice

新生姜 ご飯

Citrus Panna Cotta

柑橘 パンナコッタ

SEKIDOBASHI SHIRATSUGU

Chef RYOUICHI SHIRATSUGU

石堂橋 白つぐ 料理長 白次 亮一

★ ★ ★ ★ ★ ★ ★

Dinner on Day 1

MENU

Noble Scallop Royale

Gougère

Panisse with Proscuito

Spear Squid Déclinaison

Soup de Oita

Chef's Spécialité Hirado Black Abalone

Abalone Liver and Nuts Sauce

Miyazaki Black Wagyu Chateaubriand

Red Wine-Infused Salt

Warm Crêpe

Kumamoto Dekopon Citrus Sauce

Mignardises

SAINT-EMILION

Ichiro Watanabe

★ ★ ★ ★ ★ ★ ★

Breakfast on Day 2

【Goto Miso and Myogakun】

Goto Miso is a healthy Miso described in the Myogakun, moral treatise of Oka Domain in Oita during the Edo Period.

This miso is made by adding these ingredients such as sake lees - leftovers from Japanese sake production rice bran - outer layer of brown rice removed during milling to normal miso.

Because these ingredients were nutritious but often discarded, people could get easily obtain them and create a more nourishing miso.

During the Edo period, the average life expectancy of people was said to be about 30 years.

Seki Ichiraku, the author of Myogakun, was a scholar and doctor. So he tried to save people by recording the recipe of Goto Miso in Myogakun.

In myogakun, he also said "All people are equally given Myoga-Protection, Happiness, Support from Heaven".

300 years after Seki compiled the Myogakun, local people revived this recipe.

Today we serve Goto miso with Ichiju Issai Zen- breakfast style of Edo period. Please feel deep flavor of Goto Miso, and 300 years of ancient tastes.

【Menu】

- Multigrain Rice
- Miso Soup made with Goto Miso
- Simmered Seasonal Vegetables
- Japanese Pickles



Lunch on Day 2

MENU

AROUND THE KUMAMOTO

Smoked Aso Trout Mi-Cuit

Pâté de L'Etoile

Amakusa Seafood Fumé

Guinea Fowl

Kumamoto Akaushi Beef on Rice

Chef's Signature "Mars Curry"

Ikinari Dango Pie

Seven stars Executive Chef

Yuzo Kadokawa

