

Video「Bimi is Beautiful」

The video you will watch at the reception is that JFOODO has newly produced for the G7 Miyazaki Agriculture Ministerial Meeting. Foods exported from Japan will appear on tables around the world. Please watch the video and experience the “Bimi” of Japan.

Performers' profiles

TAKACHIHO KAGURA

The Takachiho-no-Yokagura is a nighttime kagura performance said to have been established around 800 years ago. The art has been passed down with pride through the generations. Since 1972, the Takachiho Kagura has been performed throughout the year for tourists. The Takachiho-no-Yokagura was designated an Important Intangible Folk Cultural Property by the country in 1978.



Murakami Sangendo

Murakami Sangendo was established in Miyazaki City in 1972. The troupe aspires to “enrich lives and nurture people with kind and peaceful hearts through traditional music.” With performances that center on playing the tsugaru-jamisen and singing Japanese folk songs, they strive to pave a new path in the world of music. The school holds lessons and musical activities at 14 branches across the country and performs widely both in Japan and overseas.



Tachibana Daiko HIBIKIZA

Japanese drums have been beaten since ancient times as the soul of Japanese music and culture. Today, the young people of Hyuga City create sound from the nature, history, culture and souls of people from their home Miyazaki and convey them with strong beats. It is the sound of sunlight falling on earth. The whisper of the clear blue sea. The rhythm of distant ancient times. Tachibana Daiko HIBIKIZA beats the drums of Hyuga to create a new page in the history of Miyazaki.



G7 Agriculture Ministers' Meeting in Miyazaki

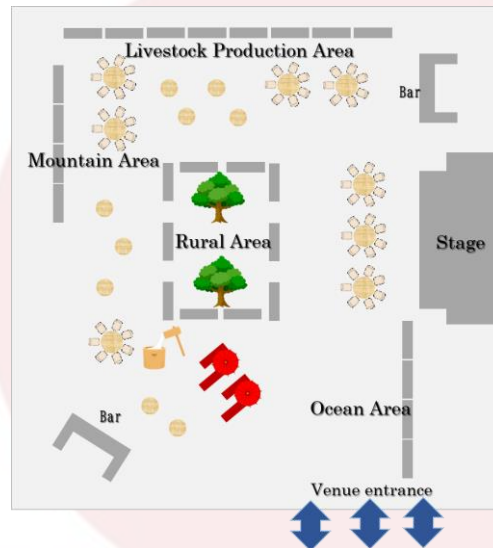
Welcome Reception

Program

19:15	Opening Attraction TAKACHIHO KAGURA
19:20	Opening Welcome Address NOMURA Tetsuro, Minister of Agriculture, Forestry and Fisheries KOUNO Shunji, Governor of Miyazaki Prefecture Toast KIYOYAMA Tomonori, Mayor of Miyazaki City
20:00	Attraction Murakami Sangendo
20:32	Closing Attraction Tachibana Daiko HIBIKIZA
20:37	Closing Address NONAKA Atsushi, State Minister of Agriculture, Forestry and Fisheries
20:45	Reception venue close

Reception Venue's Map

The blue sea with its shimmering sun and abundant fishery resources. Fresh green mountains with mysterious charm. Towns and farming villages where you can feel the culture of weaving with a wide variety of agricultural and livestock products. The richness of Japan is expressed at the reception venue. We hope to create a great opportunity for participants to enjoy and get to know our country, Japan through the experience of five senses "taste," "eyesight," "hearing," "smell," and "touch".



Drink Menu

Toast

- *Hajimari* (Sparkling Sake)

Craft Beer

- *Kurikuro*
- *Hyuganatsu* Fruit Lager

Wine

- Muscat Bailey-A (Red)
- Chardonnay (White)
- Campbell Early (Rose)

Other Alcoholic Beverage

- Miyazaki Authentic Shochu (Sweet Potato Shochu, Barley Shochu, Shochu Cocktails)
- Shochu, Sake, etc. from various regions of Japan

Soft Drink

- Hebesu Drink
- Carrot Juice
- Other Soft Drink

Tea

- Green Tea, Black Tea, Oolong Tea and etc.

Menu

Livestock Production Area

- Kagoshima Kuroushi● Loin Shabu-Shabu
- Miyazaki Brand Pork Shabu Shabu, ~Hetsuka Daidai● Ponzu Citrus Vinegar~
- Miyazaki Gyu● Loin with Bell Peppers Teppanyaki
- Kagoshima Kurobuta Teppanyaki
- Kobe Gyu● Loin Teppanyaki ~Hetsuka Daidai● Ponzu Citrus Vinegar~
- Roasted Kumamoto Akaushi● Loin with Gravy Sauce
- Miyazaki Local Cuisine Chicken Namban with Tartar Sauce
- Miyazaki Gyu● Round Cutlet Burger
- Kawamata Shamo● Pita Bread Sandwiches
- Chargrilled Miyazaki Jitokko Chicken

Mountain Area

- Tempura
- Shiitake Mushrooms on Shichirin Grill◇
- Wild Boar Meat Braised in Red Wine
- Grilled Wild Boar Meat marinated with Shio koji and herbs

Ocean Area

- Nigiri Sushi
- White Sturgeon Sushi with Miyazaki Caviar
- Grilled Eel
- Greater Amberfish Meuniere with Black Vinegar Kumquat Flavor Sauce
- Onion with Zucchini, Sadowara Eggplant Stewed with Tomato
- Oku-Hyuga Salmon and Akasu Shrimp with Oita Kabosu Citrus●

※Red : From Miyazaki pref.

Rural Area

- Mochi Rice Cake (Mashed Red Bean Paste, Natto, Molasses, Soybean Flour)
 - Tomatoes and Mozzarella Cheese with Kagoshima no Tsubozukuri Kurozu●
 - Soaked Spinach & Shiitake Mushrooms
 - Plant-Based Eel Rice Bowl◇
 - Transparent Production Route★ (Tomato, Cucumber, Cabbage etc.) & Organic Vegetables (Potatoes, Sunny Lettuce, etc.) Salad Station◇
 - Rice Balls ~Pickled Dried Plums, Stewed Miyazaki Gyu● and etc.~
 - Yagura Daikon Takuan (Pickled Japanese Daikon Radish)
 - Sadowara Eggplant Purée & Grilled Kansho Sweet Potato, Zucchini and Colorful Bell Peppers◇
 - Fried Rice with Domestic Soy Meat & Vegetables◇
- * The rice served in the dishes is “Hinohikari (made in Hyuga)”, “Natsu no Emi (made in Shintomi)” and “Transparent Production Route Rice”.

Fruit◇

Ripe Mangoes, Papayas, Hyuganatsu, Strawberries, and Crown Melons

Dessert

Kansho Sweet Potato Tarte
Hyuganatsu Panna Cotta
Dried Fruit Sablé
Strawberry & Cheese Mousse
Apple Pie

「◇」 Vegan: Menu items that use vegan ingredients

「●」 GI: A system that the government protects names of regional brand products which are high quality and have obtained reputation as a result of unique production methods and natural characteristics of the production area.

「★」 Transparent Production Route:

Vegetables grown under “Utilization” scheme, which indicates the reduced level of environmental impacts by the number of stars marked on them.

* The rice served in dishes is *Hinohikari* (made in Ebino).