



Top off a memorable journey with creative cuisine unique to Kirishima Shuzo
Brewer's Hospitality

Note: Photo for illustrative purposes only

The Flavors of Kirinokura Course

¥1,080 (¥1,000 tax excluded)

- | | |
|-----------|---|
| ◆ Grilled | Grilled chicken marinated in Kirishima black koji (rice malt) |
| ◆ Steamed | Flounder steamed in black koji, green tea sauce |
| ◆ Salad | A selection of fresh vegetables from Miyazaki Prefecture |
| ◆ Rice | Black rice |
| ◆ Soup | Miso soup |
| ◆ Dessert | Murasaki-Masari pound cake from Kirinokura Bakery |

Note: Murasaki-Masari is a variety of sweet potato used in our Aka Kirishima and Kichisuke Aka shochu.

Note: Menu selections may vary depending on availability of ingredients.

うまいもの発見ダイニング
 **霧の蔵ブルワリー**
 霧島酒造直営

5480 Shibitacho, Miyakonojo, Miyazaki Prefecture 885-8588, JAPAN
 TEL 0986-21-8111 FAX 0986-21-8112



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The Flavors of Kirinokura Course

¥1,620 (¥1,500 tax excluded)

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|-------------|--|
| ◆ Grilled | Grilled chicken marinated in Kirishima black koji(rice malt) |
| ◆ Steamed | Flounder steamed in black koji, green tea sauce |
| ◆ Stewed | Seasonal stewed dish |
| ◆ Salad | A selection of fresh vegetables from Miyazaki Prefecture |
| ◆ Side Dish | Cold yomogi udon Note: Chawanmushi (savory egg custard) is served only in winter |
| ◆ Rice | Black rice |
| ◆ Soup | Miso soup |
| ◆ Dessert | Murasaki-Masari pound cake from Kirinokura Bakery |

Note: Murasaki-Masari is a variety of sweet potato used in our Aka Kirishima and Kichisuke Aka shochu.

Note: Menu selections may vary depending on availability of ingredients.

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The Flavors of Kirinokura Course

¥2,160 (¥2,000 tax excluded)

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|-------------|---|
| ◆ Sashimi | Two selections |
| ◆ Grilled | Grilled chicken marinated in Kirishima black koji (rice malt) |
| ◆ Steamed | Flounder steamed in black koji, green tea sauce |
| ◆ Stewed | Seasonal stewed dish |
| ◆ Salad | A selection of fresh vegetables from Miyazaki Prefecture. |
| ◆ Side Dish | Cold yomogi udon <small>Note: Chawanmushi (savory egg custard) is served only in winter</small> |
| ◆ Rice | Black rice |
| ◆ Soup | Miso soup |
| ◆ Dessert | Murasaki-Masari pound cake from Kirinokura Bakery |

Note: Murasaki-Masari is a variety of sweet potato used in our Aka Kirishima and Kichisuke Aka shochu.

Note: Menu selections may vary depending on availability of ingredients.

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The Flavors of Kirinokura Course

¥3,240 (¥3,000 tax excluded)

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|----------------|--|---|
| ◆ Appetizer | Chef's choice (two selections) | |
| ◆ Sashimi | Two selections | |
| ◆ Steamed | Chawanmushi (savory egg custard) | Note: Cold Chawanmushi is served in summer. |
| ◆ Western/Fish | Flounder steamed in black koji, green tea sauce | |
| ◆ Western/Meat | Miyazaki Prefecture beef sirloin steak grilled with black koji (70g) | |
| | Black koji Japanese-style sauce, potato, steamed vegetables | |
| ◆ Side Dish | Miyazaki Prefecture chicken nanban (tartar sauce), fresh vegetables | |
| ◆ Rice course | Black rice, miso soup, pickled vegetables | |
| ◆ Dessert | Seasonal fruit | |

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