

Top off a memorable journey with creative cuisine unique to Kirishima Shuzo

The Flavors of Kirinokura Course

◆ Quartet of Appetizers

Sadowara eggplant with
seasoned sauce
Miyazaki shiitake Nanban style
Boiled vegetables in broth
Julienne of Miyazaki radish
and chicken with shiso

◆ Main

Black koji-grilled Miyazaki chicken

◆ Rice

Black rice

◆ Soup

Miso soup

◆ Dessert

Purple sweet potato pudding

¥1,080

(¥1,000 tax excluded)

◆ Quartet of Appetizers

A wooden box packed with the flavors of the best traditional Miyazaki produce, including Sadowara eggplant and shiitake prepared Nanban style

◆ Dessert

◆ Main

Grilled chicken breast, marinated overnight in Kirishima's original salt koji (rice malt), Kirishima Black Koji, for deep flavor

◆ Rice

◆ Soup

Note: Photo for illustrative purposes only. Menu selections may vary depending on availability of ingredients.

201804

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The Flavors of Kirinokura Course

- ◆ **Quartet of Appetizers** Sadowara eggplant with seasoned sauce
Miyazaki shiitake Nanban style
Boiled vegetables in broth
Julienne of Miyazaki radish and chicken with shiso
 - ◆ **Sashimi** Kurose yellowtail sashimi from Kushima
 - ◆ **Main** Black koji-grilled Miyazaki chicken
 - ◆ **Steamed** Steamed savory custard with black koji (rice malt) gravy
- *In summer, a chilled savory custard with black koji (rice malt) gravy is offered.
- ◆ **Rice** Black rice
 - ◆ **Soup** Miso soup
 - ◆ **Dessert** Purple sweet potato pudding

¥1,620
(¥1,500 tax excluded)

◆ Quartet of Appetizers

A wooden box packed with the flavors of the best traditional Miyazaki produce, including Sadowara eggplant and shiitake prepared Nanban style

◆ Dessert

◆ Sashimi

◆ Steamed

Served with a gravy made with Kirishima's original salt koji (rice malt), Kirishima Black Koji.

◆ Main

Grilled chicken breast, marinated overnight in Kirishima's original salt koji (rice malt), Kirishima Black Koji, for deep flavor

◆ Rice

◆ Soup

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The Flavors of Kirinokura Course

◆ Quartet of Appetizers

Sadowara eggplant with seasoned sauce
Miyazaki shiitake Nanban style
Boiled vegetables in broth
Julienne of Miyazaki radish
and chicken with shiso

◆ Sashimi

Kurose yellowtail sashimi from Kushima

◆ Main

Stewed dish: Southern Kyushu pork sparerib
Braised in black koji and Kirishima beer

◆ Steamed

Steamed savory custard with
black koji (rice malt) gravy

*In summer, a chilled savory custard with black koji (rice malt) gravy is offered.

◆ Salad

Salad of uncured ham made from KANNON-IKE pork roast

◆ Rice

Black rice

◆ Soup

Miso soup

◆ Dessert

Purple sweet potato pudding

¥2,160

(¥2,000 tax excluded)

◆ Quartet of Appetizers

A wooden box packed with the flavors of the best traditional Miyazaki produce, including Sadowara eggplant and shiitake prepared Nanban style

◆ Salad

Uses Miyakonojo specialty branded pork

◆ Steamed

Served with a gravy made with Kirishima's original salt koji (rice malt), Kirishima Black Koji.

◆ Rice

◆ Main

These spareribs, slowly braised in Kirishima's original salt koji (rice malt), Kirishima Black Koji, and KIRISHIMA BEER, are tender enough to pull apart with chopsticks and deeply savory.

◆ Soup

◆ Dessert

◆ Sashimi

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

The Flavors of Kirinokura Course

¥3,240 (¥3,000 tax excluded)

Note: Photo for illustrative purposes only

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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 | |

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
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