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

Brewer's Hospitality

Note:Photo for illustrative purposes only

Available until 31 March 2018

### The Flavors of ¥1,080 (¥1,000 tax excluded) Kirinokura Course

Grilled Grilled chicken marinated in Kirishima black koji (rice malt)

Steamed Flounder steamed in black koji, green tea sauce

A selection of fresh vegetables from Miyazaki Prefecture

Rice Black rice

Soup Miso soup

Dessert

► Salad

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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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 $\pm 1,620$ (#1,500 tax excluded)

Grilled
Steamed
Stewed
Salad
Side Dish
Rice
Soup
Dessert

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Grilled chicken marinated in Kirishima black koji(rice malt) Flounder steamed in black koji, green tea sauce Seasonal stewed dish A selection of fresh vegetables from Miyazaki Prefecture Cold yomogi udon Note: Chawanmushi (savory egg custard) is served only in winter Black rice Miso soup

<u>Available until 31 March</u>

Murasaki-Masari pound cake from Kirinokura BakeryNote: 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)

Available until 31 March

► Sashimi Two selections > Grilled Grilled chicken marinated in Kirishima black koji (rice malt) Flounder steamed in black koji, green tea sauce ► Steamed ◆ 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  $\blacklozenge$  Dessert Murasaki-Masari pound cake from Kirinokura Bakery

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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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Chef's choice (two selections)

# The Flavors of Kirinokura Course

Note:Photo for illustrative purposes only

 $e \\ \frac{3,240}{\text{($3,000 tax excluded)}}$ 

Appetizer
Sashimi
Steamed
Western/Fish
Western/Meat

Side Dish

Rice courseDessert

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

Chawanmushi (savory egg custard) Note: Cold Chawanmushi is served in summer.

Black koji Japanese-style sauce, potato, steamed vegetables

Miyazaki Prefecture chicken nanban (tartar sauce), fresh

Flounder steamed in black koji, green tea sauce

Black rice, miso soup, pickled vegetables

Miyazaki Prefecture beef sirloin steak grilled with

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

Two selections

black koji (70g)

vegetables

Seasonal fruit

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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## Brewer's Hospitality

Top off a memorable journey with creative cuisine unique to Kirishima Shuzo The Flavors of Kirinokura Course

#### Quartet of Appetizers

Main
Rice
Soup
Dessert

Dessert

Sadowara eggplant with seasoned sauce Miyazaki shiitake Nanban style Boiled vegetables in broth Julienne of Miyazaki radish and chicken with shiso Black koji-grilled Miyazaki chicken Black rice Miso soup Purple sweet potato pudding

Available from April 1, 2018

# ¥1,080

#### Quartet of Appetizers

Soup

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

#### 🔶 Main

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

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



**Reservation and Contact** 

5480 Shibitacho, Miyakonojo, Miyazaki Prefecture 885-8588, JAPAN

## Brewer's Hospitality

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

# The Flavors of Kirinokura Course

### Quartet of Appetizers

Sashimi
Main
Steamed

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

Quartet of Appetizers

Rice
Soup
Dessert

Sadowara eggplant with seasoned sauce Miyazaki shiitake Nanban style Boiled vegetables in broth Julienne of Miyazaki radish and chicken with shiso Kurose yellowtail sashimi from Kushima Black koji-grilled Miyazaki chicken Steamed savory custard with black koji (rice malt) gravy math gravy is offered. Black rice Miso soup

Available from April 1, 2018

(¥1,500 tax excluded)

Sashimi

201804

Dessert

Soup

Purple sweet potato pudding

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

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

Rice

#### Main

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

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



Reservation and Contact

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## Brewer's Hospitality

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

Miso soup

# The Flavors of Kirinokura Course

#### Quartet of Appetizers

SashimiMain

#### Steamed

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

- Salad
- Rice
- Soup
- Dessert

#### Quartet of Appetizers

and chicken with shiso Kurose yellowtail sashimi from Kushima Stewed dish: Southern Kyushu pork sparerib Braised in black koji and Kirishima beer Steamed savory custard with black koji (rice malt) gravy e malt) gravy is offered. Salad of uncured ham made from KANNON-IKE pork roast Black rice

Sadowara eggplant with seasoned sauce

Miyazaki shiitake Nanban style

Boiled vegetables in broth Julienne of Miyazaki radish

## Available from April 1, 2018

Purple sweet potato pudding

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

Rice

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

ご予約・お問い合わせ先

## These spareribs, slowly braised in Kirishima's original salt koji (rice malt), Kirishima Black Koji, and

Main

saltkoji (rice malt), Kirishima Black Koji, and KIRISHIMA BEER, are tender enough to pull apart with chopsticks and deeply savory.

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

#### うまいもの発見ダイニング 第の蔵ブルワリー 深島酒造直営 TEL 0986-21-8111 / FAX 0986-21-8112

予約制です。2日前までにご予約ください。

霧島ファクトリーガーデン

201804

5480 Shibitacho, Miyakonojo, Miyazaki Prefecture 885-8588, JAPAN

メニュー・お部屋の詳細はホームページよりご確認いただけます。

Soup

(¥2.000 tax excluded)

Dessert

Sashimi

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

# The Flavors of Kirinokura Course

Note: Photo for illustrative purposes only

 $\pm 3,240$  (#3,000 tax excluded) Available from April 1, 2018

Appetizer Chef's choice (two selections) Sashimi Two selections Chawanmushi (savory egg custard) Note: Cold Chawanmushi is served in summer. Steamed 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.

