



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)

Available until 31 March 2018

- |           |   |
|-----------|---|
| ◆ 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)

Available until 31 March 2018

- |             |  |
|-------------|--|
| ◆ 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)

Available until 31 March 2018

- |             |   |
|-------------|---|
| ◆ 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)

**Available until 31 March 2018**

- |                |  |   |
|----------------|--|---|
| ◆ 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.

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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

## ◆ Main

Black koji-grilled Miyazaki chicken

## ◆ Rice

Black rice

## ◆ Soup

Miso soup

## ◆ Dessert

Purple sweet potato pudding

Available from April 1, 2018

¥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

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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

## ◆ Quartet of Appetizers

**Available from April 1, 2018**

**¥1,620**

(¥1,500 tax excluded)

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

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

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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

## ◆ Quartet of Appetizers

**Available from April 1, 2018**

**¥2,160**

(¥2,000 tax excluded)

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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霧島酒造直営

ご予約・お問い合わせ先

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

検索

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ください。





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| ◆ Western/Meat | Miyazaki Prefecture beef sirloin steak grilled with black koji (70g) |   |
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| ◆ 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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