

Available until 31 March 2020

Brewer's Hospitality

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
 - ◆ **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

Available until 31 March 2020

¥1,650

(¥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

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

201804

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

Reservation and Contact

TEL 0986-21-8111 / FAX 0986-21-8112

5480 Shibitacho, Miyakonojo, Miyazaki Prefecture 885-0093, JAPAN

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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 until 31 March 2020

¥2,200

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

¥3,300 (¥3,000 tax excluded)

Note: Photo for illustrative purposes only

Available until 31 March 2020

- | | | |
|----------------|--|---|
| ◆ 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
 **霧の蔵ブルワリー**
 霧島酒造直営

5480 Shibitacho, Miyakonojo, Miyazaki Prefecture 885-0093, JAPAN
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Available from April 1, 2020

Brewer's Hospitality

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

The Flavors of Kirinokura Course

◆ Quartet of Appetizers

Sliced dry daikon and Miyadaizu cucumber dressed with mustard
Tomato and mozzarella Miyazaki hyuganatsu dressing
Sadowara eggplant in miso sauce
Miyazaki-bred chicken wings simmered in soy sauce

◆ Sashimi

Kurose yellowtail sashimi from Kushima

◆ Main

Miyazaki-bred chicken nanban

◆ 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

Miyazaki hyuganatsu blancmange

Available from April 1, 2020

¥1,650

(¥1,500 tax excluded)

◆ Quartet of Appetizers

A collection of delicious Miyazaki specialties in a wooden box, including Sadowara eggplant, a traditional Miyazaki vegetable

◆ Dessert

◆ Steamed

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

◆ Sashimi

◆ Main

A Miyazaki specialty flavored with Kirishima's original black koji

◆ Rice

◆ Soup

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

201910



KIRISHIMA
FACTORY
GARDEN
焼酎の里 霧島ファクトリーガーデン



霧島酒造直営

TEL 0986-21-8111 / FAX 0986-21-8112

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The Flavors of Kirinokura Course

◆ Quartet of Appetizers

Sliced dry daikon and Miyadaizu cucumber dressed with mustard
Tomato and mozzarella Miyazaki hyuganatsu dressing
Sadowara eggplant in miso sauce
Miyazaki-bred chicken wings simmered in soy sauce

◆ Sashimi

Kurose yellowtail sashimi from Kushima

◆ Main

Miyazaki-bred chicken nanban

◆ Steamed

Steamed savory custard with black koji (rice malt) gravy

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

◆ Side Dish

Kyushu-bred Wagyu beef simmered in miso

◆ Rice

Black rice

◆ Soup

Miso soup

◆ Dessert

Miyazaki hyuganatsu blancmange

Available from April 1, 2020

¥2,200

(¥2,000 tax excluded)

◆ Quartet of Appetizers

A collection of delicious Miyazaki specialties in a wooden box, including Sadowara eggplant, a traditional Miyazaki vegetable

◆ Side Dish

A dish simmered in Kyushu miso until it is tender enough to loosen with chopsticks

◆ Steamed

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

◆ Main

A Miyazaki specialty flavored with Kirishima's original black koji

◆ Rice

◆ Soup

◆ Sashimi

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Tomato and mozzarella Miyazaki hyuganatsu dressing
Sadowara eggplant in miso sauce
Miyazaki-bred chicken wings simmered in soy sauce

◆ Sashimi

Kurose yellowtail sashimi from Kushima

◆ Main

Miyazaki-bred Wagyu beef sirloin steak with seasonal vegetables

◆ Steamed

Steamed savory custard with black koji (rice malt) gravy

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

◆ Side Dish

Miyakonojo-bred Kinako pork simmered in miso

◆ Rice

Black rice

◆ Soup

Miso soup

◆ Dessert

Miyazaki hyuganatsu blancmange

Available from April 1, 2020

¥2,750

(¥2,500 tax excluded)

◆ Quartet of Appetizers

A collection of delicious Miyazaki specialties in a wooden box, including Sadowara eggplant, a traditional Miyazaki vegetable

◆ Side Dish

A dish simmered in Kyushu miso until it is tender enough to loosen with chopsticks

◆ Steamed

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

◆ Main

Add some sauce made with Kirishima's original black koji to bring out the flavor of the beef and improve your meal

◆ Rice

◆ Soup

◆ Sashimi

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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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