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

¥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

うまいもの発見ダイニング
KIRISHIMA BEER 霧の蔵ブルワリー
霧島酒造直営

TEL 0986-21-8111／FAX 0986-21-8112

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

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◆ **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

¥2,200
(¥2,000 tax excluded)

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◆ **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 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

¥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

◆ Dessert

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

◆ Sashimi

◆ 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

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The Flavors of Kirinokura Course

¥3,300 (¥3,000 tax excluded)

Note:Photo for illustrative purposes only

◆ 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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