

June 29: Working Lunch (Day 2) Menu

● Overview

Date : Saturday, June 29

Venue: Intex Osaka, Hall 6

Chefs: Saulo Bacchilega (Director of Food and Beverage, Hyatt Regency Osaka)

Yoshimasa Tomisaki (Head Chef, Japanese Cuisine *Irodori*, Hyatt Regency Osaka)

Patissier: Koji Ohuchi (Pastry Chef, Hyatt Regency Osaka)

Beverage Supervisor: Shinya Tasaki

● Menu *Below is the standard menu. Vegetarian, Halal, seafood-free and meat-free menus were also served.

- Shokado Bento** Naniwa beef marinated in miso, Naniwa Japanese omelet
 Steamed fish paste and edamame, Simmered Manganji red peppers
 Potato and cheese croquettes, Pan-fried young corn with butter-soy sauce
- Marinated Japanese seaperch with vinegar sauce
 Spaghetti squash, Senshu onions, Carrots, Zucchini, Tomatoes with dashi, Vinegar jelly
- Simmered Kawachi duck and vegetables in dashi stock
 Simmered eggplant, Soy milk skins, Morocco beans, Wasabi in a thick sauce
- Steamed rice with salted kelp, Pickled plums, Senshu sesame, Oba leaves
- Miso soup with white miso, tofu, mitsuba
- Dessert** Brown sugar chocolate in white bean paste, cherry and fig confiture



● Main Beverages

- [Sake] Junmai Ginjo Hakurakusei (Niizawa Sake Brewery, Miyagi)
- [Sake] Red rice sake Ine Mankai (Mukai Shuzo Inc., Kyoto)
- [Non-Alcoholic Drinks] Gyokuro Gyokusui (Senshun-Honten Co., Osaka)
- [Non-Alcoholic Drinks] Hojicha (Nakamura Tokichi Honten Co., Ltd., Kyoto)