

APMEC 2027 Conference Dinner

1. Course meal (Regular)

MENU

Japanese appetizers

Grilled Spanish mackerel marinated in
sweet Kyoto white miso (Saikyo-style)
Grilled wheat gluten with aromatic sansho miso
Hyo-tei style soft-boiled egg
Teriyaki chicken with sansho flavor
Grilled squid glazed with egg yolk
Asparagus wrapped in smoked salmon

Fish

Lobster and Kyoto carrot wrapped in fresh yuba, served with
braised Shogoin radish (Kyoto heirloom vegetable)

Beef

Low-temperature cooked wagyu beef
with Kyoto heirloom taro and burdock frit

Rice and soup

Rice and Kyoto-style white miso soup with mochi rice cake
Kyoto pickles

Dessert

Japanese sweets

Japanese tea

Bread

Prepared and served by Kyoto International Conference Center

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2. Course meal (Fish course, meat- and alcohol-free)

MENU

Japanese appetizers

Kyoto turnip marinated in sweet Kyoto white miso (Saikyo-style)
Grilled wheat gluten with aromatic sansho miso
Chrysanthemum-shaped pickled radish
Teriyaki eggplant, grilled tofu with miso
Asparagus wrapped in sliced root vegetables

Fish

Lobster and Kyoto carrot wrapped in fresh yuba, served with
braised Shogoin radish (Kyoto heirloom vegetable)

Fish

Crispy-scaled fried Tilefish
with Kyoto heirloom taro and burdock frit

Rice and soup

Rice and Kyoto-style white miso soup with mochi rice cake
Kyoto pickles

Dessert

Japanese sweets

Japanese tea

Bread

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3. Course meal (Buckwheat- and lactose-free)

MENU

Japanese appetizers

Grilled Spanish mackerel marinated in
sweet Kyoto white miso (Saikyo-style)
Grilled wheat gluten with aromatic sansho miso
Hyo-tei style soft-boiled egg
Teriyaki chicken with sansho flavor
Grilled squid glazed with egg yolk
Asparagus wrapped in smoked salmon

Fish

Lobster and Kyoto carrot wrapped in fresh yuba, served with
braised Shogoin radish (Kyoto heirloom vegetable)

Beef

Low-temperature cooked wagyu beef
with Kyoto heirloom taro and burdock frit

Rice and soup

Rice and Kyoto-style white miso soup with mochi rice cake
Kyoto pickles

Fruit

Seasonal fruits

Japanese tea

Bread

Prepared and served by Kyoto International Conference Center

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4. Course meal (Shrimp- and crab-free)

MENU

Japanese appetizers

Grilled Spanish mackerel marinated in
sweet Kyoto white miso (Saikyo-style)
Grilled wheat gluten with aromatic sansho miso
Hyo-tei style soft-boiled egg
Teriyaki chicken with sansho flavor
Grilled squid glazed with egg yolk
Asparagus wrapped in smoked salmon

Fish

Scallops and Kyoto carrot wrapped in fresh yuba, served
with braised Shogoin radish (Kyoto heirloom vegetable)

Beef

Low-temperature cooked wagyu beef
with Kyoto heirloom taro and burdock frit

Rice and soup

Rice and Kyoto-style white miso soup with mochi rice cake
Kyoto pickles

Dessert

Japanese sweets and fruits

Japanese tea

Bread

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5. Course meal (Vegetarian)

MENU

Vegetable appetizers

Kyoto turnip marinated in sweet Kyoto white miso (Saikyo-style)

Grilled wheat gluten with aromatic sansho miso

Chrysanthemum-shaped pickled radish

Grilled eggplant with sansho flavor, grilled tofu with miso

Herbs, sprouts, and colorful vegetables

Kyoto-Tamba-grown shimeji mushrooms

and Kyoto carrot wrapped in fresh yuba, served

with braised Shogoin radish (Kyoto heirloom vegetable)

Omi konjac with truffle flavor, served with

Kyoto heirloom taro and burdock frit

Rice and soup

Rice and Kyoto-style white miso soup with mochi rice cake

Seasonal vegetables pickles

Dessert

Japanese sweets and fruits

Japanese tea

Bread

Prepared and served by Kyoto International Conference Center