





Thursday	Private compartment (Car 1-3)		<p>Multi-tiered lunch box course packed with the four seasons of Kumamoto</p> <p>Hanakomachi (Uekimachi, Kumamoto City, Kumamoto Prefecture) https://www.facebook.com/uekihanakomachi/</p> <p>With this course meal, you can enjoy the terroir of Kumamoto—a taste that has been woven together with the hands and feelings of many into a simple, yet seasonally fresh tapestry of dishes made with locally-grown ingredients delivered daily by producers.</p> <p>Taste and experience the stories behind each dish that have been prepared to pair with the scenes outside your window.</p>
	Green seat (Car 5-6)		<p>A rich and flavorful meal packed with local ingredients</p> <p>Japanese Cuisine Tagami (Tamana City, Kumamoto Prefecture) https://www.instagram.com/japanese_cuisine_tagami_no.1/</p> <p>This meal presents you with the flavors of northern Kumamoto Prefecture made with carefully selected ingredients that have been produced for local consumption, including rice from Nankan in the Tamana area and mountain vegetables from Mt. Aso and Mt. Shodai. The healthy dishes made with mountain vegetables are gentle on the body, making them especially popular.</p>
Friday	Private compartment (Car 1-3)		<p>French cuisine that allows you to enjoy the flavor of ingredients from Kagoshima</p> <p>French Kitchen Syunsai (Kagoshima City, Kagoshima Prefecture) https://www.facebook.com/syunsai.tyuo</p> <p>Kagoshima, the southernmost part of Kyushu, is abundant with ingredients that have been nurtured by its warm climate. This restaurant captivates many people with its exclusive original French cuisine that has been prepared with skilled techniques and knowledge. The soup that comes with this meal, which has been made with locally harvested seasonal vegetables, as well as the handmade sweets are also appealing.</p>
	Green seat (Car 5-6)		<p>Local delicacies made with love Handmade lunch boxes with colorful Satsuma dishes</p> <p>Mori-no-Bento Yamadaya (Kirishima City, Kagoshima Prefecture) https://yamadaya-bento.com/</p> <p>Locally grown ingredients from Kirishima, including rice and vegetables, are used to make this bento (lunch box) containing dishes that are gentle to both the body and mind, without using additives in order to bring out the natural flavor of the ingredients.</p>

Saturday	Private compartment (Car 1-3)	 	The four seasons of Miyazaki experienced through "Seasonal Cuisine" Seasonal Cuisine Kawano (Miyazaki City, Miyazaki Prefecture) https://www.kisetu-kawano.jp/
			<p>This meal offers traditional kaiseki dishes with carefully selected seasonal ingredients and is prepared with expert techniques to allow you to enjoy the flavors of each season. Enjoy an elegant time with flavors and a presentation that brings out the texture of the ingredients.</p>
Saturday	Green seat (Car 5-6)	 	Neapolitan home cooking with ingredients from Miyazaki pappacarbone (Miyazaki City, Miyazaki Prefecture) https://pappacarbone.com/
			<p>This meal expresses classic Neapolitan home cooking using seasonal ingredients from Miyazaki. The chef and local producers have teamed up to create an array of dishes that are easy to enjoy as staples of home cooking yet are unique to this restaurant. Enjoy this Italian cuisine that you can only taste here.</p>
Sunday	Private compartment (Car 1-3)	 	The taste of 100 years of history and tradition. Japanese Cuisine Chikushitei (Nakatsu City, Oita Prefecture) https://chikushitei.com/
			<p>Established in 1901, this long-standing traditional Japanese restaurant was awarded one Michelin star in the "2018 Special Edition Kumamoto and Oita Michelin Guide."</p> <p>This meal has been specially prepared with a focus on the four seasons of Japan and local ingredients to offer you several delicate and gentle dishes that can be said to embody the essence of Japanese cuisine. Enjoy Nakatsu's specialty, pike conger eel that has been raised in the Buzen Sea, along with plenty of seasonal ingredients from the bountiful nature of Oita.</p>
Sunday	Green seat (Car 5-6)	 	Enjoy the blessings and traditions of Oita in a new way Shiki-no-Aji Ginnan (Oita City, Oita Prefecture) http://www.ginnan.info/
			<p>A renowned Japanese restaurant that expresses the delicacy and dynamism of Japanese cuisine through its traditional kaiseki cuisine.</p> <p>This meal consists of "Bungo cuisine" that has been created with the traditions and techniques of Japanese cuisine and uses the rich ingredients of Oita and the food culture fostered by its complex topography, natural conditions, and historical background. Experience the challenge and evolution of a new cuisine.</p>

Monday	Private compartment (Car 1-3)	 	A new way to enjoy Japanese food Nagaoka (Fukuoka City, Fukuoka Prefecture) http://shu-nagaoka.fukuoka.jp/ <p>A Japanese restaurant that shines brightly with one Michelin star in Hakata Nishinakasu, where gourmet restaurants put their skills to the test in competition.</p> <p>This meal features carefully selected seasonal vegetables as well as fish, and the chef faces each ingredient with care to further bring out its original flavor. Enjoy a variety of dishes that show the heritage of Japanese cuisine while also experiencing the passion of Nagaoka's challenge to take on new Japanese cuisine.</p>
	Green seat (Car 5-6) (Until March 2, 2025)	 	A fusion lunch that will bring you on a journey through West Kyushu Nishimura Takahito La cuisine créativité (Fukuoka City, Fukuoka Prefecture) https://nishimura-takahito.com/creativite/ <p>A fusion restaurant with one single Michelin star, that is also located in an old, traditional Japanese house in a residential area away from the city center.</p> <p>This meal uses ingredients encountered on the day of its creation that are different from the day before to produce dishes unique to that day, unlike anything that could be offered the day before. Enjoy a specialty that is unique to that very day.</p>
Monday	Green seat (Car 5-6) (From March 3, 2025)	 	Seeking for New Possibility of Combining Creative Chinese Cuisine and Japanese Tea Sago (Fukuoka City) https://sagou-tea.com/ <p>The chef at this restaurant, exploiting his long experience with a variety of genres of restaurants, serves special creative Chinese cuisines. Freed from the fixed association of Chinese tea with Chinese cuisines, his restaurant pursues new possibilities of pairing up Chinese cuisines with Yame tea and other traditional Japanese tea in Fukuoka. Savor some relaxing time with meticulously prepared dishes.</p>

*All food images are for illustrative purposes only.

*The meals use ingredients that are in season according to the time of year.