

A Seven Stars in Kyushu tour including a pre-journey dinner event

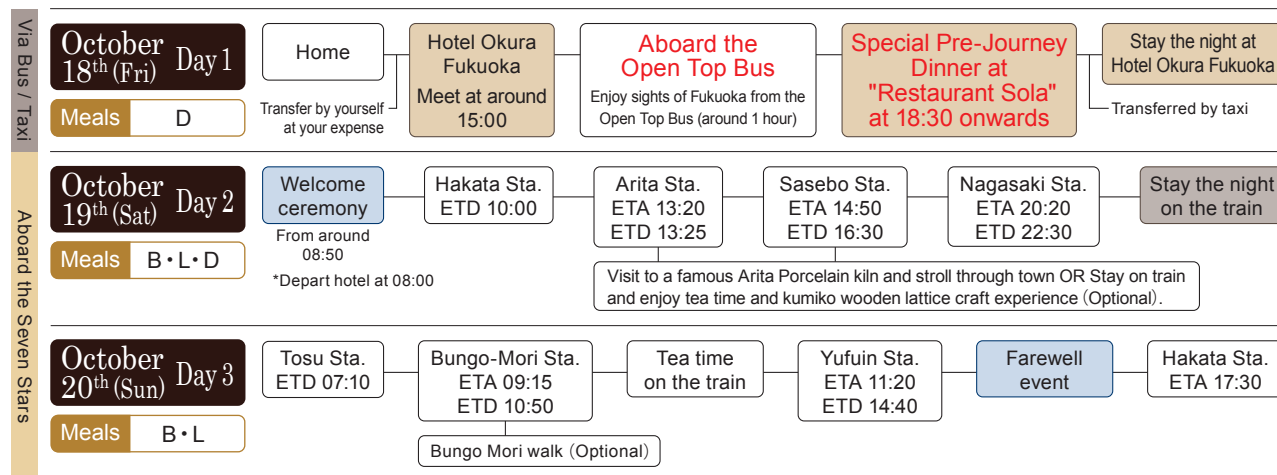
## Special Pre-Journey Dinner + 2D1N Seven Stars Journey

“Seven Stars in Kyushu” will be hosting a “Special Pre-Journey Dinner” to take place the day before train departure. On the way to the “Restaurant Sola”, the venue for the “Pre-Journey Dinner” participants will receive a special guided tour on the “Fukuoka Open Top Bus” where they will be introduced to the history and culture of Fukuoka, a city constantly developing as the “Gateway to Asia”. In the evening before departing on the train, participants will enjoy a special dinner prepared by Hiroki Yoshitake, an exceptional chef known in Paris, France, as well as introductory guide from the crew. We aim to provide an exceptionally luxurious experience for this trip.



(Photo: Fukuoka City)

### Trip schedule / Travel route



\*Please be aware that the above schedule is subject to change.

### Departure date and fares • October 18<sup>th</sup> 2019

Room type (Seven Stars)	Accommodation (day 1)		Fares (yen per person)		
	Hotel		3 person / 1 room	2 people / 1 room	1 person / 1 room
Suite (12 rooms)	Hotel Okura Fukuoka	Luxury Twin (12 rooms)	—	¥580,000	¥830,000
Deluxe Suite B (1 room)		Deluxe Twin (1 room)	¥635,000	¥665,000	¥970,000
Deluxe Suite A (1 room)		Deluxe Twin (1 room)	¥665,000	¥705,000	¥1,025,000

\*Guests will board the Seven Stars on day 2 and 3.

\*Above fares include “Special Pre-Journey Dinner at Restaurant Sola”, “accommodation fee for Hotel Okura Fukuoka” and “transportation fees of Open Top Bus as well as taxi from the restaurant”.

[NOTE] From the Deluxe Suite A observation window, it is possible to enjoy views from the end of the train. Depending on the direction and the position of the train engine, views may be blocked in some parts of the journey.

#### Summary

- Start and finish point : Meet at Hotel Okura Fukuoka, dismiss at Hakata Station
- Minimum number of passengers : 20 people.
- Number of passengers : 30 people maximum (2 persons per room for the 12 Suite rooms, and 3 persons per room for the 2 Deluxe Suite rooms).
- Condition : All passengers must be over 12 years old.
- Tour conductor : There will not be a tour conductor, but the crew will guide passengers.
- Bus company : JR Kyushu Bus Company, Nishi-Nippon Railroad Co., Ltd. (Include a use of taxi in part).
- Accommodation : 1st night: Hotel Okura Fukuoka, 2nd night: Sleep on train.
- Other : • Please note that it is not possible to only participate in the Seven Stars in Kyushu portion of the tour.  
• Please see Summary of all tours on P.5 for details of Seven Stars in Kyushu.

#### [Precautions Regarding Open Top Bus]

We reserve the right to suspend or cancel tours due to circumstances that may compromise safety, such as stormy weather or the issuance of an official storm advisory or alert. Traffic restrictions due to public events, etc., may cause changes in the route or suspension of the tour. On rainy days we will hand out rain ponchos. There are no toilets on the bus nor toilet stops along the way. Use of an umbrella or parasol on the bus is prohibited.

### • Aboard the “Fukuoka Open Top Bus” to the venue for “Special Pre-Journey Dinner”.



(Photo: Fukuoka City)

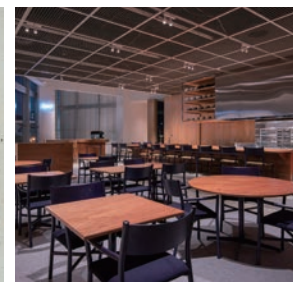


(Photo: Fukuoka City)

We will be providing our first exclusive charter on the “Fukuoka Open Top Bus” for those participating in the “Special Pre-Journey Dinner”. The bus will take participants along a special route through the main tourist attractions including Hakata, Fukuoka area and the seaside area of “Momochi” to allow everyone to experience the history, nature, ocean and breeze of Fukuoka City. “Fukuoka Open Top Bus”, a roofless two-story bus, offers a unique view of Fukuoka that can only be experienced on such a tour. (Off-bus sightseeing is not included.)



### • Special Pre-Journey Dinner at “Restaurant Sola”



Hiroki Yoshitake is a chef who has worked in Paris for the last ten years. He has earned a Michelin star for his “Restaurant Sola” and is loved by many regardless of nationality. Hiroki recently returned to his home island in Kyushu and newly opened “Restaurant Sola” at Bayside Place, Hakata in December 2018. The theme of the restaurant is “Enjoy the day more with food” and offers superb hospitality with special dishes using fresh seasonal ingredients.



#### Profile of Hiroki Yoshitake

Born in Imari City, Saga Prefecture. Hiroki moved to France in 2008 after training at “La Rochelle” under master of French cuisine, Hiroyuki Sakai. He then trained at “Astrance”, Michelin 3-star restaurant, and “Ze Kitchen Galerie”, where he learned about state-of-the-art French cuisine. In 2010, he opened his own restaurant “Sola” in the 5th district of Paris and after only a year and three months, he achieved a Michelin star. In 2014, he oversaw the menu for in-flight meals of international JAL First Class and Business Class flights. In the same year, he also won a grand prize at second “RED U-35”, the largest cooking competition in Japan.

### • “Shinobue” flute performance only for Special Pre-Journey Dinner Trip



Kazuya Sato, a professional musician, will be doing a special performance for this trip using the Japanese bamboo flute “shinobue”, an instrument seen throughout Japanese history. Feel the flute’s warm tones gently envelope you as you spend time on the “Seven Stars in Kyushu”.

#### Profile of Kazuya Sato

Born in Karatsu City, Saga Prefecture. He first learned to play the flute when he was in junior high school when studying the “Karatsu Kunchi” festival. After graduating from university, he discovered the “shinobue” and was so fascinated by its timbre that he decided to become a shinobue flautist. He made his major debut with record label Nippon Columbia in 2016 and now engages in many musical endeavors in Tokyo. His numerous works are evaluated as “21st Century Nostalgia”, the melody of which is simple and gentle, yet soulful “music without lyrics”, invoking nostalgia and a feeling of warmth.