7<sup>th</sup> Anniversary Premium Kyushu Tours

# 4D3N tour to celebrate Christmas on the Seven Stars





# **Departure Date** • December 22<sup>nd</sup> (Tue) 2020

### Schedule / travel route

**Tour C** 



### \*"optional" activities are included in the fare

### **Special Christmas Concert**

In the latter half of the Meiji era (1868-1912), Moji port was an active international trade port, similar in scale to Kobe and Yokohama. Today, one can enjoy the retro Western-influenced architecture around the port area, many which have been preserved. Moji port is the first destination of the 4 days 3 nights journey, and the Moji Station building was recently restored and reopened in 2019. In this tour, guests will be treated to a special Christmas concert in this Taisho era (1912-26) like retro area.

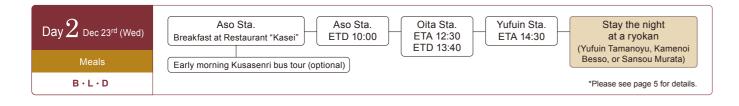


#### Debuted as a pianist at the age of 15 in 1974. In 1981, he studied subjects such as piano, composition, arrangement and harmony at Berklee College of Music. Upon returning to Japan. Iwasaki was based mainly in Tokyo, and focused on jazz music. He performed live with many top musicians from Japan and international artists. Iwasaki used his skills to perform and arrange Latin American music, European music, and other popular music. In 2008, he was awarded the

Daisuke Iwasaki (Pianist)

Culture Prize by Fukuoka City. Iwasaki has been the music director for the Seven Stars since spring 2018. This tour will feature a special Christmas celebration performance from Iwasaki.





This one of a kind 4 day 3 night plan includes premium content for the Christmas and New Year season. This will include a special Christmas concert by the music director of the Seven Stars, Mr. Daisuke Iwasaki. Christmas Eve will be celebrated with a special dinner by chef Hiroyuki Sakai, considered by many to be the leading chef for French cuisine in Japan. Chef Sakai will collaborate with chef Shinichiro Miyamoto, who is the chef of the French cuisine dinner on day 3 of the 4 day journey. Guests will surely enjoy the exclusive contents of this plan, and create unforgettable memories.

Day $3$ Dec 24 <sup>th</sup> (Thu)	Depart ryokan ETD 09:30	Beppu Sta. ETD 11:00	Minami-Miyazaki Sta. ETA 16:20 ETD 17:45	Kagoshima Sta. ETA 21:30 ETD 23:10	Kagoshima -Chuo Sta. ETA 23:15	Stay the night on the train
Meals	*A private bus is used					Special Christmas
B·L·D	for transportation from Yufuin to Beppu Sta.	Sightseeing in Miya	Dinner Event			

# Special Seven Stars Christmas Dinner Event with Chefs Sakai and Miyamoto





### Chef Hiroyuki Sakai

Born in Kagoshima in 1942, Sakai began training in French cuisine from the age of 17. He then and moved to Australia to train at the age of 19 for a year and a half, then returned to Japan. Sakai then trained at several prestigious restaurants in Tokyo, before in 1980 opening his first French restaurant "La Rochelle' in Minamiaoyama, at the age of 38. Since then, Sakai has continued to be a pioneer for French cuisine in Japan and was awarded the Chevalier de l'ordre du Merite Agricole (Knight of the Order of Agricultural Merit) from the French government in 2005. His dishes are known for their beautiful tones of color and the Japanese Kaiseki-Style decoration.

#### Chef Shinichiro Miyamoto Born in Kagoshima in 1963, Miyamoto trained at a local hotel, then moved to Tokyo to become an apprentice of Hiroyuki Sakai. In 2006, Sakai became the "Food Producer" of Manor House Shimadu Shigetomisoh, and with his strong wishes, Miyamoto became the head chef. Miyamoto says that he focuses on imagining the smiles of each guest as he creates his dishes with the utmost of care.

Day $4$ Dec 25 <sup>th</sup> (Fri)	Kagoshima-Chuo Sta.	3 train views	Okoba Sta.	Hitoyoshi Sta.	Farewell	Hakata Sta.
Meals	ETD 04:40	07:50	ETA 08:15 ETD 09:10	ETA 09:20 ETD 10:50	event	ETA 15:20
B·L						

# Departure dates and fares

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Room type	Ac	commodation (day 2)	Fares (yen per person)			
(Seven Stars)	Ryokan name	Room type	3 people / 1 room	2 people / 1 room	1 person / 1 room	
Suite (12 rooms)	Yufuin Tamanoyu	Japanese & Western (4 rooms)		¥831,000	¥1,482,000	
	Kamenoi Bessou	Japanese (3 rooms)		¥846,000	¥1,528,000	
		Japanese & Western (1 room)		¥846,000	¥1,528,000	
	Sansou Murata	① Annex Japanese & Western (2 rooms)		¥831,000	¥1,482,000	
		② Annex Japanese & Western (2 rooms)		¥846,000	¥1,528,000	
Deluxe Suite B (1 room)	Yufuin Tamanoyu	Japanese & Western (1 room)	¥839,000	¥958,000	¥1,610,000	
Deluxe Suite A (1 room)	Kamenoi Bessou	Japanese & Western (1 room)	¥979,000	¥1,102,000	¥1,881,000	

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\*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



Head chef of Manor House Shimadu Shigetomisoh, Miyamoto has served the dinner on the third day of the 4 day 3 night Seven Stars in Kyushu journey since 2018. On this tour, Miyamoto will be joined by his mentor, Hiroyuki Sakai aka "Monsieur", who together will serve a special dinner onboard the Seven Stars as it travels in their hometown, Kagoshima. Guests will be treated to a special dinner only available onboard the Seven Stars, with a focus on Kagoshima and Kyushu.



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

\*All photos used are for illustrative purposes