

A journey to discover the beauty of Kyushu

Kyushu abounds with charm that is profound and emotionally stirring.

A “Seven Stars in Kyushu” journey delivers the as-of-yet unknown charm of Kyushu to you.

Rediscover novel encounters with the following journeys.

Journeys around Kyushu aboard the “Seven Stars in Kyushu”

P.2 ★ Process from application to departure

★ Journeys of cruise train “Seven Stars in Kyushu”

The charm of a journey on “Seven Stars” lies in its carriages, its cuisine, the local hospitality you’ll experience, and the interactions you’ll have with the train’s crew. The Seven Stars train carriages are the pure essence of artisan skill and heart, and are unique in the world. Its cuisine, infused with thought and effort, uses ingredients from Kyushu, abundantly, which is considered to be a treasure trove for food. Those features, along with the heart-warming hospitality you’ll experience with locals at the stops on your journey and your interactions with the train’s crew are what give Seven Stars its charm.



P.3-6 4 Days 3 Nights Journey Autumn-Winter route

P.7-8 2 Days 1 Night Journey Autumn-Winter route

★ 7th Anniversary Premium Kyushu Tours

The “Seven Stars in Kyushu” is celebrating its 7th anniversary in 2020 after starting to run on October 15th 2013. In celebration of this anniversary, we have prepared several “Premium Kyushu Tours” journeys. We hope that guests can discover deep Kyushu on these tours.



P.9-12 Tour A: 4D3N tour to feel the nature of Aso with “Aru Ressha” Tour B:

P.13-14 Tour C: 4D3N tour to celebrate Christmas on the Seven Stars

P.15-16 Tour D: 2D1N tour full of flowers from Nicolai Bergmann

★ Premium Pre-Journey Dinner + Seven Stars in Kyushu 2D1N Journey

On the day before the 2D1N Seven Stars Journey, guests can celebrate the start of the tour with a Premium Pre-Journey Dinner together. This dinner features a specially created menu exclusive for guests on this tour.



P.17-18 Special Pre-Journey Dinner + 2D1N Seven Stars Journey

From application to departure

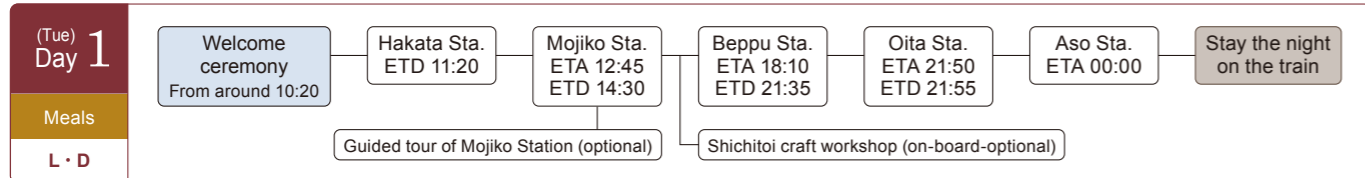
1	Application	Once you have decided on the particular journey and date that you would like to apply for, please make an online application at the address stated in the application procedure below. Applications for October 2020 to March 2021 journeys: Please note that if applications exceed available rooms, a lottery will be conducted to draw participants. <u>Application period: April 1st to 22nd 2020.</u> <u>Application procedure: Please apply via the form on the official Seven Stars homepage between 10:00 April 1st to 23:59 April 22nd 2020. (JST)</u> * The results of the lottery will be sent to all applicants by around late May 2020.
2	Application procedure	Please apply via the official application form on the Seven Stars website. Home page : https://www.cruisetrain-sevenstars.jp/english/ Form : https://www.cruisetrain-sevenstars.jp/english/application/
3	Payment of fare	We will send passengers an invoice via e-mail. Passengers must pay the full amount by credit card by the specified date. Information regarding the procedures and application flow will be sent beforehand by e-mail.
4	Pre-departure contact	Passengers will be contacted at least one month before their day of departure via e-mail. We will confirm the passengers excursions, and will also ask about passengers pre and post journey plans, status of health, and food allergies etc.
5	Forwarding of final itinerary	A digital copy of the final schedule will be forwarded to all passengers at least two weeks before departure via e-mail. This will contain important information relating to meeting places and times, accommodation, and updated information on the journey. Please make note of the journey dates on the final itinerary as dates quoted on pamphlets are subject to change. A printed copy will be given to passengers at “Kinsei Lounge”.
6	Day of departure	Please arrive at the designated meeting place, the Kinsei Lounge in Hakata station, at the scheduled time as stated in the final itinerary. Here at Kinsei Lounge, passengers will be welcomed by Seven Stars staff and crew.

*All photos used are for illustrative purposes.

Autumn - Winter 4 Days 3 Nights Journey



Schedule / travel route



**optional activities are included in the fare

Mojiko Station

Built in 1914, the Mojiko Station Building has played an important part in history as Kyushu's railhead station. This tranquil, elegant, and modern Western structure was designated as one of Japan's Important Cultural Properties in 1988, and re-opened after 6 years of refurbishment in March 2019.



Kunisaki Shichittoi Rush Workshop

Shichittoi is a plant cultivated on the Kunisaki Peninsula in Oita Prefecture and used to make Ryukyu tatami mats. Try your hand at making small articles on board the train.



(Wed) Day 2



Restaurant "Kasei"

Designed by Eiji Mitooka, restaurant "Kasei" (Mars) was built new on the platform of Aso Station especially for Seven Stars in Kyushu passengers. Guests can relax and enjoy their breakfast here in this comfortable lodge adjacent to the train.

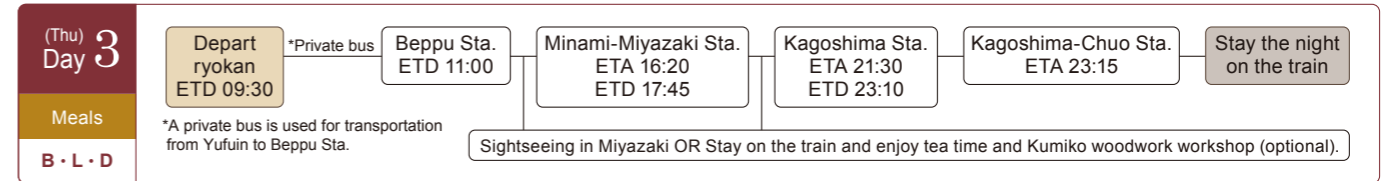


Aso

The overwhelming scale of Mt. Aso led to it being worshipped by locals since ancient times. Seven Stars in Kyushu visits Aso every week, where guests can feel a true coexistence with nature.



On this route, you will ride the "Seven Stars in Kyushu" cruise train around 5 of Kyushu's prefectures (Fukuoka, Oita, Miyazaki, Kagoshima, and Kumamoto), and can enjoy off-board excursions along your journey. On the 2nd night of your journey, we've also prepared for you to stay at one of Japan's most well-known hot springs, "Yufuin Onsen". You'll also enjoy a concentration of the charm of Kyushu and its bountiful nature, including views of tropical landscapes with vast stretches of ocean and sky, as well as spectacular scenery that is counted among Japan's top three best views from a train.



Sightseeing in Miyazaki / Tsuno Winery

This winery is located on a hill in Tsuno, Miyazaki, and has views of the Pacific Ocean and Miyazaki plains. After a guided tour of the wine cellar, guests will have time to enjoy wine samples and shopping.



Kumiko Workshop / Tea Time

The Kumiko woodwork that embellishes the interior of the Seven Stars does not use a single nail. Instead, each minuscule, thin, wooden chip is fitted together by hand in this traditional technique. Try your hand at assembling a Kumiko woodwork, while enjoying views of the Hyuga-Nada Sea, and tea time.



*See P.7 for information about Kumiko woodwork

(Fri) Day 4



Hisatsu Line Top 3 Train Views in Japan

On this line, you'll enjoy the true charms of railway travel. The majestic views from the train's windows, which are among the best three in Japan; the loop lines and switchbacks that exist to conquer the steep slopes, and the charming stations along the line that still bear vivid traces of bygone days.



Places of interest for excursion

Okoba Station

This wooden station building is located on a loop line. Guests can enjoy looking at the unique design of the waiting room, and the business cards which have been placed all over the walls.



Aoi Aso Shrine

Five of the structures of this shrine have been designated as National Treasures of Japan; the main hall, the offering hall, the oratory, the two-storied Romon gate and corridor.



Kinsei Lounge - Welcome to the Seven Stars

Kinsei Lounge

A journey on the Seven Stars in Kyushu starts at Kinsei Lounge, inside Hakata Station. Guests are welcomed here with an original dessert from Takao Mishima, "Gâteau Frais de la Maison 16°", together with a beverage to match.



Chef intro.



Gâteau Frais de la Maison 16°
Owner / Chef

Takao Mishima

Born in 1944 in Fukuoka City, Takao learnt the basics of pastry at the Imperial Hotel (Tokyo), before travelling to Europe to train. He trained at a famous store in Europe for 4 years, before returning to Japan to open "Gâteau Frais de la Maison 16°" in 1980.

*Please be aware that the above schedule is subject to change.
*All photos used are for illustrative purposes.

Yufuin Tamanoyu (5 rooms)

- Room types**
- Japanese & Western: 1 room 100㎡ (Deluxe Suite B)
 - Annex Japanese & Western: 4 rooms 72-78㎡ (Suite rooms)

Information

- Meals: Dinner and breakfast in dining room.
- Facilities: TV, refrigerator, safe, free internet, amenities.
- Wheelchair access to the entrance of the rooms (there is a difference in level on floor inside the rooms).

Yufuin Tamanoyu began as a Zen temple sanitarium in Showa Year 28 (1953). Small cottages are scattered through a 9,900㎡ mixed forest. Enjoy the four seasons at Yufuin through the new green of the forest, wildflowers swaying in the wind, and the songs of birds in flight. Spacious guestrooms, abundant hot springs, soft light through the trees... Relax and enjoy a day of rest at Yufuin.



Yufuin Tmanoyu Exterior



Annex Japanese & Western



Communal bath

Kamenoi Bessou (5 rooms)

- Room types**
- Japanese & Western: 1 room 120㎡ (Deluxe Suite A)
 - Japanese & Western: 1 room 90㎡ (Suite rooms)
*Please note this room has stairs.
 - Japanese style: 3 rooms 70-80㎡ (Suite rooms)

Information

- Meals: Dinner and breakfast in guest room.
- Facilities: TV, refrigerator, safe, free internet, amenities.
- Wheelchair access to the entrance of the rooms. (There is a difference in level on floor inside the rooms).

A quiet, venerable old inn on an approximately 33,000㎡ lot on the shore of Kinrin Lake. Enjoy time that flows gently and the changing views of the seasons. Dishes created with local ingredients, smooth hot water that flows directly from the spring, the sound of rustling leaves and birdsong. Enjoy the early-morning mist on Kinrin Lake and the fresh green of the garden.



Kamenoi Bessou Exterior



Japanese Style



Japanese & Western

Sansou Murata (4 rooms)

- Room types**
- Annex Japanese & Western: 2 rooms 59-63㎡ (Suite rooms)
 - Annex Japanese & Western: 2 rooms 132㎡ (Suite rooms)
*Please be aware that the bedroom is on the second floor, and is connected by stairs.

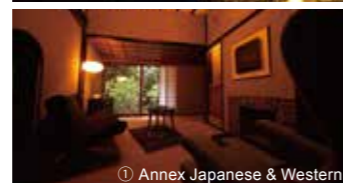
Information

- Meals: ① Annex Japanese & Western 59-63㎡: Dinner and breakfast in guest room.
② Annex Japanese & Western 132㎡: Dinner in guest room, breakfast in dining room (private room).
- Facilities: TV, refrigerator, safe, free internet, amenities.
- No wheelchair access to the rooms.

A mountain retreat that's composed entirely of cottages, built in the quiet foothills of Mt. Yufudake, far from the noise of the city. Spend time that isn't bound by the clock in these spaces, which are old, reclaimed private houses that have been restored according to novel, modern ideas. Savor "creative mountain village cooking": Japanese dishes with a subtle European flair.



Sansou Murata Exterior



① Annex Japanese & Western



① Annex Japanese & Western

Delight in the Seasonal Treasures Cultivated on the Island of Kyushu that Fill Your Meals Over 4 days and 3 nights

Day 1

Lunch | Yamanaka (Japanese cuisine)



Yamanaka has been frequented by food connoisseurs from all over Japan as the go-to place for Hakata-style sushi since 1972. Guests on board the Seven Stars will be served freshly made sushi by the highly skilled chefs of this establishment.

Dinner | Hosun (Creative Japanese cuisine)



This hideout restaurant that serves Japanese fusion cuisine is located in a quiet corner in downtown Oita City. From the dishware to the presentation, each plate is prepared with care. These delicious meals, filled with the delights of Oita that express the region's landscape and passage of the seasons, will satisfy even the heart.

Day 3

Breakfast | Japanese / Western cuisine served at guest's ryokan

Lunch | Wakaeya (Japanese cuisine)



Founded in 1698, Wakaeya is a long-established, traditional Japanese restaurant in Kitsuki City, Oita Prefecture, with a history that goes back more than 300 years. The secret behind the flavor of this famed dish, this sauce is called Ureshino, after the fact that the local lord had commented, "Ureshiinoo... (How delightful this is!)" upon eating this chazuke (rice with tea).

Dinner | Manor House Shimadu Shigetomiso (French cuisine)



The head chef selects farm-fresh ingredients, which are delivered directly from contract farmers to guarantee origins and producers. On the final night of your trip, the hospitable chef will serve gentle yet deeply flavorful, made-in-Satsuma French cuisine that fills the senses.

Day 2

Breakfast | olmo coppia (Western cuisine)



Located near Aso Station, Olmo Coppia is a restaurant in a traditional, 160-year-old storage house and serves hearty organic meals that are good for both body and soul. Savor the heart-warming meals that are made from scratch, using safe, organic ingredients.

Lunch | Otto e Sette Oita (Western cuisine)



The chef from this Italian restaurant focuses on using ingredients from the Oita area, and local cooking methods, such as hot spring vapor steamed dishes from Kanna-wa, Beppu. Enjoy an Italian cuisine lunch made with local ingredients and techniques, only possible here.

Dinner | Japanese cuisine served at guest's ryokan

Day 4

Breakfast | Head chef of the Seven Stars (Western cuisine)



This is a Western cuisine course prepared by the Head chef of the Seven Stars, featuring freshly picked vegetables and produce from around Kyushu. These freshly prepared dishes and original juice from Tsuno, Miyazaki, will surely serve as a great start to your day.

Lunch | Hotel & Ryokan Ayunosato (Japanese cuisine)



Enjoy the Japanese-Western lunch prepared by the chef of this long-standing traditional inn at Hitoyoshi Onsen (hot spring), located on the bank of Kuma River, which is one of Japan's 3 most rapid waterways. This region of Hitoyoshi is a treasure trove of food from both river and mountain; you will be served a beautifully presented meal cooked with seasonal ingredients that have been nurtured in the abundant, surrounding nature.

Departure dates and fares (Tuesday departure – Friday return)

• March 9th 2021

Room type (Seven Stars)	Accommodation (day 2)		Fares (yen per person)		
	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)	—	¥739,000	¥1,248,000
		Japanese (3 rooms)	—	¥754,000	¥1,294,000
	Kamenoi Bessou	Japanese & Western (1 room)	—	¥754,000	¥1,294,000
		Sansou Murata	① Annex Japanese & Western (2 rooms)	—	¥739,000
② Annex Japanese & Western (2 rooms)	—		¥754,000	¥1,294,000	
Deluxe Suite B (1 room)	Yufuin Tamanoyu	Japanese & Western (1 room)	¥795,000	¥866,000	¥1,375,000
Deluxe Suite A (1 room)	Kamenoi Bessou	Japanese & Western (1 room)	¥935,000	¥1,010,000	¥1,647,000

• December 8th 2020, January 5th, February 23rd 2021

Room type (Seven Stars)	Accommodation (day 2)		Fares (yen per person)		
	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)	—	¥688,000	¥1,197,000
		Japanese (3 rooms)	—	¥703,000	¥1,243,000
	Kamenoi Bessou	Japanese & Western (1 room)	—	¥703,000	¥1,243,000
		Sansou Murata	① Annex Japanese & Western (2 rooms)	—	¥688,000
② Annex Japanese & Western (2 rooms)	—		¥703,000	¥1,243,000	
Deluxe Suite B (1 room)	Yufuin Tamanoyu	Japanese & Western (1 room)	¥744,000	¥815,000	¥1,325,000
Deluxe Suite A (1 room)	Kamenoi Bessou	Japanese & Western (1 room)	¥884,000	¥959,000	¥1,596,000

*Please see P.8 for a summary for all tours.

*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.

*All photos used are for illustrative purposes.

Autumn - Winter 2 Days 1 Night Journey



Between Noya and Bungo-Nakamura (Kyūdai Main Line)



Schedule / travel route



**optional* activities are included in the fare

The Charms of Arita

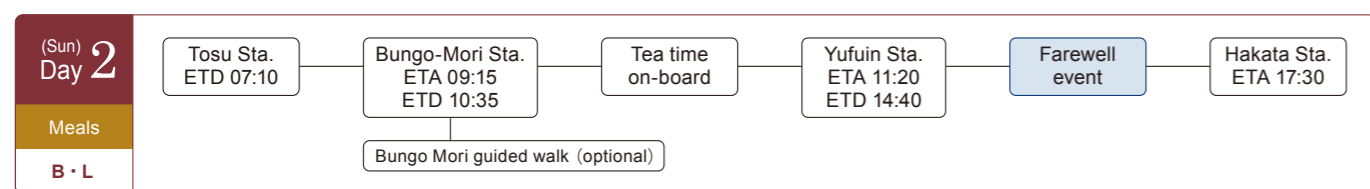
The beginnings of Japanese porcelain can be traced back to 1616 in the present Mt. Izumiyama in Arita. Arita is a town that gave birth to Japanese porcelain. Arita ware became known for its beautiful pictures in blue, red, yellow and gold on milky white spaces. Here, you will visit the kilns that boast of their pasts and traditions.

* Please note the kiln (workshop) visited changes every week.



Kumiko Woodwork Workshop

The Kumiko woodwork that embellishes the interior of the Seven Stars does not use a single nail. Instead, each minuscule, thin, wooden chip is fitted together by hand in this traditional technique. Experience on-board firsthand this traditional hand craft from Okawa, Fukuoka Prefecture.



The Old Bungo-Mori Round House

The "Bungo-Mori Round house" is located next to Bungo-Mori Station, which originally opened in 1929. In front of the Bungo-Mori Round house, there is also a "railway turntable" that changes the direction of a train.



Yufuin

The last destination of the journey is the peaceful Yufuin, Oita. Guests can enjoy their time here with views of Mt. Yufu, and beautiful Japanese countryside scenes such as the rice paddies.



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

On this route, you will ride the "Seven Stars in Kyushu" cruise train around 4 of Kyushu's prefectures (Fukuoka, Saga, Nagasaki, and Oita). The main attraction of the first day is the visit to a pottery kiln in Arita, a city that has a 400-year long history of pottery production. By visiting a historic pottery kiln and seeing the streets of Arita, you'll be able to feel the skill and beauty of traditions that were cultivated in Arita. On the 2nd day of your journey, we'll head to Yufuin. On our train of uncompromising quality, your journey will surely be exceptional.

Delight in the Seasonal Treasures Cultivated on the Island of Kyushu that Fill Your Meals Over 2 days and 1 night

Day 1

Lunch |
Head Chef of Seven Stars
(Japanese cuisine)



This is a flavorful Japanese cuisine course prepared by the head chef of Seven Stars, filled with the choicest food from Kyushu's 7 prefectures. Enjoy a leisurely lunch to start off your journey as you take in the view that passes by.

Dinner |
Hotel New Nagasaki
(French cuisine)



Honorary Executive Chef Kawabata never ceases to explore the depths of the unique gastronomy that took root in Nagasaki, which has been heavily influenced by Chinese and Western cultures for centuries. On the Seven Stars, he will skillfully prepare and serve French cuisine.

Day 2

Breakfast |
Ishidobashi Shiratsugu
(Japanese cuisine)



Ishidobashi Shiratsugu is located in the Teramachi neighborhood of Hakata district in Fukuoka City, surrounded by venerable temples and shrines. Relish the fresh, seasonal delights that are gathered at Hakata, from the comfort of your dining seat on-board.

Lunch |
Kyoyahonten
(Boxed bento)



This famous establishment has been in business for 30 years, and started with hopes to spread "Kyoto-style" bento hospitality in the Oita area. From the grains of rice to the vegetables used in the bento box, much effort has been made in using local Oita ingredients. Guests are sure to enjoy a specially prepared Seven Stars boxed bento.

Departure dates and fares (Saturday departure – Sunday return)

• October 31st, November 7th 2020

Room type (train)	Fares (yen per person)		
	3 people / 1 room	2 people / 1 room	1 person / 1 room
Suite (12 rooms)	—	¥352,000	¥607,000
Deluxe Suite B (1 room)	¥403,000	¥433,000	¥744,000
Deluxe Suite A (1 room)	¥433,000	¥474,000	¥800,000

• December 5th, 19th 2020, January 16th, 30th, February 6th, 20th 2021

Room type (train)	Fares (yen per person)		
	3 people / 1 room	2 people / 1 room	1 person / 1 room
Suite (12 rooms)	—	¥321,000	¥576,000
Deluxe Suite B (1 room)	¥372,000	¥403,000	¥713,000
Deluxe Suite A (1 room)	¥403,000	¥444,000	¥769,000

*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 for 4D3N and 2D1N tours

- Start and finish point : Hakata Station
- Minimum number of passengers : 16 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 (Includes the use of a taxi for some portions).
- Accommodation : **4 Days 3 Nights** 1st, 3rd night: Sleep on train, 2nd night: Suite (Yufuin Tamanoyu, Kamenoi Bessou, or Sansou Murata), Deluxe Suite A (Kamenoi Bessou), Deluxe Suite B (Yufuin Tamanoyu)
- Other : **2 Days 1 Night** 1st night: Sleep on train
- We do not accept the selection of specific "Seven Stars in Kyushu" rooms. Also, due to events and other plans, there may be departure dates when some rooms are unavailable.
- You are free to participate in sightseeing. (They are included in the price for the journey. "Sightseeing in Miyazaki" in 4 days 3 nights and "Visit to a famous Arita porcelain kiln or stroll through town" in 2 days 1 night needs to be reserved in advance.)
- The "Farewell Event" is an event that takes place on the final day on the "Seven Stars in Kyushu" train.

Recommended hotels near Hakata Station

"THE BLOSSOM HAKATA Premier"



The exterior appearance uses patterns of Hakata-ori textiles as its motif. The 14th floor "HAKATA floor" features 13 special rooms, and an exclusive lounge. Have a splendid time in the stylish and sophisticated Hakata Premier.

*Photos are illustrative.

*All photos used are for illustrative purposes.

Tour A
Oct 1st

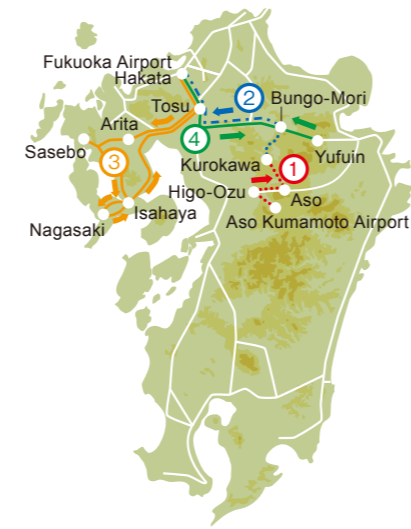
Tour B
Nov 26th

7th Anniversary Premium Kyushu Tours

4D3N tour to feel the nature of Aso with "Aru Ressha"



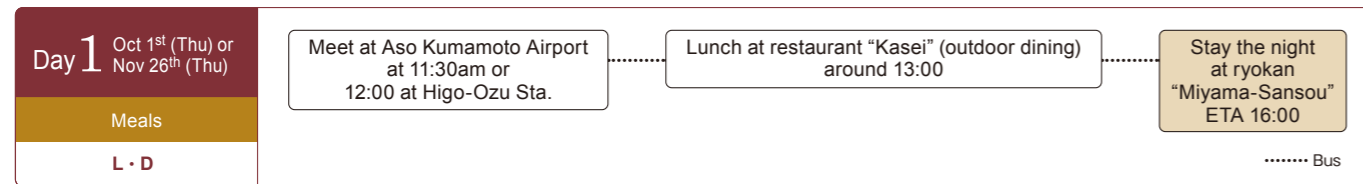
..... Bus — Seven Stars - - - - Aru Ressha



Departure Date • Tour A: October 1st (Thu) 2020, Tour B: November 26th (Thu) 2020

Schedule / travel route

*Guests will travel by bus on days 1-2, and will be on the Seven Stars on days 3-4.



Day 1

First outdoor dining event at "Kasei"

In these tours, we have planned an exclusive premium lunch at restaurant "Kasei". The chefs will prepare a meal using ingredients primarily from the Aso area, and create a special meal for the day. This meal will be prepared by one of Seven Stars chefs, Koji Konishi, who is head chef and owner of Fukuoka restaurant "Georges Marceau", and chef Naoki Takehara from restaurant "olmo coppia". Takehara will carefully select local ingredients for this special lunch, and chef Konishi will prepare the meal in front of guests. Guests are bound to appreciate the local flavors of Aso with this specially prepared lunch at "Kasei" restaurant, Aso Station.



Event photo for Premium Tour event in Yakushima



Chef Konishi

Chef Koji Konishi

Born in Nagasaki in 1967, Konishi trained in Tokyo's Aoyama, Ginza, Kokubunji etc., then opened "Georges Marceau" in Fukuoka in 2004. Up till March 2019, Konishi has served the dinner on day 1 of the 4D3N Seven Stars journey for over 6 years. Konishi's famous Seven Stars curry is available for purchase as a gift.



Chef Takehara

Chef Naoki Takehara

Born in Aso, Kumamoto in 1980. He opened "olmo coppia" in 2008, focusing on fertilizer free organic grown produce. His restaurant serves cuisine featuring freshly harvested organic vegetables, straight from the farmers. Takehara is currently in charge of breakfast at Aso for Seven Stars in Kyushu guests on day 2 of the 4D3N journey.

*Please be aware that depending on weather conditions, the outdoor dining event may be cancelled.

In these tours, before participating on a 2 day 1 night journey, guests go on a pre-itinerary tour to the Aso area (Kumamoto Pref.), and enjoy a sweet course on the "JRKYUSHU SWEET TRAIN". Here, guests can feel the vastness of nature in the Aso Area, and take in the autumn views before enjoying a specially prepared lunch at Seven Stars exclusive restaurant "Kasei". In the evening, guests will be treated at the famous Kurokawa Onsen hot spring area, when they stay at the ryokan "Miyama Sansou". On day 2, we have excursions or activities prepared, depending on the tour selected, to ensure all guests can fully enjoy their time in the Aso area. Guests will then ride a specially reserved run of the "Sweet Train", and will be served an exclusive course of sweets while they take in the rural views.



Highlights of Tour A

Day 2

A walk in the highlands: Higotai Park

Higotai Park is around 15 ha, and is located inside Ubuyama Village, which is in the northeast of Kumamoto Pref. "Higotai" (echinop setiferus) is a summer flower, which when bloomed resembles fireworks in the sky. From this park guests can take in spectacular views of Mt. Aso, Mt. Kuju, and Mt. Sobo. This park is famous for being beautiful year round, with a variety of flowers to enjoy throughout the seasons. In tour A, guests will have time to explore the park, enjoy sights of Autumn, and to experience horse riding in the highlands of Aso.

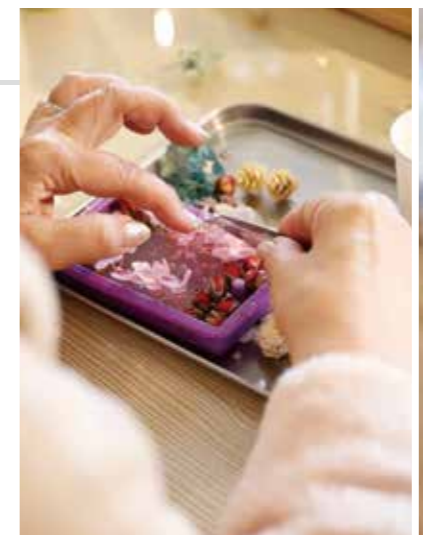


Highlights of Tour B

Day 2

Potpourri scented wax tablet workshop

Located in Minami-oguni, in the north of Aso, "FIL" is a lifestyle brand which specializes in using the local Oguni-sugi (Cedar) for wood furniture such as chairs, tables and interior accessories and fragrances. Guests on tour B will participate in a workshop where they will create their own one of a kind potpourri scented wax tablet, and can also watch how FIL extracts the essential oil from the Cedar trees.



*Please be aware that the above schedule is subject to change.
*All photos used are for illustrative purposes.

Tour A

Tour B

JRKYUSHU SWEET TRAIN “ARU RESSHA”

In 1906, despite Kyushu Railway having ordered a luxury passenger train from the J. G. Brill Company in the United States, due to Kyushu Railway being nationalized, there were never any opportunities for the Brill Passenger Car for Kyushu Railway, also known as "ARU RESSHA," to be of service. The luxury passenger "Train of Dreams," which included the most luxurious facilities of Japan at the time, revives in the summer of 2015 in Kyushu. The model is that of the late Mr. Nobutaro Hara, who had an extreme love for railways and was called a god of the global model railway. Using this model as a base, Mr. Eiji Mitooka made the designs and plans. Mr. Kento Hara, deputy director of the HARA Model Railway Museum, supervised. This plan includes riding "ARU RESSHA" from Bungo-Mori to Hakata.



Nobutaro Hara

Born in Tokyo, he had been interested in railways since childhood, and built a model for the first time when he was in the sixth grade of elementary school. He loved railways and technology his whole life, and traveled around the world building and collecting models. The number of models he possessed amounted to around 6,000 trains. In July 2012, he opened the Hara Model Railway Museum in Yokohama, which showcased some of his collection. In 2014 he passed away at the age of 95, but his passionate wishes have been inherited by this train production.



Model of "ARU RESSHA" made by Nobutaro Hara



Chef Yoshihiro Narisawa

Owner chef of restaurant "NARISAWA", in Minamiaoyama, Tokyo. Taking the rich culinary culture of the Satoyama, and the wisdom of our ancestors, he passes it

through the NARISAWA filter to create a new, independent genre called "Innovative Satoyama Cuisine". Narisawa is the director for the cuisine on the JRKYUSHU Sweet Train "Aru Ressha", and restaurant "Mikado Shokudo by Narisawa", opened in the recently restored Moji Station. Narisawa continues to focus on produce from Kyushu, and in promoting it to the world.



NARISAWA "bento"



Cocktail sweets



Soup sweets



Main sweets



Mignardise

*Please note that the pictured sweets are for illustrative purposes. The menu is subject to seasonal change.

Guide to accommodations

Day 1

Yamamizuki Miyama Sansou

Miyama Sansou is built like a village on the grounds of the historic Yamamizuki inn in Oku-Kurokawa Hot Spring, Kumamoto Prefecture. It consists of a main building, restaurant, and 8 duplex cottages that provide a total of 16 rooms with different types of hot spring baths. A variety of floor plans are available to choose from, but each room comes with its own private bath and distinctive view of the surrounding scenery that guests can enjoy while soaking. At Miyama Sansou, you put yourself inside Japan's original rural landscape.



Day 2

Hotel Okura Fukuoka (central Fukuoka)

FUKUOKA - known as the "Gateway of Asia" in Japan. Hotel Okura Fukuoka was founded in this international city with a dream. Hotel Okura's corporate philosophy has traditionally been to offer the best facilities, cuisine and service. They welcome every guest with our heart-warming hospitality to make your stay pleasant and memorable.

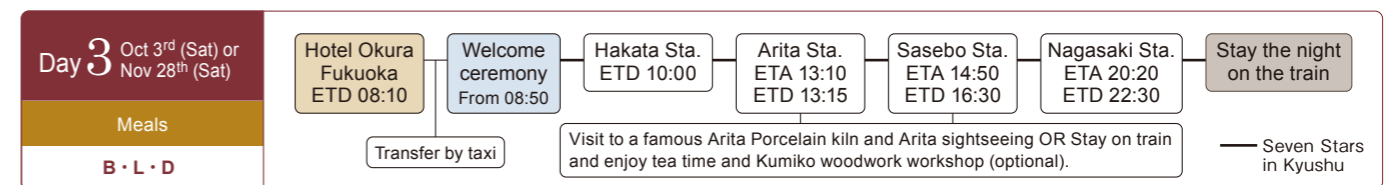


Large twin

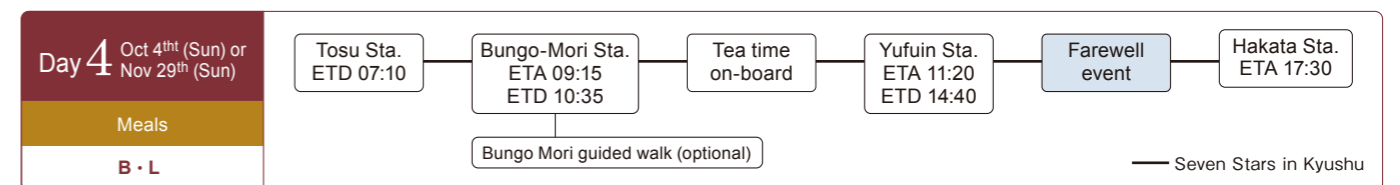


Deluxe twin

Schedule / travel route *Guests will be on the Seven Stars from day 3



optional activities are included in the fare



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

Fares and departure dates (Tour A & B)

• Tour A: October 1st (Thu) 2020, Tour B: November 26th (Thu) 2020

Seven Stars in Kyushu room type	Accommodation (night 1)		Accommodation (night 2)		Fares (yen per person)		
	Ryokan	Room type	Hotel	Room type	3 people / 1 room	2 people / 1 room	1 person / 1 room
Suite (12 rooms)	Miyama Sansou	All rooms annex type	Hotel Okura Fukuoka	Large Twin	—	¥675,000	¥1,157,000
Deluxe Suite B (1 room)				Deluxe Twin	¥666,000	¥772,000	¥1,310,000
Deluxe Suite A (1 room)				Deluxe Twin	¥696,000	¥813,000	¥1,366,000

*Guests will ride the Seven Stars in Kyushu on day 3 and 4.

*Please be aware that the dining out event may be cancelled depending on weather conditions at the time, and in this case the tour will continue, but there will be no refund of fare.

*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.

*All photos used are for illustrative purposes.

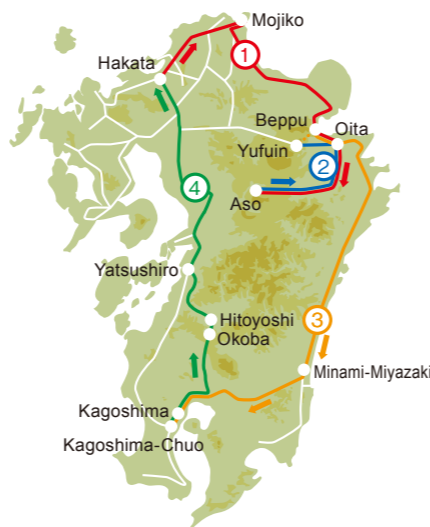
Tour A

Tour B

12

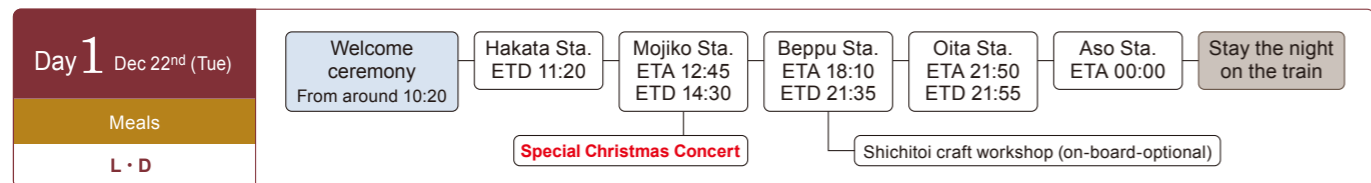
11

4D3N tour to celebrate Christmas on the Seven Stars



Departure Date • December 22nd (Tue) 2020

Schedule / travel route



optional activities are included in the fare

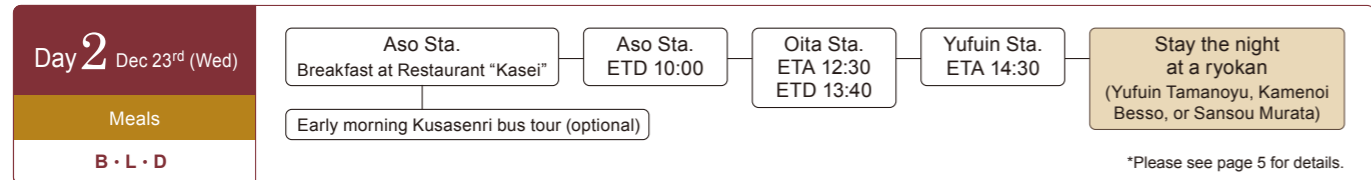
Special Christmas Concert

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 of 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.



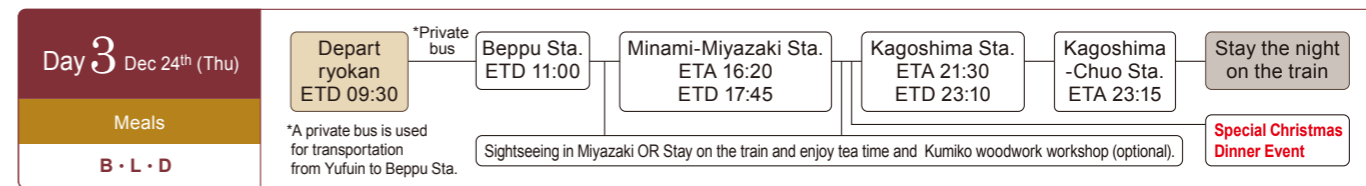
Daisuke Iwasaki (Pianist)

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 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.



*Please see page 5 for details.

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.



Special Seven Stars Christmas Dinner Event with Chefs Sakai and Miyamoto



Chef Sakai



Chef Miyamoto

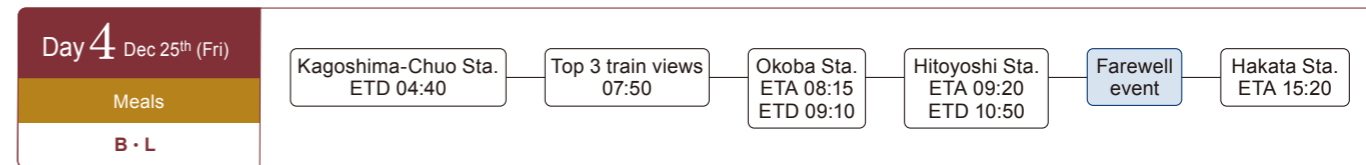
Head chef of Manor House Shimadu Shigetomiso, Miyamoto has served the dinner on the third day of the 4 day 3 night Seven Stars in Kyushu journey since 2018. On this tour, Miyamoto will be joined by his mentor, Hiroyuki Sakai aka "Monsieur", who together will serve a special dinner onboard the Seven Stars 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.

Chef Hiroyuki Sakai

Born in Kagoshima in 1942, Sakai began training in French cuisine from the age of 17. He then 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 Minamiyama, 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 Shigetomiso, 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.



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

Departure dates and fares

• December 22nd (Tue) 2020

Room type (Seven Stars)	Accommodation (day 2)		Fares (yen per person)		
	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
		Japanese (3 rooms)	—	¥846,000	¥1,528,000
	Kamenoi Bessou	Japanese & Western (1 room)	—	¥846,000	¥1,528,000
		Sansou Murata	① Annex Japanese & Western (2 rooms)	—	¥831,000
		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

*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.

*All photos used are for illustrative purposes.

2D1N tour full of flowers from Nicolai Bergmann



Between Chiwata and Sonogi (Omura line)



Departure Date • January 23rd (Sat) 2021



Flowerbox arrangement



Flower arrangement

Collaboration with Nicolai Bergmann and the Seven Stars in Kyushu

Nicolai Bergmann is one of the most famous flower artists in Japan. This journey features a special flower design by Nicolai in the interior of the “nostalgic and new” themed Seven Stars. Nicolai’s designs are a blend of European style design principals with Japanese sensitivity to detail. He will decorate the Seven Stars with an arrangement of his signature item, the flower box. During this journey, guests will also be treated to a special talk event by Nicolai. Guests will surely enjoy this special collaboration journey where they can see the Seven Stars like never before.

Nicolai Bergmann

Nicolai Bergmann is one of Japan’s most recognizable foreign artists, whose name is synonymous with contemporary floral design. Originally from Copenhagen, Denmark, Nicolai’s work in Japan has given floristry a new dimension and pushed it further into the fashion and design worlds by using his eye for color, form, balance and detail to collaborate on a range of design projects with some of the world’s most prominent design houses. Nicolai’s work unites the floral design principals of Europe with Japanese sensitivity to detail and fine craftsmanship, while embodying the confidence of Scandinavian style. The diversity of his clientele demonstrates his range as an artist, as he perfectly translates his client’s image into decorative works of art. 2020 marks the 20th anniversary of the Nicolai Bergmann Original Flower Box, and in celebration of this, there are plans for exhibitions throughout Japan.



Schedule / travel route

Day 1 Jan 23 rd (Sat)	Welcome ceremony From around 08:50	Hakata Sta. ETD 10:00	Arita Sta. ETA 13:10 ETD 13:15	Sasebo Sta. ETA 14:50 ETD 16:30	Nagasaki Sta. ETA 20:20 ETD 22:30	Stay the night on the train
Meals	Visit to the Kakiemon kiln and Arita sightseeing OR Stay on train and enjoy tea time and Kumiko woodwork workshop (optional)					
L • D						

optional activities are included in the fare

Nicolai Bergmann and Arita connection

Nicolai stumbled across Arita Porcelain through a photo book in L.A. Since then, he has visited porcelain workshops in Arita, and in December 2019 he was awarded the title of Cultural Ambassador for Arita Town. Nicolai continues to work with a team from Arita on new projects. On this journey, guests will visit the workshop of Sakaida Kakiemon XV, who has experience collaborating with Nicolai.



*These are photos from an event in Arita by Nicolai, and will differ from this plan.

Day 2 Jan 24 th (Sun)	Tosu Sta. ETD 07:10	Bungo-Mori Sta. ETA 09:15 ETD 10:35	Tea time on-board	Yufuin Sta. ETA 11:20 ETD 14:40	Farewell event	Hakata Sta. ETA 17:30
Meals	Talk Event by Nicolai Bergmann					
B • L						

Talk Event by Nicolai Bergmann

Onboard the Seven Stars, guests can enjoy a special talk event by Nicolai Bergman. His designs are innovative yet contemporary, and bring in a breath of fresh air in the history rich world of flower design. He will talk about his thoughts about flower design, and about the collaboration with the Seven Stars.



*Apart from the flower boxes please be aware that there will not be floral displays on-board by Nicolai due to space restrictions.
*Please be aware that the above itinerary is subject to change.

Departure dates and fares

• January 23rd (Sat) 2021

Room type (Seven Stars)	Fares (yen per person)		
	3 people / 1 room	2 people / 1 room	1 person / 1 room
Suite (12 rooms)	—	¥569,000	¥1,071,000
Deluxe Suite B (1 room)	¥537,000	¥651,000	¥1,208,000
Deluxe Suite A (1 room)	¥568,000	¥692,000	¥1,264,000

*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.

*All photos used are for illustrative purposes.

Pre-journey dinner

Premium Pre-journey dinner + Seven Stars in Kyushu 2D1N Journey



Departure Date • October 23rd (Fri) 2020, March 5th (Fri) 2021

Schedule / travel route



Highlights of this tour

Restaurant “Georges Marceau”



One of Japan's most renowned and highly acclaimed French restaurants, Georges Marceau's mission is to become a beacon of taste in Fukuoka in collaboration with producers throughout Kyushu. Enjoy at his restaurant an elaborate French meal crafted especially for this occasion with abundant, locally-sourced ingredients whose features are brought out skillfully by the chef, together with a fine selection of wine.

Chef Koji Konishi

Born in Nagasaki in 1967, Konishi trained in Tokyo's Aoyama, Ginza, Kokubunji etc., then opened “Georges Marceau” in Fukuoka in 2004.

Yorozu (Japanese tea)



Opened in 2012, Yorozu has been promoting Japanese tea and tea culture to the world from Fukuoka. Yorozu was opened with hopes that guests would enjoy meeting other people and conversing with them through tea at this tea house. Owner Mr. Tokubuchi strives to connect the 1200-year history rich Japanese tea culture with the modern day. He works to promote activities in Japanese tea education and to contribute to the tea producers. In this plan, guests can enjoy a special collaboration with Georges Marceau and Yorozu, to create a fusion of French cuisine and Japanese tea.

Suguru Tokubuchi

Born in 1977, he originally worked as a bar tender, and trained extensively in the fields of modern Japanese tea, alcoholic beverages, and cuisine. Yorozu opened in 2012, with hopes to promote Japanese tea and culture to the world. In 2019, Yorozu was selected by the “50 Best Discovery”, a database of restaurants and bars for the best restaurants and bars around the world.

This tour features a pre-journey dinner on the night before guests join the 2 day 1 night journey on the Seven Stars. Dinner will be an original collaboration menu at Fukuoka French restaurant “Georges Marceau”, together with the owner of Yorozu, which specializes in Japanese tea and its culture. At this dinner, commercial train photographer and JR Kyushu train expert Hirokazu Fukushima will introduce recommended spots for photographing the Seven Stars. Also, crew from the Seven Stars will introduce points of interest to guests for their 2 day journey. This pre-journey event is sure to make the train journey even more enjoyable.

Professional Train Photographer Hirokazu Fukushima



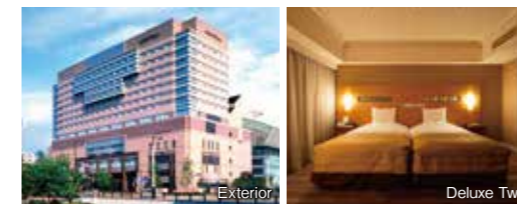
Hirokazu is a professional photographer who specializes in train photography, and has to date taken many photos of Kyushu Railway Company's trains, giving him unparalleled knowledge of them. He will share spots he recommends for shooting the Seven Stars, and of course some tips for photography. He has been taking pictures of the Seven Stars since it first started for more than 5 years, and has impeccable knowledge of spots of interest for shooting inside the train, and places to shoot along the route it travels.

Hirokazu Fukushima

Born in 1975 in Fukuoka City, Hirokazu established his company “frap Inc.” which specializes in commercial train photography in April 2013. He is mainly involved in photography for Kyushu Railway Company, for calendar and official photos of the trains, as well as film shooting.

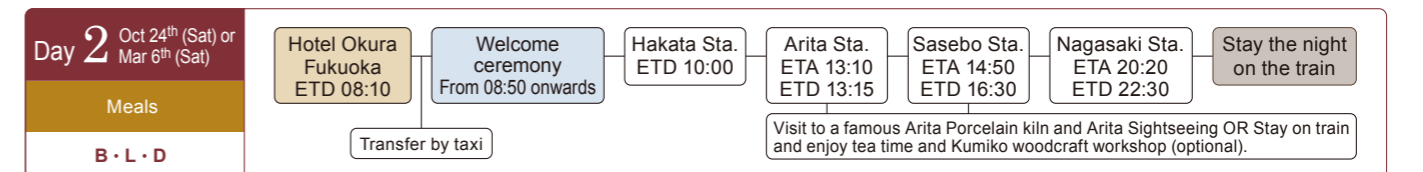
Accommodation

Hotel Okura Fukuoka (central Fukuoka)

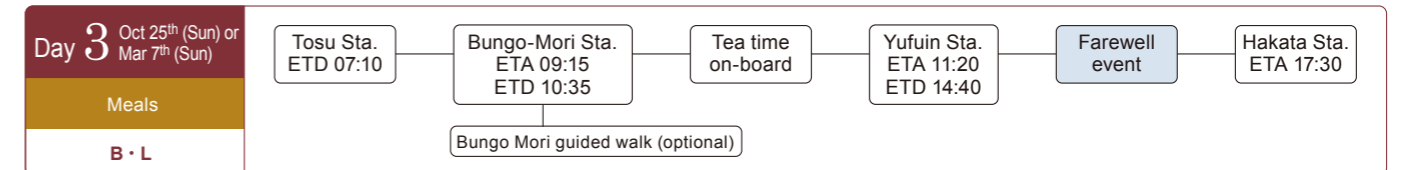


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*Guests will board the Seven Stars from day 2.



optional activities are included in the fare



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

Departure dates and fares

• October 23rd (Fri) 2020, March 5th (Fri) 2021

Room type (Seven Stars)	Accommodation (day 2)		Fares (yen per person)		
	Hotel	Room type	3 people / 1 room	2 people / 1 room	1 person / 1 room
Suite (12 rooms)	Hotel Okura Fukuoka	Large Twin	—	¥489,000	¥808,000
Deluxe Suite B (1 room)		Deluxe Twin	¥530,000	¥581,000	¥955,000
Deluxe Suite A (1 room)		Deluxe Twin	¥560,000	¥622,000	¥1,011,000

*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.

*The above fares include the pre-journey dinner at “Georges Marceau”, accommodation in a “large twin” or “deluxe twin” room at “Hotel Okura Fukuoka” (includes breakfast), and transportation by taxi from the hotel to the restaurant, as well as from the hotel to Hakata Station.

*Guests board the Seven Stars from day two of the itinerary (Sat October 24th) or (Sat March 6th).

Summary for 7th Anniversary Premium Kyushu Tours (A,B,C,D) and pre-journey dinner tour

- 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 : Seven Stars in Kyushu crew will join guests in the pre itinerary, but will not be on the Seven Stars portion of the journey.
- Bus company : JR Kyushu Bus Company (Includes the use of a taxi for some portions).
- Other :
 - please be aware that it is not possible to participate in the Seven Stars journey by itself, participation in the pre-itinerary is required.
 - For the Seven Stars in Kyushu information, please refer to page 8 for the summary for the 4D3N and 2D1N tours.

*All photos used are for illustrative purposes.

