

28 July 2020



## Operations of Seven Stars to resume from Aug 15

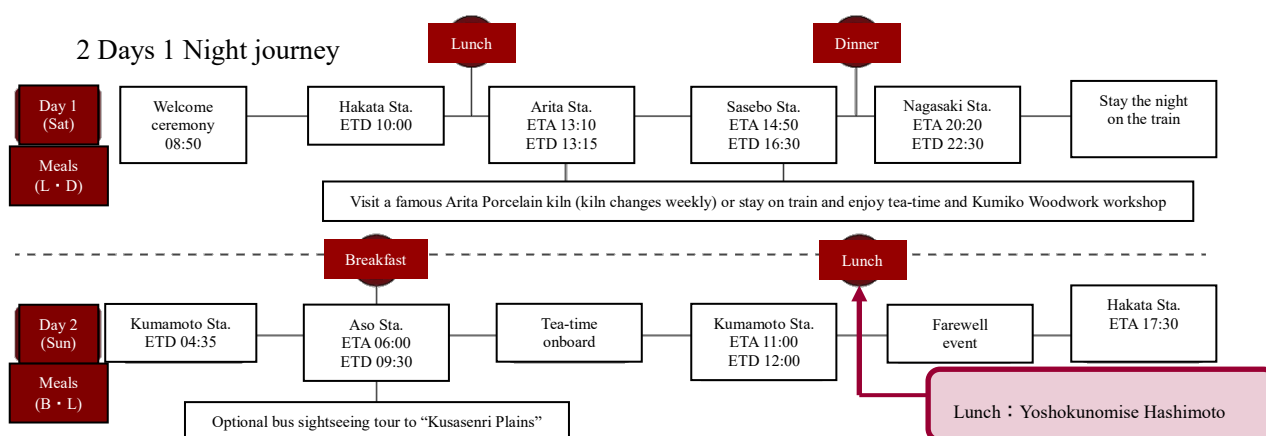
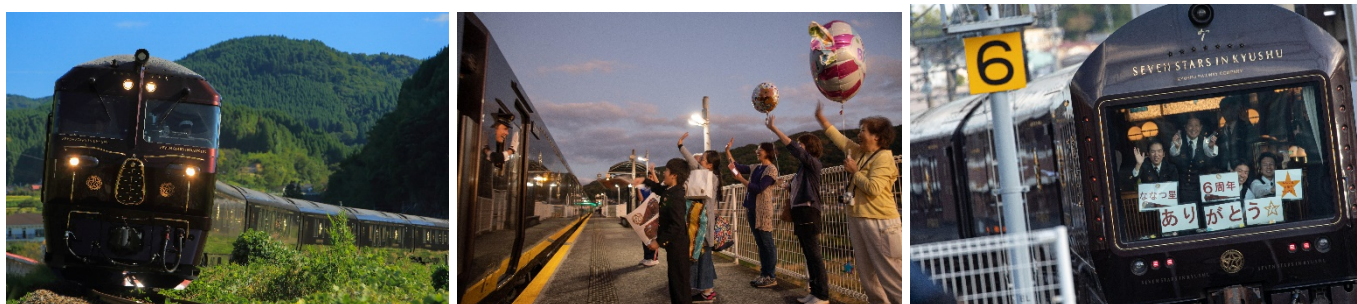


The Cruise Train Seven Stars in Kyushu will resume operations from the 15<sup>th</sup> of August (Sat), on a modified route. The new route will mean that the operating timetable and sightseeing will differ from the previous schedule, and there are new establishments who will provide the cuisine to guests. Aug 15<sup>th</sup> will be the first run in almost 5 months, and we are excited to share the details of the operating schedule for the modified route.

The Seven Stars route for the 2 Days 1 Night journey will change to one that travels through the famous Kumamoto “Tateno Switchback” on a round trip to Aso. Since The 2016 Kumamoto Earthquake, it will be the first time in four years that the Seven Stars is able to access this area, now that repairs to damaged rails and infrastructure is complete.

On the 4 Days 3 Nights journey, guests enjoy views of the Hyuga-nada Sea during dinner, and there will be a new excursion in Saiki, Oita. We look forward to seeing our guests again, and meeting the locals along the way.

### 1. Outline of changes in route to Seven Stars in Kyushu 2D1N journey



\*Please note that the itinerary and timetable are subject to change.

\*The locomotive will travel to Miyaji while stopped at Aso Sta. to change direction.

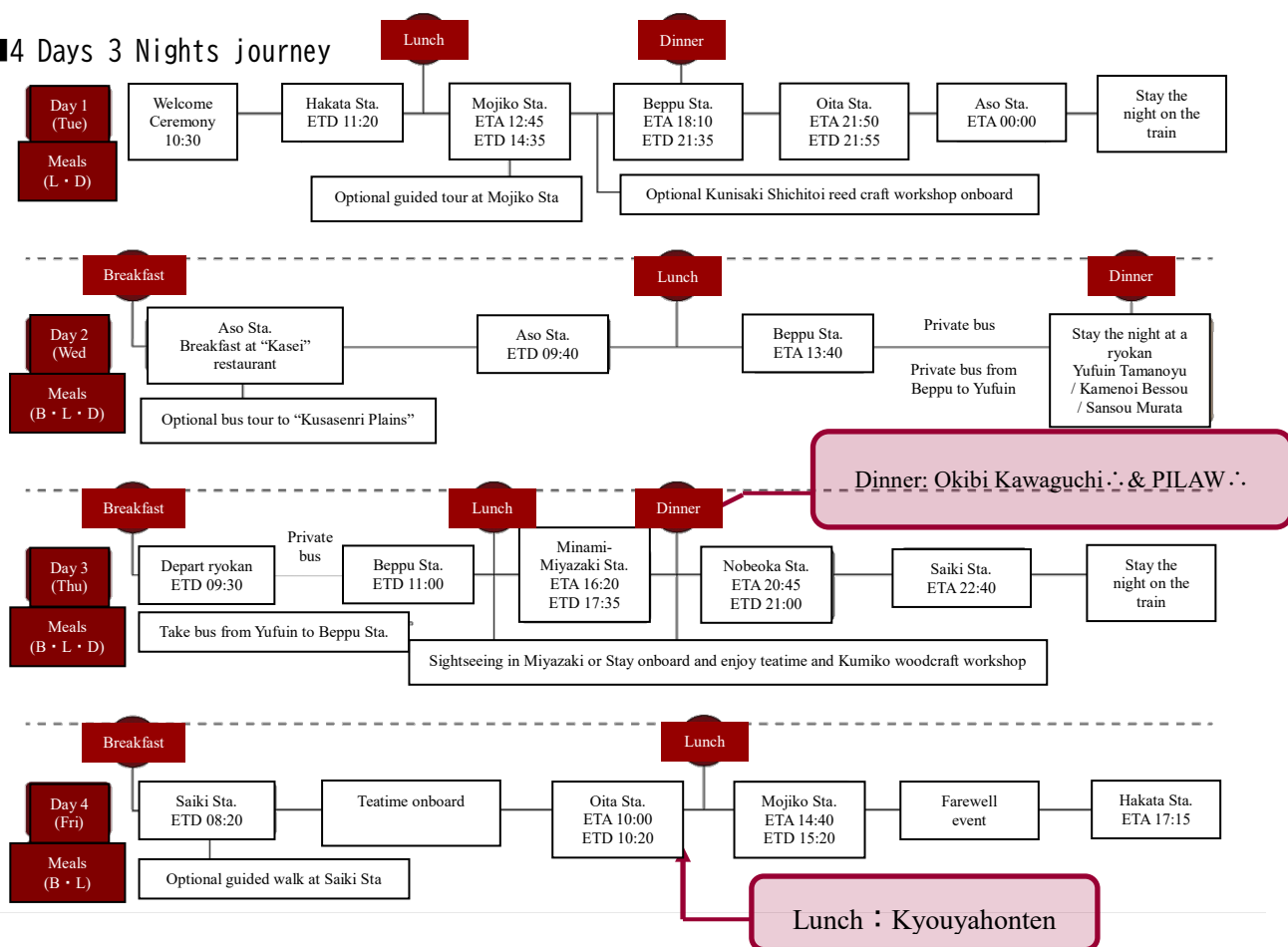
### Points of interest

★ On day 2, guests will enjoy breakfast at “Kasei” restaurant, located on Aso Station platform. There is time for guests to enjoy the fresh air here and a morning walk.

★ The famed Yoshokunomise Hashimoto will once again provide lunch for day 2. Enjoy their traditional western cuisine onboard.

\*Note that the train will not travel between Haiki and Sasebo from Oct 2020 onwards.

## ■ 4 Days 3 Nights journey



\*Please note that the itinerary and timetable are subject to change.

### Points of interest

- ★For the first time, dinner on day 3 will be from chef Masayuki Kawaguchi from "Okibi Kawaguchi & PILAW". Chef Kawaguchi will provide local innovative cuisine, with a focus on treasures from Miyazaki.
- ★On the morning of day 4, we have a new excursion planned for Saiki, Oita.
- ★Lunch on day 4 will be a specially arranged bento box from "Kyoyahonten", with a focus on ingredients from Oita.

## 2. Information on new Seven Stars chefs (following pages)

## 3. Operation calendar for Seven Stars in Kyushu

August 2020

Mon	Tue	Wed	Thu	Fri	Sat	Sun
					8/1	8/2
					No run scheduled	
8/3	8/4	8/5	8/6	8/7	8/8	8/9
	4D3N route (training run)				2D1N route (training run)	
8/10	8/11	8/12	8/13	8/14	8/15	8/16
	No run scheduled				2D1N journey	
8/17	8/18	8/19	8/20	8/21	8/22	8/23
	No run scheduled				2D1N journey	
8/24	8/25	8/26	8/27	8/28	8/29	8/30
	4D3N journey				2D1N journey	

September 2020

Mon	Tue	Wed	Thu	Fri	Sat	Sun
	9/1	9/2	9/3	9/4	9/5	9/6
	4D3N journey				2D1N journey	
9/7	9/8	9/9	9/10	9/11	9/12	9/13
	4D3N journey				2D1N journey	
9/14	9/15	9/16	9/17	9/18	9/19	9/20
	4D3N route (training run)				2D1N journey	
9/21	9/22	9/23	9/24	9/25	9/26	9/27
	4D3N journey				2D1N journey	
9/28	9/29	9/30	10/1	10/2		
	4D3N journey					

## Introduction to new Seven Stars chefs

### ■ Okibi Kawaguchi .・ & PILAW .・ (Local Innovative Cuisine)

Location: 4276-1255 Maehama Awakigahara-cho Miyazaki-shi, Miyazaki

1. In Italy, chef Kawaguchi learnt about local cuisine where one can feel the origin of the area in each dish. With this in mind, chef Kawaguchi has a focus on the Miyazaki area, and on ingredients from the island of Kyushu. At his restaurant, he specializes in wood fire flame grilling to bring out the best in the ingredients. His style of cuisine is based on the Japanese food culture in the area he was born and raised, as well as the European dishes he studied overseas, which he has filtered to create a unique original Kawaguchi menu.

#### **Chef Masayuki Kawaguchi**



#### Owner/Chef Masayuki Kawaguchi

Born in Miyazaki in 1976. In 1992, he started work at Tokyo Pilaw. He was a student of Mr. Takashi Hattori. While he was at Pilaw he went to study in the States and Italy. In 2001, Pilaw was opened. In 2004, he went again to Italy and the States to study further. In 2013, Pilaw's company was established, and in 2018, Okibi Kawaguchi was opened in the same building as Pilaw.

■ Yoshokunomise Hashimoto

Location: 2F, Viale Bldg, 1-24 Kamitoricho, Chuo-ku, Kumamoto

(1) Opened in 1988, this is a well-established western style restaurant in Kumamoto.

The chef studied French cuisine at the Imperial Hotel (Tokyo) and learned Western food culture in Zurich, Berlin and London. He returned to Japan and opened his restaurant in the 1980s after working at hotels around the country. In addition to French cuisine, the menu includes yoshoku like fried pork cutlets, omelettes filled with fried rice, and beef curry. His traditional cooking philosophy is embodied in his exquisitely prepared dishes.

**Chef Tamio Hashimoto**



Owner/chef Tamio Hashimoto

Born in Tamana, Kumamoto in 1948. Chef Hashimoto trained in Tokyo, Switzerland, and Germany before opening his restaurant in his home Kumamoto in 1988. His philosophy is to focus on the traditional techniques of western cuisine and its culture.