

Sep 29 2020



Applications to open for journeys on the Cruise Train “Seven Stars in Kyushu”



Applications for regular and premium journeys for spring to summer 2021 are to open from November 4th 2020. A collaboration journey with the Seven Stars and the new “36+3” train, which will start operations from October 16th is included.



1) Seven Stars in Kyushu summary

Name: Cruise Train “Seven Stars in Kyushu”

First run : October 15th 2013

Origin of naming :

- Representing the 7 prefectures of Kyushu
- Representing the 7 attractions of Kyushu (nature, cuisine, hot springs, history & culture, power spots, warm hospitality and trains)
- Representing the 7 carriages of the train

Composition : Car 1: Lounge car, Car 2: Dining Car

Cars 3-6: Suite rooms (up to 2 guests each, around 10 m² each).

Car 7: Deluxe Suite A (up to 3 guests, around 21 m²)

Deluxe Suite B (up to 3 guests, around 17 m²)

Master craftsmen : Kumiko wooden latticework (Kinoshita Mokugei/Fukuoka)

Arita porcelain Kakiemon (Kakiemon kiln/Saga)

Carriage emblems (Tsuchie/Fukuoka)

Municipalities visited :

4D3N Mojiko port, Ukiha City, Beppu City, Aso City, Yufu City, Kadogawa town, Tsuno town, Saiki City, Yukuhashi City.

2D1N: Kanzaki City, Arita Town, Nagasaki City, Aso City.

1. Outline of spring-summer 2021 journeys

- Application period (dates sold by Kyushu Railway Company)
November 4th to December 4th 2020

b) Number of journeys

Total of 14 (4D3N x 6, 2D1N x 5, premium journeys x 3)

Spring to Summer journeys

a) 4D3N journey (Tue departure)

• Travels through 4 of the 7 prefectures in Kyushu (Fukuoka, Oita, Kumamoto and Miyazaki). On the second day, guests will visit Yufuin, and stay the night at a Japanese style inn (one of Yufuin Tamanoyu, Kamenoi Bessou or Sansou Murata).

b) 2D1N journey (Sat departure)

• Travels through 4 of the 7 prefectures of Kyushu (Fukuoka, Saga, Nagasaki and Kumamoto). The journey includes a stop at Arita, which is famous for porcelain production. The train also travels to Aso, from Kumamoto, via the Hohi main line, which in August re-opened after repairs were made to it over 4 years from the Kumamoto earthquake.

Premium Kyushu journeys

(1) Tour: Home of Japanese porcelain, 5-day spring tour including the Hizen area

a) Tour date: April 7th to 11th 2021

*Guests will take the 2D1N Seven Stars journey on Sat-Sun

Highlights of journey

- ★ Drink freshly prepared tea from tea masters on a special platform in the middle of a tea field.
- ★ Watch a original Seven Stars Noh performance at the Former Residence of Koreyoshi Takatori.
- ★ Enjoy a special French cuisine lunch onboard the Seven Stars from chef Kogishi,(Au Goût du Jour Merveille Hakata).

(2) Tour: 5-day tour to explore Kyushu on the “36+3”and the Seven Stars

a) Tour date: April 19th to 23rd 2021

*Tue to Fri are the 4D3N journey on the Seven Stars

Highlights of journey

- ★ The “36+3” train will start operations from October 16th 2020. Seven Stars guests will be treated to an exclusive charter of the train on a portion of the journey.

(3) Tour: 5-day tour to enjoy the treasures of the sea and mountains of Miyazaki

a) Tour date: May 26th to 30th 2021.

*Sat-Sun will be the 2D1N journey on the Seven Stars.

Highlights of journey

- ★ The chef from Italian Miyazaki restaurant “GIGLI” will prepare a dining out lunch for Seven Stars guests at Sakaematsu beach, known in Miyazaki for its clear waters. Guests will be served by crew of the Seven Stars.
- ★ Enjoy a special French cuisine dinner onboard the Seven Stars from chef Kogishi,(Au Goût du Jour Merveille Hakata).

*Further details will be posted on the Seven Stars in Kyushu website from Nov 4th.

Premium Kyushu Journey Guest Chef Introduction

■ Au Goût du Jour Merveille Hakata

(Location: 9F, JR Hakata City, 1-1 Hakataekichuogai, Hakata-ku, Fukuoka)

- (1) Chef Kogishi hopes for all of his guests to enjoy and be moved by his cuisine, to be surprised and happy with the food he prepares. His restaurant is called “Au Goût du Jour Merveille Hakata”, “Merveille” means “miracle” or “something remarkable”. He hopes that guests can experience this while at his restaurant which says is like a “theme park”.

Chef Akihiro Kogishi

From Tara town, Saga Prefecture. Kogishi trained in France at Plaza Athénée, and under famous chefs such as Pierre Gagnaire and Michel Bras. The concept of his restaurant is “Great cuisine with great service”. While placing importance in respecting nature, chef Kogishi creates sublime dishes from local Kyushu ingredients.

