

March 24 2021



Seven Stars to visit all 7 Kyushu Prefectures again!

From May 1st, Kyushu Railway Company will open applications for bookings on the Seven Stars in Kyushu, for Sep 2021 to Feb 2022 journeys. From November 2021, the Seven Stars will enter the Hisatsu Orange Railway for the first time in 4.5 years. Guests are sure to enjoy a dynamic tour around Kyushu on the Seven Stars in Kyushu.

1. Outline of sales

a. Application period (dates sold by JR Kyushu).

May 1st to 31st 2021



b. Number of runs

22 runs (4D3N x 13, 2D1N x 9)

Reference: 14 runs were sold for April-July 2021 (4D3N x 7, 2D1N x 7)

c. Departure months

Sep 2021 to Feb 2022

*The route for the 4D3N tour changes depending on the month of departure.

- Sep-Oct departures include 4 of the Prefectures of Kyushu (Fukuoka, Oita, Kumamoto, Miyazaki).

- Nov-Feb departures include entering the Hisatsu Orange Railway on day 4, and visits 5 of the Prefectures of Kyushu (Fukuoka, Oita, Kumamoto, Miyazaki, Kagoshima).

2. Application method (for those in Japan only)

a. Postal application (deadline: 31st of May 2021)

Please submit application as enclosed with the physical brochure.

b. Internet application (Japanese language only)

May 1st from 10am JST to 23:59 May 31st JST.

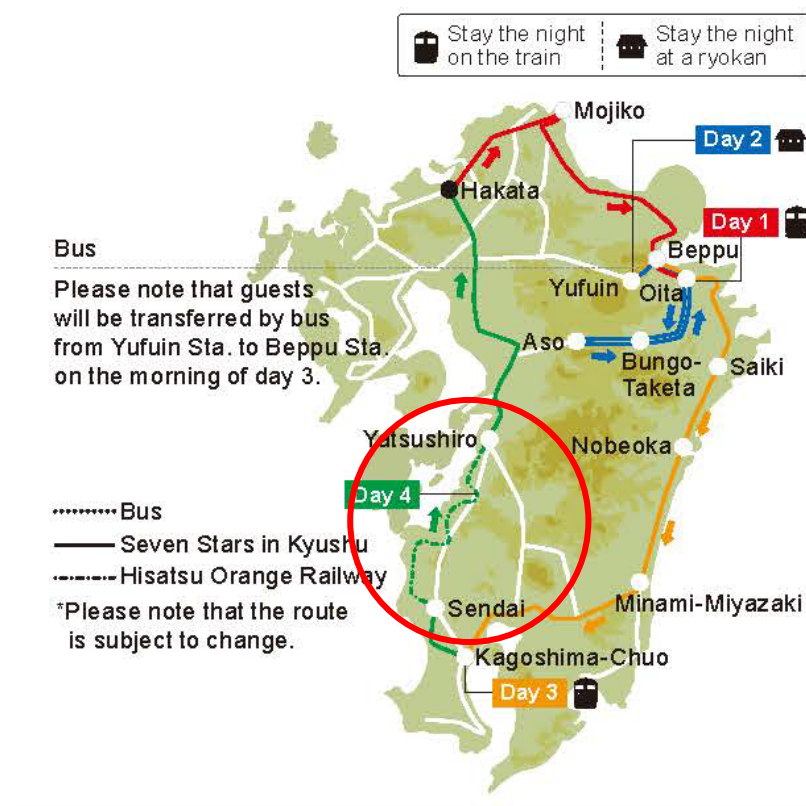
- Please note that for this round of applications we will be only accepting applications from those who reside in Japan due to the current Covid-19 border restrictions in Japan.

Form: <https://www.cruisetrain-sevenstars.jp/>

3. Points of interest in the journeys

4D3N journey

On day 4 from November 2021, the Seven Stars will travel along the Hisatsu Orange Railway (Sendai to Yatsushiro).



Time (approx.)	Content
05:00	ETD Kagoshima-Chuo (to Sendai Sta. via Kagoshima line)
07:15	ETA Sendai Sta. *Enter Hisatsu Orange Line Point 1: enjoy views of the East China Sea Arrive at Ushinohama Sta.
07:50	Point 2: welcome from the locals
09:15	ETA Izumi Sta. Point 3: walk in one of Japan's largest samurai residences in Izumi
Noon onwards	Lunch from Restaurant MIMAKI – Western cuisine focusing on Kumamoto ingredients (dine onboard).
12:25	ETA Yatsushiro Sta. (via Kagoshima line back to Hakata Sta.)

Other points of interest

4D3N journey

Limited to winter departures between: Jan 11th to Feb 16th 2022

Day 2 accommodation at ANA InterContinental Beppu Resort & Spa

ANA InterContinental Beppu Resort & Spa

Surrounded by mountains and the sea, Beppu is famous for its hot springs. This is a new luxurious and sophisticated hotel, which opened in 2019. Enjoy elements of Beppu with a stay here, including the famed hot springs, sumptuous cuisine, and traditional craft.

Other points of interest

New chefs who will provide the cuisine on the Seven Stars. See attached pages.

4. Fares (yen per person – 2 people 1 room)

Sep to Oct 2021

Journey	Dates	Suite room	Deluxe Suite B	Deluxe Suite A
4D3N	Sep 28	688,000-703,000 yen	815,000 yen	959,000 yen
	Oct 12, 26	739,000-754,000 yen	866,000 yen	968,000 yen
2D1N	Oct 2, 9, 30	402,000 yen	523,000 yen	584,000 yen

Nov 2021 to Feb 2022

Journey	Dates	Suite room	Deluxe Suite B	Deluxe Suite A
4D3N	Nov 2, 30	830,000-845,000 yen	956,000 yen	1,070,000 yen
	Dec 7, 14, Jan 4	760,000-775,000 yen	885,000 yen	997,000 yen
	*Jan 11, 18, 25	760,000 yen	885,000 yen	997,000 yen
	*Feb 1, 15			
2D1N	Nov 6	402,000 yen	523,000 yen	584,000 yen
	Dec 4, 25	361,000 yen	483,000 yen	544,000 yen
	Jan 8, 22, 29			

*Guests will stay at the ANA InterContinental Beppu Resort & Spa on night 2 on these dates.

Please note that there are other tours and dates to be sold by travel agents.

- New chefs who will serve cuisine on the Seven Stars in Kyushu-

Sep 2021 to Feb 2022: 2D1N journey lunch (day 1)

Chef Akihiro Kogishi

Born in 1979 in Tara Town, Saga. Chef Kogishi trained at several famous restaurants such as Joel Robuchon in Tokyo, Alain Ducasse, Pierre Gagnaire, Michel Bras in France. His concept is to prepare the best cuisine with the best service possible. He places much respect on nature, and prepares his dishes with local ingredients from his home island, Kyushu.

Message

I hope to provide outstanding dishes representing the nature of Kyushu on the Seven Stars. Seasonal ingredients set the tone for each dish I create.

I try to find the natural flavors, scent, smell, and flavors of Kyushu to find happiness in each dish, which I create like a painting.

Enjoy your time onboard with a meal only possible in Kyushu.



*Photos are for illustrative purposes

Sep 2021 to Feb 2022: 2D1N journey lunch (day 2)

Seven Stars Head Chef, Yuzo Kadokawa

Born in 1981 in Kita-Kyushu, Fukuoka Prefecture. He trained in the US after graduating cooking school. Chef Kadokawa entered JR Kyushu Food Service in 2011. He has experience as a sous-chef and head-chef at various establishments. Chef has been working on the Seven Stars since August 2017, and the head chef since June 2020.

Message

The best ingredients from the 7 Prefectures of Kyushu to our guests

Enjoy the treasures from the sea and mountains from Kyushu, all coming together in way only possible in Kyushu. Using a selection of ingredients from the 7 Prefectures, and with the thoughts from the farmers, I put them all together to make unique dishes for guests on the Seven Stars. I hope guests can enjoy these dishes only possible in Kyushu and aboard the Seven Stars.



*Photos are for illustrative purposes

Nov 2021 to Feb 2022: 4D3N journey lunch (day 4)

Restaurant MIMAKI Owner Chef Shinji Mimaki
1F-2-34 Kamibayashimachi Chuo-ku Kumamoto

Born in 1976 in Minamata, Kumamoto. Trained in traditional French cuisine from a long-established Western restaurant from the age of 18, chef Mimaki from Restaurant MIMAKI focuses on creating dishes utilizing the natural flavors of seasonal ingredients as much as possible. He opened his restaurant in 2013.

Message

Focusing on the basics, and the natural flavors of ingredients

Chef Mimaki bases his dishes on traditional French techniques as learnt in his training, and his style of cuisine involves utilizing the natural flavors of ingredients as much as possible.

Sit back and relax while enjoying an intricately presented nostalgic delicacy from select ingredients for lunch.



*Photos are for illustrative purposes