Invitation to the ICCOPT 2016 Conference Banquet

Date and Time:

Tuesday, August 9th, 2016 7pm–10pm

Location:

Sushi Izakaya MACCHAN 7-13-1 Roppongi, Minato-ku, Tokyo 106-0032 03-5775-7707

Dress:

The banquet will be held in a Japanese izakaya (tavern) style, so please come in casual outfits.

Directions:

The two-story restaurant is located in the heart of Roppongi, within walking distances from GRIPS or two Roppongi subway stations. See the map on page 3. Follow the red solid or dotted lines, and allow 4 to 6 minutes to get to the restaurant. Our student staff is waiting at some points shown as circles on the map.

Drinks:

You can have any drinks on the following list as much as you like. The list of drinks is also given separately with explanatory descriptions. Please note that Sake is limited to 18 liters in total.

- Beer (Draft, Bottle)
- Sake
- Shochu (Barley, Sweet potato)
- *Shochu*-based cocktails (Soda, Green tea, Oolong tea, Turmeric, Lemon soda, Calpico soda, Plum soda)
- *Hoppy (Shochu*-based beer-flavored beverage)
- Umeshu (Plum liqueur)
- Cassis liqueur (Soda, Orange, Oolong)
- Whisky
- Whisky-based cocktails (Soda, Lemon soda, Cola soda)
- Wine (Red, White)
- Non-alcoholic beverages (Green tea, Oolong tea, Orange juice, Cola, Calpico, Calpico soda, Turmeric tea)

Press the button on your table to call a serving staff, and make your order from the list. <u>Place your last drink order by 9:30pm</u>.

Dinner:

Most dishes come on a large platter or pot. Take your share with an additional pair of chopsticks. Forks are available on request.

- Snack platter
- Salad
- Fried cheese and chicken
- Assorted sashimi (Tuna, Salmon, Flatfish, Sea bream, Horse mackerel, Greater amberjack, Medium fatty tuna, Sweet shrimp)
- Atsuyaki tamago (Rolled Omelette)
- Gyunabe (Sukiyaki beef pot) with a possible choice of Udon noodle or ricet
- Sushi (Medium fatty tuna, Tuna, Greater amberjack, Sweet shrimp, Sea urchin, Salmon roe, Salmon, Flatfish, Omelette, *Negitoro-maki* (Minced tuna with green onion) x3, Wasabi-*maki*)
- Ice cream
- [†] If you want to try either *Udon* or rice after finishing Sukiyaki, please order one yourselves.

Sashimi items and sushi toppings are subject to change due to weather and market availability. <u>Wasabi-maki among 4 sushi rolls is extremely spicy, so make sure</u> your drink is ready for emergency. Kids are advised not to eat.

Notes:

- Do not forget to bring your name tag.
- The restaurant is adjacent to the busiest district of Roppongi but is located in a residential area. <u>Please stay quiet for a while when you enter or exit from the restaurant.</u>
- A few tables near the entrance are reserved for some specified purposes.
- The Best Paper Prize award ceremony will be held during the banquet.
- Smoking is only allowed in a designated smoking area outside the entrance door.
- Should you need any assistance or special diet, please come to the staff table near the entrance.

ICCOPT 2016 Banquet Team



https://www.google.com/maps/@35.6636159,139.7293299,18z?hl=en

Drink List

Beer

Draft Beer Bottle Beer

Nihonshu (Sake)

Sake will be served from a wooden cask called *Yontodaru* after the opening ceremony.

Shochu (Japanese spirit distilled from barley or sweet potato)

Choose either *Mugi-shochu* (barley) or *Imo-shochu* (sweet potato), and how you drink: *Rock* (on the rocks), *Mizu-wari* (mixed with cold water) or *Oyu-wari* (mixed with hot water).

Shochu-based Cocktails

Chu-hi (with soda) Ryokucha-hi (with green tea) Oolong-hi (with oolong tea) Ukon-hi (with turmeric) Lemon Sour (with lemon juice and soda) Calpis Sour (a milky flavor with Calpico and soda) Otoko Ume Sour (with plum and soda)

Hoppy (Shochu-based beer-flavored beverage)

This is probably what you can't experience so often. A bottle of *Hoppy* itself contains about 0.8% alcohol. *Shochu* is ready in a glass, and *Hoppy* should be added vigorously so that the drink foams up without stirring. Five parts *Hoppy* should be added to one part *Shochu*, which results in about 5% alcoholic beverage. You can order refills of *Shochu* (*Naka*) or *Hoppy* (*Soto*) when the balance is lost.

Umeshu (Plum liqueur)

Choose how you drink: *Rock* (on the rocks), *Mizu-wari* (mixed with cold water), *Oyu-wari* (mixed with hot water) or with soda.

Cassis Liqueur

Cassis Soda (cassis and soda) Cassis Orange (cassis and orange) Cassis Oolong (cassis and oolong tea)

Whisky

Choose single or double, and how you drink: *Rock* (on the rocks), *Mizu-wari* (mixed with cold water) or *Oyu-wari* (mixed with hot water).

Whisky-based cocktails

High Ball (whisky and soda) High Ball Lemon (whisky and soda with lemon) Coke High Ball (whisky and soda with cola)

Wine

Red (Australian Yellow Tail) White (Australian Yellow Tail)

Non-alcoholic Beverages

Green Tea (cold or hot) Oolong Tea (cold or hot) Orange Juice Cola *Calpis* (Calpico, uncarbonated) *Calpis* Soda (Calpico soda) *Ukon* Tea (turmeric herbal tea)