



JAL Introduces New Spring Menu *in Your Exclusive Restaurant in the Sky*

~ Special Menu created by JAL Corporate Chef Uchiyama to be expanded onto flights from Chicago and Los Angeles to Japan ~

TOKYO February 24, 2015: Japan Airlines (JAL) has been introducing high quality inflight meals on North America, Europe, Australia and Southeast Asia routes under the meal service concept of “JAL BEDD SKY AUBERGE,” your exclusive restaurant in the sky since January 2013.

Starting March 1, First and Business Class customers flying from Chicago and Los Angeles to Japan will also be able to enjoy the highly acclaimed meals created by JAL Corporate Chef(*) Naoki Uchiyama, which were first introduced on flights from New York to Japan. Chef Uchiyama, former head chef at top U.S. restaurants and hotels, will delight customers with a brand new spring menu.

(*) JAL corporate chef: Japan Airlines now establish “the corporate chef scheme” to improve the quality of in-flight meal.

JAL corporate chefs are planning the menu, creating recipes, and cooking guidance to overseas caterers.

Also available onboard will be a lineup of quality Japanese sakes selected from renowned brands around Japan. Business Class customers flying midnight flights from Japan will be refreshed from a good night’s rest with a special smoothie called froosh®.

We will provide the finest meals in our exclusive restaurant in the sky and continue to challenge ourselves to delivering a refreshing and unforgettable travel experience to customers.



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First Class and Business Class

Menus created by JAL Corporate Chef Uchiyama expands onto flights from Chicago and Los Angeles to Japan

Chef Uchiyama's popular menus, first introduced on flights from New York to Japan in September 2014, will be expanded onto flights from Chicago and Los Angeles to Japan now. Please enjoy the chef's special menu, prepared with the choicest ingredients and sauces based on his culinary knowledge and cooking techniques cultivated in the U.S.

-Applicable routes:

Flights from New York, Chicago, Los Angeles to Japan



US Prime Beef Fillet with Black Truffle Sauce
(First Class)



Chilean Sea-bass with Saffron Yellow Bell Pepper Coulis
(Business Class)

To be refreshed after a good night's rest with froosh served in Business Class

froosh, the No. 1 smoothie in Northern Europe, is a 100% fruit juice with no sugar, preservatives, additives, and artificial coloring materials, but with full of vitamin C of berries. It is healthy and refreshing.

-Applicable routes:

froosh will be available on flights from Haneda to San Francisco (JL002), Honolulu (JL080), Ho Chi Minh City (JL079), Bangkok (JL033), Singapore (JL035), and flight from San Francisco to Haneda (JL011), as well as flight from Ho Chi Minh City to Haneda (JL70).



froosh blueberry & raspberry
(Business Class)

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Fine selection of Japanese sakes

Starting March 1, JAL will introduce a new lineup of the finest Japanese sakes onboard its international First and Business classes. The lineup includes select Japanese sake brands and rare high-profile brands that are hard to get. In First Class, enjoy JAL’s original “Isojiman” and “Juyondai” only available onboard JAL, and in Business Class, seasonal brands such as “Sawaya Matsumoto” served.



First Class



Business Class

- Applicable Classes: First Class and Business Class
- Applicable routes: All routes
- Service period: March 1, 2015 (Sun.) ~ February 29, 2016 (Mon.)

	First Class		Business Class	
MAR-MAY	HAKURAKUSEI	Miyagi	DASSAI	Yamaguchi
	ISOJIMAN	Shizuoka	KAKUREI	Niigata
JUN-AUG	HIROKI	Fukushima	SAWAYAMATSUMOTO	Kyoto
	KAMOSHIBITO KUHEIJI	Aichi	MASUIZUMI	Toyama
SEP-NOV	DASSAI	Yamaguchi	TOYOBJIN	Yamaguchi
	ISOJIMAN	Shizuoka	BORN	Fukui
DEC-FEB	KOKURYU	Fukui	HAKURAKUSEI	Miyagi
	JUYONDAI	Yamagata	JOKIGEN	Yamagata

END

<BEDD Dream Team Member: JAL Corporate Chef >



Naoki Uchiyama, JAL Corporate Chef

Born 1961 in Hiroshima. Mr. Uchiyama started his career in the United States early, serving consecutively as head chef at “Spago” in Los Angeles, “Royalton Hotel” in New York, and “Alan Wong’s” in Hawaii.

After returning to Japan, Mr. Uchiyama served as the head chef at “Wolfgang Puck’s” in Tokyo, and currently serves as corporate chef for Japan Airlines in product development at JAL Royal Catering.