



Japan Airlines Introduces Newly High Quality Winter Menus in its “Restaurant in the Sky”

~ Collaboration Menus with Tai-sho-ken “Dipping Noodles,” and Café Kaila ~

Tokyo November 27, 2015: Japan Airlines (JAL) has been presenting high quality in-flight meals on its Europe, North America, Australia and Southeast Asia routes under the meal service concept of “Restaurant in the Sky.” Among these, well-received “JAL Kitchen Gallery” has been introduced in Premium Economy and Economy Class by serving innovative in-flight menus with “surprise” and “fun.”

Starting December 1, 2015, we will introduce new in-flight menu collaborating with Tai-sho-ken, a popular ramen shop in Japan, which is the originator of “dipping noodles.” This new menu will be served as one of the “AIR Series,” the second meal service in Premium Economy and Economy Class on outbound flights to Europe, North America and Australia. Additionally, a new collaboration menu with Café Kaila will be introduced in Premium Economy and Economy Class on flights from Tokyo (Haneda) to Honolulu.

On the select international flights from Europe, JAL original rice bowls will be served as the second meal service--“Anytime You Wish” in First and Business Class. The original rice bowls use various ingredients from European countries.

JAL will continue to embrace new challenges of delivering a delectable and refreshing dining experience in its “Restaurant in the Sky” that is available only onboard JAL flights.



AIR Yamagishi Tai-sho-ken “dipping noodles”



Café Kaila for Resort “Pancake Sandwiches”



JAL Original Rice Bowls

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1. AIR YAMAGISHI TAI-SHO-KEN “dipping noodles” Debut

The 18th installment of our well-received “AIR Series” in-flight menus is “AIR Yamagishi Tai-sho-ken,” hot “dipping noodles.” This is a first collaboration menu between JAL and Tai-sho-ken, a popular ramen shop in Japan.

Applicable Class: Premium Economy and Economy Class

Service Effective: From December 1, 2015 until February 29, 2016

Applicable Route: From Tokyo (Narita) to Chicago, Boston, New York (JFK), Los Angeles, San Diego, Dallas/Fort Worth (DFW), Vancouver, Frankfurt, Helsinki, Paris (CDG) and Sydney

From Tokyo (Haneda) to London (LHR) and Paris (CDG)

From Osaka (Kansai) to Los Angeles

Feature: Tai-sho-ken’s unique full body noodles are served with sugared vinegar rich soup.

Note: Served as the second meal during flights.



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2. Café Kaila for Resort

“Café Kaila for Resort” a collaboration menu with Café Kaila, a popular Hawaiian restaurant in Hawaii and Japan, will be introduced as a breakfast meal on the flights from Tokyo (Haneda) to Honolulu.

Applicable Class: Premium Economy/Economy

Service Effective: From December 1, 2015

Applicable Route: From Tokyo (Haneda) to Honolulu

Menu:

- Pancake sandwich stuffed with spam and cheese omlet
- Lettuce and tomatos
- Herb roasted potatos with totmato souce
- Fruit yogurt
- Maple syrup



About Café Kaila

Opened at Oahu Island in Hawaii in 2007. It always had been, and always will be the case that customers come first at Café Kaila. Café Kaila’s pancakes and waffles are served with many kinds of fruits and are loved by local customers because of its organic and fresh ingredients. In Japan, Café Kaila restaurants are located at Omotesando, Tokyo and Maihama, Chiba where people are always seen in long queue.

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3. JAL Original Rice Bowls

Applicable Class: First and Business Class

Service Effective: From December 1, 2015

Note: More information about the recipe for your home cooking, please visit

http://www.jal.co.jp/en/inflight/inter/eur_don/

<p>LON-DON</p> <p>Kaisendon made of seafood such as Mediterranean tuna and Norway salmon. Enjoy with Tamari soy sauce and dashi.</p> <p>-Flight from London (LHR)</p>	
<p>FRANKFURTON-DON</p> <p>A German style pork bowl made with German organic pork boiled in Altbier. A collaboration menu with Benkay restaurant in Hotel Nikko Dusseldorf.</p> <p>-Flight from Frankfurt</p>	
<p>FINLAN-DON</p> <p>A healthy ginger pork bowl made with tasty Finland pork. Decorated with Finnish mushrooms and rucola in the image of a Finnish forest.</p> <p>-Flight from Helsinki</p>	
<p>FRANCE-DON</p> <p>A tempura bowl "tendon" made with deep fried champignon, typical of French cooking. Enjoy with grated ginger for a refreshing flavor.</p> <p>-Flights from Paris (CDG)</p>	

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4. Renewal of In-flight Self Service Corner

Business Class

Service Effective: From December 1, 2015

Contents:

<Served from December 1, 2015>

- Henri Charpentier's "Les Financiers"
- Azabu Karinto "Karinto Pallet"

<Served from January 15, 2016>

- Natori "Atarime & Sakiika" (Dried cuttlefish & Shredded and dried squid)
- Tohato "Poteko"

Premium Economy and Economy Class (Sky Oasis)

Service Effective: From the end of December 2015

Contents:

- Ottoto (lightly salted)
- Chocolate Chip Cookies
- Carre de Chocolat (French Milk)
- Baked (Baked chocolate)
- Soy source maker's rice cookies (Rich cheese-taste rice cookies)

Note: Served in Japanese patterned packages to deliver more enjoyable in-flight experience for customers.

Applicable Route:

Japan = New York (JFK), Chicago, Boston, Los Angeles, San Diego, San Francisco, Vancouver, London (LHR), Paris (CDG), Frankfurt, Helsinki, Moscow and Sydney

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