



New Autumn Menu on Select International Routes from JAL's "Exclusive Restaurant in the Sky"

Tokyo August 18, 2016: Japan Airlines (JAL) is serving the finest inflight meals exceeding customer expectations on North America, Europe, Oceania and Southeast Asia routes under its meal service concept of "exclusive restaurant in the sky."

- New Star Chef Debuts in JAL's "exclusive restaurant in the sky"

New Japanese menu for First Class and Business Class on flights from London (LHR) to Tokyo (Haneda), created by Chef Daisuke Hayashi of Japanese Culinary Academy UK in London.

- Shiseido Parlour for Resort

Collaboration menu with Shiseido Parlour, famous restaurant for Japanese-style western cuisine (*yoshoku*) loved by generations to be introduced on flights from Japan to Honolulu.

- "BEDD for Kids" by Chef Yosuke Suga

Child meal "BEDD for Kids" supervised by Chef Yosuke Suga for children flying with JAL in First Class or Business Class on outbound international flights from Tokyo.

- AIR Yoshinoya

The 21st installment of the popular AIR series from JAL KITCHEN GALLERY for Premium Economy Class and Economy Class is Air Yoshinoya.

1. New Chef Debuts in JAL's exclusive restaurant in the sky

A new Japanese menu created in collaboration with Chef Daisuke Hayashi of Japanese Culinary Academy UK, previously sous-chef of the high-end Japanese restaurant (*ryotei*) in Kyoto "Kikunoi" and supervisor of Japanese meals for the 2008 Hokkaido Toyako G8 Summit. Enjoy authentic Japanese cuisine highlighting fresh ingredients acquired locally.

Effective Date: September 1, 2016 ~

Applicable Route: Flights from London (LHR) to Tokyo (Haneda)

Applicable Classes: First Class and Business Class

For details, please refer to "A New Star Chef Debuts in JAL's Exclusive Restaurant in the Sky" release.



(First Class)



(Business Class)

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2. “Shiseido Parlour for Resort” on JAL Honolulu routes

JAL will introduce a collaboration menu with Shiseido Parlour, famous historic restaurant serving Japanese-style western cuisine (*yoshoku*). The western menu features Shiseido Parlour’s signature dish that goes well with rice. It is pleasing to both the eye and the palate.

Effective Date: September 1, 2016 ~

Applicable Routes: Flights from Tokyo (Narita)/Nagoya (Chubu)/Osaka (Kansai) to Honolulu

Applicable Classes: Premium Economy Class and Economy Class

For details, please refer to “JAL Serves “Shiseido Parlour for Resort” on Honolulu Routes” release.



3. Child menu “BEDD for Kids” supervised by Chef Yosuke Suga

From April 29, 2016, JAL has been serving an innovative child’s meal, “BEDD for Kids,” for children in First Class and Business Class on international flights from Tokyo. As the second installment, the airline will serve a menu by Chef Yosuke Suga, who supervises the Western meal for First Class on select international routes from Japan.

Applicable Period: September 1 ~ November 30, 2016

Applicable Routes: All flights from Tokyo’s Narita and Haneda
(excluding breakfast menu on flights departing at midnight)

Applicable Classes: First Class and Business Class



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4. Yoshinoya Beef Bowl, the 21st installment of AIR Series

As the 21st installment of popular AIR series, JAL will serve AIR Yoshinoya. Customers can enjoy Yoshinoya's beef bowl, which pursues the flavor of an authentic beef bowl in the sky.



Applicable Period: September 1 ~ November 30, 2016

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

*Available on San Francisco route from October 30, 2016.

From Osaka (Kansai) to Los Angeles
(Served as a second meal service during flights)

Applicable Classes: Premium Economy Class and Economy Class

Characteristic:

Rice and beef are served separately. Place the beef on top of the rice to enjoy the beef bowl. Customers can also eat the rice and beef separately as a beef dish.

The beef bowl comes with Yoshinoya's special Shichimi pepper and red pickled ginger, and raw egg including *dashi* flavored soy sauce, which exceptionally complements the beef bowl and produces a mild flavor. Customers can also pour it on rice and enjoy as "rice with raw egg."

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