



## 【Kyushu Oen (Support) Project】 JAL Supports Restoration of Kumamoto

### **Popular JAL International Inflight Meal “AIR Kumamon” Returns!** ~ Meals unique to Kumamoto to be served on select international flights~

**Tokyo October 28, 2016:** Japan Airlines (JAL) will provide new “AIR Kumamon” inflight meal, jointly developed with Kumamoto Prefecture on select international flights from December 1, 2016.

“AIR Kumamon,” which is the 22nd installment of JAL’s popular “AIR series” of inflight meals, is the third collaboration menu with Kumamoto Prefecture, following the first collaboration menu served between June and August 2013, and the second collaboration menu offered between June and August 2014.



Regarding the design of tableware for the upcoming third “Air Kumamon” menu, JAL has adopted the popular and lovable character of Kumamoto Prefecture, “Kumamon” in a pilot’s uniform and “Kumamon” embracing a heart, the symbol of the FOR KUMAMOTO PROJECT set up to support residents affected by earthquake and the rehabilitation of Kumamoto.

The meal consists of Taipi-en noodles (\*1), one of the most favorite dishes in Kumamoto, produced under the supervision of Head Chef Hayama of “Korantei,” a long-standing Chinese restaurant in Kumamoto. The noodles, served in the previous collaboration, have been recreated into a special à-la-carte menu available only on JAL flights. It will be served together with Kumamon custard cake for dessert as the second meal service during flights.

JAL will continue to embrace new challenges of delivering a refreshing and inspiring travel experience to customers.

(\*1) Taipi-en is a typical noodle dish of Kumamoto Prefecture, consisting of vermicelli soup and vegetables.

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- **Service Period:** December 1, 2016 ~ February 28, 2017
- **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  
From Osaka (Kansai) to Los Angeles

※Served as a second meal service during flights

- **Applicable Class:** Premium Economy Class and Economy Class

### ● Features of “AIR Kumamon”:

#### 【Pursuit of authentic, delicious flavors】

Vermicelli is made from 100% green beans, which adds depth to the flavor of this tasty dish served at one of the best Chinese restaurants in Kumamoto, “Korantei.” The soup reproduces Korantei’s secret recipe, with a delicate balance of chicken and pork broth.

#### 【Grilled rice ball made from rice produced in Kumamoto Prefecture】

After enjoying Taipi-en noodles, customers can enjoy JAL’s original flavor by putting the grilled rice ball served on a separate plate inside the soup. The grilled rice ball is made from rice produced in Kumamoto Prefecture, called “Mori-no-Kumasan (Bear in the Woods).” Additionally, a separate topping (fried egg) can be put on the noodles if customer likes.



#### 【Kumamon custard cake】

For dessert, JAL has prepared a popular custard cake baked by Kumamoto Kabo, a confectionary maker in Kumamoto Prefecture.

#### 【Innovative designs】

The container, tray mat, leaflet and custard cake are decorated with the lovable bear character of Kumamoto Prefecture “Kumamon.” They were designed especially for “AIR Kumamon” by Manabu Mizuno (Creative Director, Representative of good design company), who conceived Kumamon. The tray mat comes with six different facial expressions of Kumamon. It will be a treat to see which Kumamon you will meet at meal time. Child meals will be served on a tray mat designed with Kumamon from around the world to highlight the route on which “AIR Kumamon” is served. The airline will be delivering an enjoyable inflight experience where customers can meet Kumamon only on JAL flights.



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