



JAL Renews Inflight Meals In Economy Class On China, Hong Kong And Taiwan Routes

~ A new theme of inflight menus --“Kyushu” introduced in addition to “Hokkaido” menus ~

Tokyo May 26, 2017: Japan Airlines (JAL) has been serving fun, surprising and delicious inflight meals in Premium Economy Class and Economy Class from JAL KITCHEN GALLERY under the meal service concept of “JAL’s Exclusive Restaurant in the Sky”.

JAL has been promoting the “Hokkaido Brand” such as tourism and food to contribute to revitalization of regional industries and economy, since signing a comprehensive partnership agreement with Hokkaido in December 2015. The theme of “Hokkaido” for the current inflight menus has received favorable feedback from customers since it was first introduced in Economy Class from Tokyo (Narita and Haneda) and Osaka (Kansai) to China, Hong Kong and Taiwan.

Additionally a new theme for the menus -- “Kyushu” will be introduced from June 1, 2017. Through introduction of “Kyushu” menus, which were developed from the popular local dishes, JAL is striving to deliver regional charms to more customers.

JAL will continue to embrace the challenge of serving original and delicious meals and providing a wonderful travel experience filled with fun and surprises for our customers.

Applicable Class:

Premium Economy Class and Economy Class

Applicable Routes:

Flights from Tokyo (Narita and Haneda), Nagoya (Chubu) and Osaka (Kansai) to China, Hong Kong and Taiwan

Effective Date:

June 1, 2017 ~

Menu:

The first installment is Toriten (Japanese tempura style fried chicken), an original dish in Oita Prefecture. The original dishes in Hokkaido and Kyushu will be served in the following order:

- June ~ August 2017 : Kyushu
- September 2017 ~ February 2018 : Hokkaido
- March ~ May 2018 : Kyushu



Menu in first half of June (image)
Toriten (Oita)

- ★Main dish
Toriten (Japanese tempura style fried chicken), an original dish in Oita Prefecture.
- ★Side dish
Salami and Macaroni Salad
- ★Salad
Fresh Salad
- ★Dessert
Häagen-Dazs ice cream

<More>



Menu sample for coming season

(The place of origin)



**Pork Cutlet with Demi-glace Sauce,
Pilaf and Spaghetti
~NAGASAKI Style~
(Nagasaki)**



**Grilled Chicken in "YUZU KOSHO" and
"TAKANA RICE"
(Kumamoto)**



**Fried Chicken with
Tartar Sauce
(Miyazaki)**



**Chicken and Vegetable with Rice
(Fukuoka)**



**Pork Cutlet with Spaghetti
(Kushiro)**



**Omelette Rice
~under the supervision of
"Gotoken"~
(Hakodate)**



**White curry and rice
(Hokkaido)**



**Grilled pork with rice
(Obihiro)**



**Curry and omelette Rice
(Furano)**

Note:

1. The Main dish will be renewed every 15 days. For details, please visit JAL's website.
2. The photos show an image of the planned meals.
3. Häagen-Dazs ice cream will be served as a dessert.

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