

Joint Press Release

JAL Provides Inflight Meals Developed by Young Chefs on Select International Routes

- Collaborated inflight menus designed by finalists from the RED U-35 Competition

Tokyo August 28, 2017: Japan Airlines (JAL) and RED U-35 Committee (RED U-35) today announced that the airline will provide newly collaborated inflight menus for its Premium Economy and Economy Classes on select medium- and long-haul international flights from Japan, starting September 1, 2017.

New inflight meals are designed by six young chefs, who were the RED U-35's finalists (*1). New menus highlight the colorful styles sparkled from Japanese, French and Chinese cuisines, with the aims of serving a newly exciting and enjoyable meals in the sky. The new collaboration menus have been tailored to satisfy both Japanese and overseas customers' tastes.



JAL and RED U-35 will be continually embracing new challenges to develop innovative inflight menus flooded with youthful spirit and liberal idea, in order to deliver a refreshing and inspiring dining experience during every journey.



Red U-35 Finalists

(*1) Red U-35 is Japan's largest culinary competition to discover the young talent of new generation. For more information, please visit <http://www.redu35.jp/>

<More>

Outline of Service

1. Applicable Routes:

From Tokyo (Narita) to Chicago, Dallas/Fort Worth (DFW), Boston, New York (JFK), Los Angeles, San Diego, Vancouver, Frankfurt, Helsinki, Paris (CDG), Sydney, Melbourne, Singapore, Kuala Lumpur, Jakarta, Delhi, Hanoi, Ho Chi Minh City, Bangkok and Manila

From Tokyo (Haneda) to New York (JFK), San Francisco, London (LHR), Paris (CDG), Singapore (JL037) and Bangkok (JL031)

From Nagoya (Chubu) to Bangkok

From Osaka (Kansai) to Los Angeles

2. Effective Period:

September 1, 2017 to August 31, 2018

* Inflight menus will be updated every three months. The autumn menus will be served from September, the winter menus from December, the spring menus from March and the summer menus from June.

3. Overview of Autumn Menus:

Two options are available for main dish on above routes excluding Manila service.

A Chinese cuisine was created by Kazutoyo Inoue, who won the 2016 RED EGG Grand Prix, and a French cuisine designed by Yukino Katsura, who was won the 2016 RED EGG Asako Kishi Award.

Choosable Main Dish:



By Kazutoyo Inoue

Mild chilli prawns are served with jade rice. This is a traditional palatable chilli prawn dish with a mild finish.



By Yukino Katsura

Hamburg steak in paprika-tomato sauce is served with fettuccine in cream sauce. This is Hamburg steak expected to be favored by everyone with an original colorful sauce made from red paprika.

Side Dishes:



By Kazutoyo Inoue

Boiled chicken with Sichuan chilli sauce



By Yukino Katsura

Octopus potato salad with bagna cauda sauce



By Yukino Katsura

Coconut blanc manger and tropical apple compote

<Reference>

Chefs supervised the new inflight meals with JAL



Kazutoyo Inoue from Szechwan Restaurant Chen winner of RED EGG 2016 Grand Prix

Born in Akita Prefecture in 1981.

Joined Szechwan Restaurant in 2001 and was assigned to Szechwan Restaurant Chen in Tokyo. Has been working at this restaurant since its opening. Won the Gold Prize in the Warm Vegetable Appetizer and Seafood Category for the 2004 Japan Association of Chinese Cuisine Competition for Young Chefs. Has participated in and was awarded in a number of competitions. Supervised the autumn and summer menus.

Yukino Katsura from Restaurant Brise verte at The Prince Park Tower Tokyo winner of the GOLD EGG 2016 Asako Kishi Award

Born in Saitama Prefecture.

Joined The Prince Park Tower Tokyo in 2005. Working in the current position since 2007. Was the first female finalist in the 49th Le Taittinger Prix Culinaire International Competition Japan and has won an array of awards. Supervised the autumn menu.



Yasuhiro Fujio from La Cime, a finalist of GOLD EGG 2016

Born in Osaka Prefecture in 1987.

From 15 years old he studied in the United Kingdom and showed interest in French cuisine when studying at university in Paris. Trained at Passage 53 in Paris for three months before working at Mirazur in South France. Returned to Japan and from 2012 applied as an apprentice at La Cime in Osaka and currently the sous-chef. Supervised the winter menu.

Yohei Narita from Kikunoi, main restaurant, came second in GOLD EDD 2016

Born in Aomori Prefecture in 1985.

Majored in cooking at a culinary school in Tokyo. Worked at Le Bourguignon in Nishi-Azabu, Tokyo before working for Alain Ducasse au Plaza Athenee in Paris. Worked in current job since 2014. Supervised the winter and summer menus.





Kenya Sakai from Kikunoi, main restaurant, a finalist of GOLD EGG 2016

Born in Aomori Prefecture in 1990.

After graduating the Regular Course at Tsuji Culinary Institute in Osaka, joined Kikunoi in Kyoto. In the second year he was in charge of appetizers placed in bowls with a lid; in the fourth year he was in charge of appetizers made from ingredients for the sea and mountain; and in the sixth year he became the sous-chef. Supervised the spring menu.

Kenta Kayama from Margotto e Baciare, a finalist of GOLD EGG 2015

Born in Hiroshima Prefecture in 1984.

After graduating a culinary school, he trained at Monna Lisa, L'Atelier de Joel Robuchon, Restaurant Ryuzu, Quintessence as well as at Kanda, a Japanese restaurant. Working at current restaurant from September 2015. Supervised the spring menu.

