



JAL Serves Up Special Pork Buns Onboard This Winter

TOKYO, November 30, 2011: This winter, customers traveling on Japan Airlines (JAL) flights in premium economy and economy class from Tokyo to New York, Chicago, Los Angeles, Frankfurt and London are in for a sumptuous seasonal treat. Collaborating with distinguished restaurant *Edosei*, established in Yokohama City's famed streets of Chinatown 117 years ago, JAL will offer Air Nikuman - a JAL Original version of the eatery's specialty steamed pork buns, onboard these long-haul flights from December 1, 2011 till the end of February 2012.

In Japan, *nikuman*, or steamed buns stuffed with cooked ground pork, are usually sold and best enjoyed during the cold winter. To bring customers a sense of the season onboard, JAL has tied-up with Edosei to offer the familiar taste of the establishment's specialty *nikuman* made with 100% local bred Yamato Pork.



The skin of the JAL Original Air Nikuman is specially made with dough kneaded with brown sugar resulting in a unique softness of the buns, and stuffed with roughly minced pork for more bite and juiciness than usual. Sealed in a special packaging with a far infrared sheet, the Air Nikuman is heated in a steam oven onboard JAL and served piping hot inside out.

Customers can savor the delectable Air Nikuman during the second meal service of these flights while enjoying a good movie or music with JAL's extensive inflight entertainment system MAGIC. Going forward, JAL will continue bringing customers more delightful meal choices, hospitable services, and an enhanced onboard experience.

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