



JAL to Serve San Diego Daily from March 1, 2013; Commemorates Inaugural Launch with Exclusive In-Flight Menu

TOKYO November 13, 2012: Japan Airlines (JAL) is launching the first-ever nonstop service between San Diego and Asia on December 2, 2012 with the 787 Dreamliner aircraft, starting with four weekly flights on Mondays, Wednesdays, Fridays and Sundays initially.

From March 1, 2013, JAL will increase the frequency to once daily and customers can make reservations and purchase tickets for these flights from tomorrow, November 14, 2012.

To commemorate the launch of the brand new service, JAL will be also offering a special in-flight menu exclusive to this route and for the limited period between December 2, 2012 and February 28, 2013 only.



Customers travelling in Business Class bound for the Californian city will be treated to Mexican delights, starting with the amuse bouche of corn tortilla chips served with a rich salsa and cheddar cheese dip, marinated prawn Ceviche, and aspic-glazed roasted lamb with Mexican rice for customers who have opted for the Western menu. For entrées, customers will have the option of fresh sea-bream boiled with saffron and garlic, topped with a flavorful Guindilla cream and to complete the meal, customers can enjoy the California Orange Chocolate Mousse for dessert.

In its a la carte menu available to customers at any time after the first meal service, JAL will offer options that include a special Caesar salad, Mexican seafood burritos and JAL Original Hamburger in Sasebo Style – inspired by Sasebo, the sister port* of San Diego in Nagasaki, Japan.

** The ports of San Diego and Sasebo in Nagasaki, Japan, are sister ports, while the sister city of San Diego is Yokohama in Kanagawa prefecture of Japan.*

In Economy Class, customers who have selected the Western meal option will be served with a special beef stew that has been braised over long hours to achieve a soft and creamy texture, best savored with the buttered rice or bread served with it, alongside a bowl of Caesar Salad with creamy dressing and a generous amount of cheese and crunchy crotons.



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Beef Wellington can traditionally be found in first class menus but onboard JAL's flights from San Diego to Tokyo during the campaign period, business class customers will be offered to try JAL's Reconstructed US Prime Beef



Wellington. Alternatively, customers preferring seafood can delight in the other special entrée option "*Lobster Thermidor*", one half of a seared lobster from the bountiful coast of US Maine.

For second meal service onboard flights bound for Tokyo, customers can enjoy a comforting bowl of steamed rice in Japanese kelp tea brimming seafood like salmon, scallops, sea urchin and roe, as well as avocado.

In Economy Class, JAL will bring back the AIR YOSHINOYA – Beef Bowl – one of several popular AIR SERIES installations of JAL's novel in-flight menus created in collaboration with well-known Japanese food chains. Served as the second meal and just before landing, customers can have a taste of Japan onboard even before they arrive.



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