



JAL Introduces Brand New Child Meal Menus Developed by Its Star Chefs

~“BEDD for Kids” in First and Business Classes on outbound international flights from Tokyo~

Tokyo April 21, 2016: Japan Airlines (JAL) has been introducing high quality in-flight meals on its North America, Europe, Oceania and Southeast Asia routes under the meal service concept of “JAL BEDD SKY AUBERGE”- your exclusive restaurant in the sky- since January 2013.

From April 29, 2016, JAL will provide newly innovative child meal menus -- “BEDD for Kids” developed by its team of star chefs for children flying with JAL in First or Business Class on outbound international flights from Tokyo.

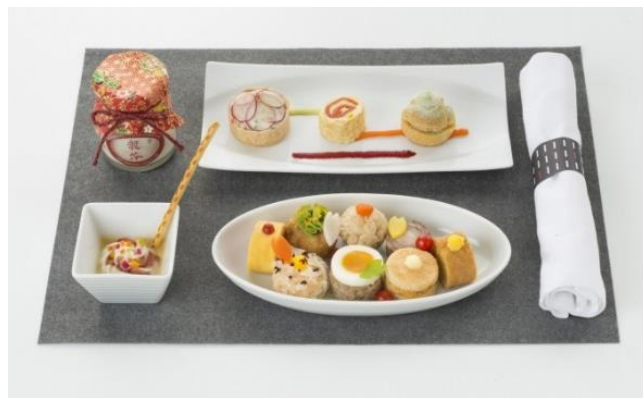
JAL will introduce a new child meal menu by Chef Seiji Yamamoto as the first installment, followed by the other newly delicious and healthy child meal menus created by star chefs Yosuke Suga, Fumiko Kono and Chikara Yamada separately.

JAL will continue to introduce the delectable and original meal service, and strive to deliver a surprising and delightful travel experience to customers.

【BEDD for Kids】



Chef Seiji Yamamoto



(Image of Child Meal in First Class)

- Applicable class:** First Class and Business Class
- Applicable route:** All international flights from Tokyo (Narita and Haneda)
(Excluding breakfast menu on flights departing at midnight)
- Eligible customer:** For children from 2 to 12 years of age
- Applicable period and chef in charge:**
 - April 29 ~ August 31, 2016 ...Chef Seiji Yamamoto
 - September 1 ~ November 30, 2016 ...Chef Yosuke Suga
 - December 1, 2016 ~ February 28, 2017 ...Ms. Fumiko Kono
 - March 1 ~ May 31, 2017 ...Chef Chikara Yamada
- Closing time of reservation:**
 - Telephone or e-mail: Up to 24 hours before departure
 - JAL website: Up to 25 hours before departure

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Overview of menu (BEDD for Kids by Chef Seiji Yamamoto):

This new menu was designed in the image of a candy box filled with meals from hors d'oeuvres to main dish, beautifully presented and arranged for delivering an enjoyable and delightful dining experience.

Amuse Bouche

- Chilled Steamed Custard Parfait-style
Chilled steamed custard made with corn with cauliflower-cream on top. Enjoy the parfait-style with the chip snack PRETZ.



Hors d'oeuvre

- Bite-size Tart
Tart made with crab mayonnaise salad with radish on top
- Bite-size Crepe
Smoked-salmon and cream cheese Crepe
- Bite-size Gougere
Tuna-potato salad of petit cream puff style



Main Dish

Bite-size style of favored menus by Kids

- Omelette rice
- Meat Croquette
- Chicken rice
- Beef sausage roll-up
- Curried pilaf wrapped with fried bean curd
- Bacon Egg Filling
- Hamburger
- Shrimp meat dumpling



Dessert

- Kids Pudding
Yogurt with cookie dough inside and strawberry sauce on top



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【JAL Original Kids Chopstick Set】 provided only on flights from Japan to Honolulu and Guam
As a newly special service on Honolulu and Guam routes, the airline will provide a JAL Original Kids Chopstick Set to children ages 2-12 with in-flight child meal booking.

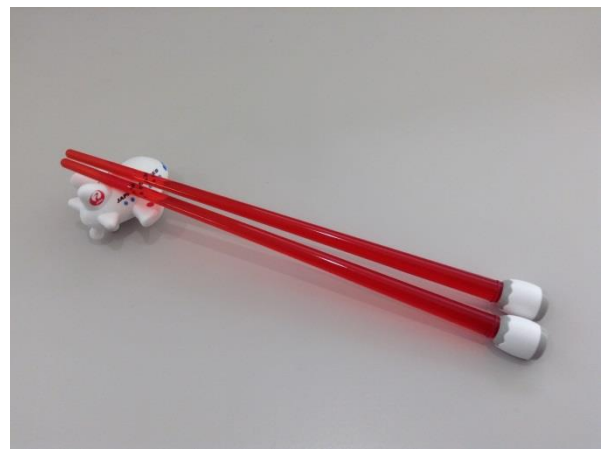
Applicable class: Business Class, Premium Economy Class and Economy Class
Date effective: Departure flights on and after April 29, 2016 (Fri.)

Features:

The specially designed chopstick set enables children to enjoy their in-flight meal, and can be taken home as a good memory of their trips. “Airplane” attached on the case can be used as a chopstick rest. Additionally the tip of chopstick was designed in the shape of a jet engine.



JAL Original Kids Chopstick Set



“Airplane” turns into a chopstick rest.

END



Reference: Chefs Introduction



Seiji Yamamoto (Ryugin)

Seiji Yamamoto was born in 1970 in Kagawa. While only 33, Mr. Yamamoto opened “Nihonryori RyuGin” in Tokyo, where he served as Managing Chef. Since then, he has been demonstrating the quality of Japan's wealth of ingredients to the world using his creative sensibilities and approach.



Yosuke Suga (SUGALABO)

Yosuke Suga was born in 1976 in Aichi. At the age of 26, Mr. Suga was nominated as Executive Chef of “L'ATELIER de Joël Robuchon” in Roppongi Hills, Tokyo. As a favorite disciple of Joël Robuchon, he took part in opening many restaurants. In April 2015, he opened his own laboratory “SUGALABO” to deliver the fineness of Japanese food culture.



Fumiko Kono (Food Producer)

Fumiko Kono was born in Tokyo. After graduating at the top of her class from renowned Le Cordon Bleu in Paris, Ms. Kono worked as the second Chef at three-star “L'Arpège.” She left the restaurant and became a Paris-based freelance chef catering mainly to high-ranking VIPs around the world.



Chikara Yamada (Yamada Chikara)

Chikara Yamada was born in 1971 in Shizuoka. During a six-year stint in Spain and other countries, Mr. Yamada trained under Chef Ferran Adrià of “El Bulli,” which is known as one of the best restaurants in the world. In 2007 he opened a restaurant named after himself, serving his own original cuisine.

”BEDD for Kids” menus will be introduced on JAL website.

<http://www.jal.co.jp/newsky/bedd/>