



JAL Serves Miyazaki Beef on International First Class

TOKYO January 7, 2013: Japan Airlines (JAL) will be introducing the award-winning Miyazaki beef in its inflight meals for First Class on international routes from Tokyo (Narita) to Europe and North America between January 9 and March 31, 2013, to commemorate the launch of JAL SKY SUITE 777 – the airline’s latest inflight products and services.

Produced in Miyazaki Prefecture situated in the southern islands of Kyushu, Japan, Miyazaki beef is rated over level A-4 by the Japan Meat Grading Association for its outstanding quality of meat. It won the topmost accolades in five of nine categories in a nationwide *wagyu* (Japanese beef) quality contest that is held every five years, for two consecutive contests (2007 and 2012), and is recognized as the most superior beef in Japan and a well-known prime label overseas.



For the period between January 9 and February 28, 2013, JAL will serve the high grade beef in First Class as a main western meal selection. Customers can enjoy the luxuriously juicy and tender Miyazaki beef fillet “alla Rossini”, matched with fragrantly seared foie gras and apple – a menu specially crafted by Seiji Yamamoto, Michelin 3-star chef and owner of distinguished Japanese restaurant Ryugin.

There will be a regular change of menu from March 1, 2013 and JAL will continue to utilize Miyazaki beef in the new line-up until March 31, 2013.

JAL will continue striving to offer the finest quality in products and services to make each and every customer’s journey on JAL a delightful and enjoyable experience.

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