



## **A New Star Chef Debuts in JAL's Exclusive Restaurant in the Sky**

~ Japanese collaboration menu created by Chef Daisuke Hayashi for First and Business Class on flights departing from London ~

**Tokyo August 18, 2016:** Japan Airlines (JAL) has been introducing the finest inflight meals exceeding customer expectations aboard flights on North America, Europe, Oceania and Southeast Asia routes under the meal service concept of "Sky Auberge BEDD by JAL" from JAL's exclusive restaurant in the sky.

To enhance our inflight service, we will serve a new Japanese meal in First Class and Business Class on flights from London (LHR) from September 1, 2016, created in collaboration with a new member of our dream team of star chefs, Chef Daisuke Hayashi of the Japanese Culinary Academy UK.

JAL will continue to deliver a delectable and surprising dining experience in a relaxing and comfortable atmosphere in JAL's exclusive restaurant in the sky.



### **Collaboration menu with Chef Daisuke Hayashi**

JAL will serve a Japanese meal created in collaboration with Chef Daisuke Hayashi of the Japanese Culinary Academy UK. Chef Hayashi was sous-chef at the prestigious high-end Kyoto restaurant "Kikunoi" in Akasaka, Tokyo, and supervised the Japanese cuisine at the 2008 G8 Hokkaido Toyako Summit. He also has extensive experience working in Japanese restaurants overseas, including his current post of Executive Chef at "TOKIMEITĒ" in London. JAL hopes you enjoy his authentic Japanese cuisine abounding in fresh and local ingredients.



**First Class**



**Business Class**

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- Applicable Route : Departing flights from London (LHR) to Tokyo (Haneda)
- Applicable Classes: First Class and Business Class
- Effective Date: September 1, 2016 ~
- Autumn Menu (Available from September through November)

### <First Class>

A course menu consists of five seasonal delicacies, a bowl dish, hors d'oeuvres, the main dish with seasoned rice and soup, all cooked with the UK grown fresh vegetables and fish, and dessert. Customers can savour the distinct flavour of *umami* in Japanese cuisine when tasting the chef's *dashi* (Japanese soup stock made from dried bonito and kelp) combined with tomato and chicken stock.



Kozara (small seasonal dishes)



Owan (soup-type appetizer)



Mukozuke・Azukebachi  
(extra side dishes)



Dainomono (main dish)

### <Business Class>

A course menu consists of hors d'oeuvres, seasonal delicacies, the main dish and dessert. The seasonal delicacies are made with fresh ingredients produced in the UK, just like the First Class meal.



Irodori Gozen (appetizer)



Dainomono (main dish)

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### <Profile of Daisuke Hayashi>



#### **Chef Daisuke Hayashi (Japanese Culinary Academy UK)**

Became apprentice at age 18 to the third owner and chef of “Kikunoi,” the prestigious and traditional Ryotei (a high-end traditional Japanese restaurant) founded in Kyoto in 1912. Participated in the opening of “Kikunoi” in Akasaka, Tokyo in 2004 as sous-chef. Appointed Head Chef of two Japanese restaurants at The Windsor Hotel in Hokkaido and oversaw the Japanese cuisine at the G8 Hokkaido Toyako Summit in 2008. Moved to Europe in 2009 to promote Japanese food culture. Currently Deputy Chairman of the Japanese Culinary Academy UK and Executive Chef of Japanese restaurant “TOKIMEITĒ” in London, which opened in November 2015.

ENDS

### <Reference: the other members of JAL’s star chefs for autumn menus>



**Chef Seiji Yamamoto**  
(Ryugin)



**Chef Yosuke Suga**  
(SUGALABO)



**Ms. Fumiko Kono**  
(Producer of grand cuisine)



**Chef Chikara Yamada**  
(Yamada Chikara)



**Chef Shinichi Sato**  
(Passage53, Paris)



**Chef Hiroki Yoshitake**  
(SOLA, Paris)



**Chef Naoki Uchiyama**  
(JAL corporate chef)



**Chef Jun Kurogi**  
(Kurogi)