



### ***New Star Chefs Debut in JAL's Exclusive Restaurant in the Sky***

~ Featured on JAL International First Class Service ~

**Tokyo, February 22, 2018** – Japan Airlines (JAL) today announced that the carrier will introduce a new Japanese meal on its international first class menu featuring a pair of Michelin 3-star chefs. The newest addition to the lineup of JAL's Japanese menus will be available on select routes from March 1, 2018.

JAL has been serving unique, high-quality in-flight meals on its North America, Europe, Australia and Southeast Asia routes under the concept of "JAL BEDD SKY AUBERGE."

The carrier is pleased to welcome Chef Hideki Ishikawa, owner-chef of kaiseki restaurant ISHIKAWA in Kagurazaka, Tokyo and Chef Kouji Koizumi, head chef of Ishikawa's sister restaurant, KOHAKU, which serves Japanese culinary with a twist. Both ISHIKAWA and KOHAKU are listed with three stars in the most recent edition of Michelin Guide Tokyo.

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



#### **Applicable Class**

International First Class

#### **Applicable Routes**

Tokyo (Narita) to Chicago, New York, Los Angeles

Tokyo (Haneda) to New York, San Francisco, London (JL043), Paris



### Overview of JAL's First Class Japanese Menu (March 2018~May 2018)

#### Seasonal Five Colorful Delicacies

<ISHIKAWA>

Hair Crab Meat with Ginger Vinegar  
Simmered Bamboo Shoots, Burdock, Bracken,  
Shiitake Mushroom & Sakura Shrimp

<KOHAKU>

Glass Shrimp, Giant Butterbur & Herring Roe Egg Yolk Vinegar  
With Butterbur Bud  
Steamed Savory Egg Custard with Truffle accompanied by Caviar  
Two-color Asparagus Fiddlehead Fern & Broad Bean with KOHAKU Original XO sauce



#### Owan

<ISHIKAWA>

Japanese Clear Soup with Common Orient Clam, Bamboo Shoots  
& Japanese Pepper Leaves



#### Otsukuri

<ISHIKAWA>

Steamed Abalone & Sea Urchin with Abalone Liver Sauce

<KOHAKU>

Seared Alfonsino with Aromatic Jelly





### Takiawase

<ISHIKAWA>

Steamed Tilefish with Turnip & Garland Chrysanthemum

### Hanmono

<ISHIKAWA>

Seasoned Rice with Beef & Radish or Steamed Rice

### Tomewan

<ISHIKAWA>

Miso Soup (Nameko Mushroom, Fried Bean Curd, Mitsuba (Japanese Honewort))

### Kounomono

<ISHIKAWA>

Soy-marinated Yam, Soy-simmered Kelp, Pickled Cucumber



*Takiawase, Hanmono,  
Tomewan, Kounomono*

### Kanmi

<ISHIKAWA>

Selected Sweet Tamba Black Beans

<KOHAKU>

Melon with Rum Sauce, Rum Jelly, Raw Sugar Jelly & Roasted Walnut Truffle Chocolate



*Kanmi*

**Hideki Ishikawa (ISHIKAWA)**

Born in Niigata Prefecture in 1965. After working at a number of restaurants, such as Harajuku Sakura, Aoyama Hozumi and Nogizaka Kamiya, he became head chef of Japanese restaurants in Saitama and Yaesu, Tokyo. In 2003, he opened restaurant Ishikawa in Kagurazaka, relocated to the current location in 2008, and opened sister restaurants Kohaku in 2008 and Ren in 2009. Chef Ishikawa is enthusiastic about nurturing young chefs and both Kohaku and Ren have become world famous kaiseki restaurants. Ishikawa and Kohaku were awarded Michelin 3 stars, and Ren, Michelin 2 stars.

**Kouji Koizumi (KOHAKU)**

Born in Kanagawa Prefecture in 1979. Apprentice to Ishikawa's Hideki Ishikawa. He was appointed executive chef of Kohaku, which opened in 2008, and gained recognition as the youngest chef in Japan of a Michelin 3-star restaurant in 2015.

<Reference : Chefs of JAL BEDD-SKY AUBERGE Your exclusive restaurant in the sky>



Chef Yosuke Suga  
(SUGALABO)



Chef Chikara Yamada  
(Yamada Chikara)



Chef Jun Kurogi  
(Kurogi)



Fumiko Kono  
(Cooking Producer)



Chef Shinichi Sato  
(PASSAGE 53 in Paris)



Chef Hiroki Yoshitake  
(Chef of French Cuisine)



Chef Naoki Uchiyama  
(JAL Corporate Chef)