

JAL to introduce new in-flight meal of “RED à table” with the theme of “In-flight meals for the future” to achieve the SDGs goals will be launched on international flights starting from October 1st

 September 29th, 2021

- Under the theme of “In-flight meals for the future,” a new menu has been introduced for Premium Economy Class and Economy Class on international medium- and long-haul flights.
- Original video content featuring the chef’s thoughts on the SDGs and the development process will be aired in-flight.



JAL has been implementing various in-flight meal initiatives(*1) to help achieve the SDGs. This time, “RED U-35 – In-flight meals by young chefs” will be renewed and a new menu will be launched as “RED à table” with the theme of “In-flight meals for the future.

The “à table” in “RED à table” is a French word that means the beginning of a homey, warm, and fun time, as in, “The food is ready, Come on, everyone, gather around the table.” a food producer Fumiko Kono, and six RED U-35(*2) finalists gathered around a table to create a menu with various perspectives, such as reducing food loss and passing on food culture, in addition to deliciousness. In addition to deliciousness, the meal will be designed to reduce food loss and pass on food culture. The chefs also talked about their commitment to the menu and the secrets behind the development of the menu. In addition, an original video featuring the chefs’ menus will be shown on board.

(*1) URL reference: https://www.jal.co.jp/jp/ja/inter/service/meal/meal_skip/

(*2) URL reference: <https://www.jal.co.jp/jp/ja/info/2020/inter/200907/>

(*3) URL reference: <https://www.redu35.jp/>

【Service Outline】

1. In-flight meals

As “in-flight meals for the future,” we will prepare menus based on three themes: “LOVE FOR THE PLANET,” which focuses on reducing environmental impact and food culture; “LOVE FOR THE SOCIETY,” which focuses on connecting with society through traditional cooking methods and ingredients; and “LOVE FOR OURSELVES,” which focuses on nutritious ingredients and new challenges for chefs.

■ 1st edition menu: We will provide menus from the theme “LOVE FOR THE PLANET” from 01OCT2021.

Main Dish “Grilled Tofu and Umami Chicken Miso with Gomoku Rice (Mixed Rice)” : Supervised by Chef Youhei Narita

For meat miso, minced chickens are used, which emits less CO2 and walnuts, which are selected as one of the “Future 50 Foods”. In addition, it is a menu that conveys the wisdom of Washoku to the future, by using fermented foods such as miso, pickles, dry foods.



Main Dish “Sichuan-style Boiled Beef” : Supervised by Chef Yusuke Takagi

The beef is not widely available in the market due to the difficulty in getting the grain into the meat, but traditional Chinese Sichuan cooking method and techniques that make the most of spices and aromatics bring out the deep flavor and taste of the beef in this dish.



Side Dish : Supervised by Chef Fumiko Kono

We will offer “Pumpkin Mousse” using the whole pumpkin, even the guts and seeds, which were not used in the past, “Carrot Noodles with Chicken and Sesame Flavored Spinach” using “Recycled Spinach” grown using food waste as compost, and “Potato Salad with Radish and Apples ” using lotus root, which is designated as one of the “ 50 ingredients for the future.”.



“Pumpkin Mousse”



“Carrot Noodles, Chicken and Sesame Flavored Spinach”



Lotus Root and Apple Potato Salad

■ Applicable Period : From October 1st (Fri), 2021 to January 31st (Mon), 2022 as scheduled

“RED à table” is scheduled to continue until September 30th (Fri), 2022

■ Applicable Routes :

From Tokyo (Haneda/Narita) to Chicago, Dallas, Boston, New York, San Francisco, Los Angeles, Seattle, San Diego, Vancouver, London, Paris, Frankfurt, Helsinki, Moscow, Sydney, Melbourne, Singapore(*3), Kuala Lumpur, Delhi, Bangalore, Jakarta, Manila(*4), Bangkok(*5), Hanoi, Ho Chi Minh City

From Kansai to Los Angeles

(*3)Excluding JL035 (*4)Only one choice of Main Dish (*5)Excluding JL033

■ Applicable Classes : Premium Economy Class and Economy Class

※Menus may change on some routes.

Please see URL for details. https://www.jal.co.jp/inter/service/newsky/kitchen_gallery/red.html



2. Original Video Program

Original video A documentary video featuring seven chefs taking on the challenge of creating new in-flight meals will be available on all domestic and international flights from October 1.

Please enjoy your meal as if you were sitting around the table with the chefs in the film.



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