



Introducing a New Star Chef for JAL's Inflight Meals

~ A menu supervised by Ryuji Teshima, chef of PAGES, for First and Business Class Passengers ~

Tokyo, May 18, 2018 – Japan Airlines (JAL) today announced that the carrier will introduce a new inflight meal supervised by Chef Ryuji Teshima on flights departing from Paris, France to Japan. The new summer menus will be available for First and Business Class passengers starting June 1, 2018.

The carrier has been serving unique, high-quality meals on its North America, Europe, Australia and Southeast Asia routes under the concept of [JAL BEDD SKY AUBERGE](#) and is pleased to welcome Chef Ryuji Teshima to the team. Restaurant PAGES, located in Paris, is listed as a one-star restaurant in the most recent Michelin Guide.

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

Menu Supervised by Ryuji Teshima

On a daily basis, Chef Ryuji Teshima pursues to capture the essence of cooking, a simple but exceedingly difficult concept to attain. He passionately cares for the crops that were produced in France and is always conscious in bringing out the best flavor of the ingredients. Through his career, Chef Teshima has pleased the gourmets of the world, and now looks to offer a delightful meal for JAL's First and Business Class passengers traveling from Paris to Japan.



Applicable Class

First and Business Class

Applicable Routes

Served on flight JL046 - Departing Paris, France to Tokyo (Haneda)



JAL First Class - Summer Menu (from June to August 2018)

※For Business Class images, please refer to JAL's Website

URL: <http://www.jal.co.jp/en/inter/service/business/meal/>

◆ Avant Amuse

- Poutargue (mullet Roes), radish, shio koji
- Daikon radish marinated with shio koji. Enjoy with poutargue



◆ Amuse Bouche

- Croque madame with truffle
- Club sandwich with Comté cheese, flavoured with truffle
- Potatoes from Noirmoutier, iberico ham, anchovy sauce
- A salad of potatoes and ham, to be seasoned with anchovy sauce



◆ Hors-d'oeuvre (Select one of three)

- Lobster, peach, seasonal vegetables, Xeres vinegar
- Copious summery salad with lobster, vegetable with a hint of sherry vinegar
- Imperial caviar from Sologne, Royale of Edamame
- Egg custard steam cooked with flavour of crustaceans, combined with Caviar from Sologne
- Smoked salmon, salmon roe, buckwheat pancake, whipped cream
- Mille-feuille buckwheat pancake, smoked salmon with salmon roe





◆ **Main Dish (Select one of three)**

- Beef filet, foie gras, truffle, shiitake, corn
 - A classic French recipe `Beef Rossini`



- Cod fish, tomatoes, shio koji, fregula
 - Cod fish marinated with fermented salt shio koji with tomato sauce



- Blue shrimp, octopus, saffron rice, seasonal vegetables
 - Mediterranean shrimps flavoured with saffron



<Reference: Profile of Ryuji Teshima>

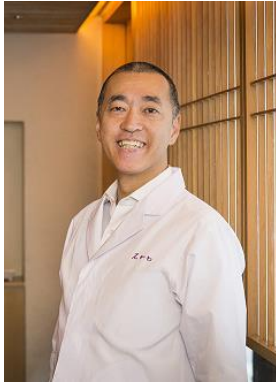


Ryuji Teshima (PAGES)

Born in Kumamoto Prefecture in 1976, Ryuji studied French cooking at a local restaurant in Kumamoto since he was 19 years old. He became a certified sommelier at age 23. When he was 26, he traveled to France and worked at well-known restaurants such as Restaurant Lucas Carton, a three-star Michelin restaurant at the time. In 2014, at the age of 37, he opened Restaurant PAGES in the neighborhood of Arc de Triomphe in the 16th Arrondissement. Eighteen months later, the restaurant was promptly awarded one star in the Michelin Guide.



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



Chef Hideki Ishikawa
(Ishikawa)



Chef Kouji Koizumi
(Kohaku)



Chef Yosuke Suga
(SUGALABO)



Chef Chikara Yamada
(Yamada Chikara)



Chef Jun Kurogi
(Kurogi)



Fumiko Kono
(Cooking Producer)



Chef Shinichi Sato
(PASSAGE53 in Paris)



Chef Daisuke Hayashi
(Japanese Culinary Academy UK in London)



Chef Naoki Uchiyama
(JAL Corporate Chef)