



JAL Enhances International Inflight Dining Experience:

- Embodying the Essence of Japanese Culinary Culture while Meeting Diverse Needs of a Global Audience -

To delight our guests from across the globe and deliver a more refined dining experience, JAL will enhance its international inflight meal services in phases, beginning March 2026

[First Class / Business Class]

- Two world-renowned Japanese chefs to join the lineup of partner chefs.
- Business Class service style to be refined to ensure a more seamless and intuitive dining experience.

[Premium Economy Class / Economy Class]

- Meal variations to expand with the introduction of destination-inspired menus to better reflect the diverse cultures of served regions.

[All Classes]

- Beverage selection to be enhanced with an expanded lineup of Japanese teas and premium non-alcoholic options.



Tokyo, JAPAN—With Japan-bound travelers exceeding 40 million in 2025 and expected to grow to 60 million by 2030, Japan Airlines (JAL) is committed to delivering a uniquely Japanese experience to the increasingly diverse group of passengers being welcomed from around the world, as part of ongoing efforts to further refine its inflight services for the future.

Starting Spring 2026, inflight dining will feature inspired creations by renowned and up-and-coming Japanese chefs, served alongside a carefully curated selection of premium beverages, offering a renewed appeal to the onboard experience.

1. Culinary Collaboration with Two Acclaimed Japanese Chefs

In First Class and Business Class, JAL welcomes two highly distinguished chefs to its lineup of partner chefs, where they will contribute to world-class inflight meals by balancing delicate Japanese sensibilities with global trends. Each dish, infused with the artistry of Chef Natsuko Shoji (été) and Chef Nae Ogawa (natuRe waikiki) transcends a mere meal to become an experience that satisfies all the senses.

For Premium Economy Class and Economy Class, JAL presents special menus in collaboration with the rising culinary stars of “RED U-35,” Japan’s premier competition for next-generation chefs. These unique dishes are designed to provide a vibrant dining experience that enhances the thrill of travel.



- **Natsuko Shoji Owner-Chef of *été***



Highly acclaimed globally for her deep insight into social issues, showcased through collaborations with the experimental welfare company [HERALBONY](#) — also a JAL partner — and the prestigious New York jeweler *Tiffany & Co.*, Chef Shoji will deliver an exquisite menu available only on JAL.

-Routes: From Tokyo to Europe and the Americas.

-Classes: Second meal service for First Class and Business Class.

-Introduction: March 2026.

- **Nae Ogawa Executive Chef of *natuRe waikiki***



After previously showcasing her talent in JAL Economy Class menus, Chef Ogawa returns to oversee Business Class services. Her menus reflect her commitment to sustainability, offering a story-filled dining experience that reflects JAL's own evolution.

-Routes: Routes departing from Hawaii.

-Class: Business Class.

-Introduction: March 2026.

- **Distinguished chefs of *RED U-35***



Driven by a desire to share Japan's esteemed culinary culture with its customers, JAL has maintained a long-standing partnership with *RED U-35*, a competition dedicated to supporting the next generation of talented young chefs as they take on new challenges. Guests are invited to enjoy these exclusive dishes, meticulously crafted for JAL by the latest chefs recognized by *RED U-35*.

-Routes: From Japan to America (except Hawaii, Guam), Europe(except Vladivostok), Australia, South Asia and Southeast Asia (except departing flights at midnight).

-Classes: Premium Economy and Economy Class.

-Introduction: March 2026.

2. Refreshing the Inflight meal Service Style for Long-haul Business Class

To ensure a more intuitive and comfortable experience for all passengers from around the world, JAL is updating its service delivery in Business Class.

For second meal service on long-haul routes, JAL will transition from its current a la carte system to a tray-style format served to each guest. More familiar to travelers worldwide, this transition ensures a seamless and intuitive service for first-time international guests.

-Routes: long-haul routes, such as Europe, the Americas, Sydney and Doha.

-Classes: Business Class.

-Introduction: March 2026 (Starting with New York routes and expanding sequentially)

* JAL's curated selection of signature a la carte menu will remain available between meals.

* For late-night departures, meal services will be provided at timings tailored to the time of day.



3. Enhanced Beverage Selection Reflecting Diverse Cultures and Values

In addition to wines curated by JAL Wine Advisor Motohiro Okoshi, JAL is expanding its premium non-alcoholic options. Among those options, and as one authentic taste of Japanese culture, JAL is upgrading its selection of premium Japanese teas and sake, highlighting traditional methods and the production regions where tea leaves are grown and harvested.

All guests are invited to enjoy their own "ultimate glass" from our refined selection of alcoholic and non-alcoholic beverages.

Please refer to the attached beverage list for drinks scheduled to be served starting March 2026.



Prestigious Burgundy wine "Maison LEROY"

(Available in First Class for a limited time)

"Matcha Latte"

(Scheduled for Business Class)

Further details for each service will be made available on the [official JAL website](#) and other JAL communication channels at a future date.

JAL remains dedicated to delivering products and services that resonate with customer values and remain in their hearts. Experience the new JAL, where the spirit of Japanese hospitality meets the modern global traveler.