

<Reference: Introducing our new chefs>

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



The only chef to hold the double distinction of "Asia's Best Female Chef" and "Asia's Best Pastry Chef" from the World's 50 Best Restaurants. By pairing ingredients born from Japanese craftsmanship with her own refined techniques, she aims to showcase the excellence of Japanese artisanal work to the world. Her restaurant "été," opened in 2015 as an exclusive venue serving only one group per day, has become a renowned destination for global VIPs. Since last year, she has also taken on the direction of "Blue Box Café by Natsuko Shoji," located within the Asian flagship store of the prestigious New York jeweler, Tiffany & Co.

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



Born in Tokyo. Following her experiences in New York and Paris, she became the Sous Chef at "PARIS.HAWAII" in 2017 and has served as Executive Chef of "natuRe waikiki" since 2021.

At "RED U-35 2019," she received the Gold Egg, the Asako Kishi Award, and the Hisao Taki Award.

Under her leadership, "natuRe waikiki" has won Hawaii's prestigious Hale 'Aina Award for four consecutive years since 2022. In 2024, she was named a James Beard Award Semifinalist for the Northwest & Pacific region. Since April 2024, she has also served as the Creative Director for "natuRe tokyo" and oversees business-class culinary offerings.

- **Distinguished culinary talents recognized by "RED U-35"**

Menu Supervising Chefs: (From left to right)



- Yohei Hanada (atelier HANADA)
- Shin Nishiyama (Bon Village Oser)
- Yoshihiro Maruyama (Chiso Maru)
- Yuya Nakamura (INA restaurant)
- Jeongjun Lee (HASUO)
- Ryoji Machida (Freelance)
- Mizuki Murata (L'atelier de oto)
- Ryuta Kuwae (MUKU)

*Affiliations are as of the time of inflight meal supervision.

*Please visit the official JAL website for details on each chef's menu.