(Joint Release)

November 04, 2026
Mie Prefectural Government
Nagoya Air Catering Co., Ltd.
Japan Airlines Co., Ltd.

Japan Airlines to Serve Limited-Time Inflight Meals Featuring Mie Prefecture's Finest Ingredients

— Connecting Mie's Regional Flavors to the World through a Three-Way Collaboration —

Mie Prefectural Government (Tsu, Mie Prefecture; Governor: Katsuyuki Ichimi), Nagoya Air Catering Co., Ltd. (Head Office: Tokoname, Aichi Prefecture; President: Masafumi Tsuchiya; "NAC"), and Japan Airlines Co., Ltd. (Head Office: Shinagawa, Tokyo; President & CEO: Mitsuko Tottori; "JAL") will offer limited-time inflight meals incorporating approximately 40 ingredients and food products from Mie Prefecture on JAL international flights departing from Chubu Centrair International Airport (Centrair) from December 1, 2026 to February 28, 2027.

This marks the first time in six years and nine months that a dedicated inflight menu highlighting Mie Prefecture ingredients is featured on JAL international flights departing from Centrair.



Photos from left: Matsusaka beef, Aosa seaweed, Amanatsu citrus, Iga rice. (Images are for illustrative purposes only.)

Cuisine Showcasing the Rich Bounty of Mie Prefecture

The upcoming menu features a wide selection of regional delicacies from Mie Prefecture of land and sea, including Matsusaka beef and Iga rice, as well as Niihime Kumano sea bream, Mie nabana, and Amanatsu citrus. Dishes will be served to bring out the inherent flavor of each ingredient to the fullest.

Limited-Time Sake at the JAL Sakura Lounge at Centrair

At the JAL Sakura Lounge at Centrair International Terminal, "HANZO Tokubetsu Junmaishu Iga-Ukon Nishiki" by Ota Sake Brewery (Iga City, Mie Prefecture) will be offered for a limited period from December 1, 2026 to March 31, 2027.

This special Junmai sake is brewed using "Ukon Nishiki," a rare heritage rice variety once on the verge of disappearing, together with Mie sake yeast and underground spring water from Iga. Guests are invited to enjoy a profound flavor marked by the rice's rich umami and a crisp, sharp finish.



Photos from left: Ota Sake Brewery "HANZO Tokubetsu Junmaishu Iga-Ukon Nishiki"; Kurodo (brewery staff) at Ota Sake Brewery; JAL Sakura Lounge at Centrair International Terminal

Collaboration Built Since 2015

Since JAL and Mie Prefecture signed an agreement on “Food” and “Tourism” in December 2015 (*1), both parties have pursued initiatives aimed at regional revitalization and tourism development, including collaboration through “Mie’s food,” efforts to promote Ise tea, JAL MaaS, and inbound visitation initiatives. In addition, NAC—responsible for producing inflight meals at Centrair—has also been developing original inflight menu concepts that make the most of food resources from the Tokai region.

This project was realized by combining the three parties’ strengths: Mie Prefecture’s diverse range of ingredients and its connections with producers, NAC’s expertise in inflight meal development and production, and JAL’s global network connecting Japan and destinations worldwide.

Looking ahead, Mie Prefecture, NAC, and JAL will continue connecting regions and the world through food—sharing Mie’s distinctive food culture and tourism appeal domestically and internationally—thereby fostering interest in Mie and encouraging future visits.

(*1) Press Release dated December 12, 2015｜JAL x Mie Prefecture Agreement on “Food” and “Tourism”
https://press.jal.co.jp/ja/release/201512/002519.html (Japanese only)

Program Overview

1. Inflight Meals Featuring Mie Prefecture Ingredients

・Service period: December 1, 2026 to February 28, 2027

・Applicable routes, cabin classes, and menu examples:

【Departing from Centrair to Honolulu】

・Business Class (meal after takeoff / breakfast before arrival)

- Japanese Cuisine: Niihime Kumano Sea Bream with Thickened Mie Nabana Sauce
- Western Cuisine: Matsusaka Beef Stroganoff with Saffron Rice
- Breakfast: Tamaki Koji French Toast with Maple Syrup

・Economy Class (meal after takeoff)

- Matsusaka Beef Keema Curry

【Departing from Centrair to Tianjin / Taipei (Taoyuan)】

・Business Class (meal after takeoff) ※Tianjin route: applicable also on the return flight (departing from Tianjin)

- Ise Umaine Pork and Aosa Seaweed Porchetta with harenohi tomato Sauce,
  Salmon Meunière with Niihime Citrus Basil Sauce Iga Rice 'Mie no Yume' Cheese Risotto, etc.

・Economy Class (meal after takeoff)

- Grilled Chicken with Aosa Seaweed Butter Sauce, Simmered Ise Umaine Pork with Japanese-Style Meyer Lemon Sauce, etc.

※For both Business and Economy Class, main dishes will change monthly throughout December, January, and February.

【Mie Prefecture Ingredients and Processed Products Used】

Matsusaka beef rib roast, Ise Umaine pork shoulder loin, Niihime Kumano sea bream, specially cultivated Iga rice Koshihikari, Amanatsu citrus, Meyer lemon, amatsu-otome strawberry, harenohi tomato, Amano Iso-shio (Sun-Dried Salt), Niihime juice, Tamaki koji, Mie nabana, Aosa nori (Aosa seaweed), and others.



Photos From left: Business Class (Japanese); Business Class (Western); Economy Class

2. Promotion Through Inflight Leaflets and JAL Official Social Media

On the applicable routes, special leaflets introducing the appeal of Mie Prefecture-grown ingredients in Japanese and English will be distributed together with the inflight meals.

・Applicable routes: Flights departing from Chubu to Honolulu / Taipei (Taoyuan) / Tianjin, and Business Class flights departing from Tianjin to Chubu.

In addition, through JAL official social media and other channels, the dedication and stories of the local producers involved in this inflight meal experience, as well as the appeal of Mie Prefecture, will be shared.

3. Serving of Mie Prefecture Sake at the JAL Sakura Lounge

At the JAL Sakura Lounge at Centrair International Terminal, “HANZO Tokubetsu Junmaishu Iga-Ukon Nishiki” by Ota Sake Brewery (Iga City, Mie Prefecture) will be offered.

Service period: December 1, 2026 to March 31, 2027 (while supplies last)

Service style: Self-service (Guests are welcome to pour and enjoy at their leisure.)

Producer: Ota Sake Brewery Co., Ltd. (1365-1 Kaminosho, Iga City, Mie Prefecture, JAPAN)

https://www.hanzo-sake.com/english/

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