

## JAPANESE SUMMER MEAL

We are pleased to offer you this traditional Japanese cuisine today. To ensure that our Japanese cuisine option is available for you on your next flight, we kindly request you pre-order this selection at least 24 hours prior to your next flight to or from Japan.

For more information about our Japanese Meals, please visit [www.aa.com/specialmeals](http://www.aa.com/specialmeals).

## APPETIZER TRAY

- Kobachi** Sea urchin with sesame paste tofu, salmon roe, chrysanthemum, lily bulb, baby Welsh onion, soy sauce and bonito stock
- Hassun** Sweet simmered ayu fish, simmered river prawn, soy beans and minced chicken terrine, baby sardine and shrimp egg yolk sushi accompanied by hajikami ginger
- Western Dish** Grilled tuna with mayonnaise, marinated vegetables, pink grapefruit and mizuna leaf

## MAIN TRAY

- Simmer Dish** Conger eel and vegetable dumpling, baby eggplant stuffed with minced pork, carrot, turnip, snow peas and ginnan starch sauce
- Entrée** Grilled seafood, chicken and miso wrapped in hooba leaf, accompanied by sea bass, scallop, prawn, chicken and yuzu peel
- Soup** Miso soup with tofu and wakame seaweed
- Accompanied by steamed rice and assorted seasonal pickles