

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.

APPETIZER TRAY

Kobachi

Grilled eel and English cucumber salad topped with yam paste, salmon roe, a sprinkle of seaweed flakes and ginger julienne

Hassun

Tsukune chicken dumpling glazed with teriyaki sauce, cucumber cone stuffed with wasabi flavored octopus and braised scallop layered with grilled shiitake mushroom, sliced grapefruit and edible flower

Western Dish

Balik salmon and red delicious apple dressed with cream cheese, garnished with raspberries, blueberries and chive

MAIN TRAY

Simmer Dish

Tender simmered sea eel, grilled Japanese eggplant and blanched sugar peas

Entrée

Softshell crab spring roll with vinegar soy sauce garnished with sautéed vegetable medley

Soup

Miso soup with shiitake and nameko mushroom, wakame seaweed and tofu

Accompanied by steamed rice and assorted seasonal pickles