

Japanese Spring Menu

We are pleased to offer traditional Japanese cuisine on today's flight. In order to ensure that our Japanese cuisine option is available, may we suggest that you pre-order this selection when making flight reservations. There are a limited number of Japanese cuisine meals on board. We apologize if your first selection is not available.

Appetizer Tray

Kobachi Dish Yuba tofu, salmon roe and crabmeat with shiso flower, wasabi and soy sauce with bonito stock

Hassun Dish Grilled bamboo shoot with fuki miso, grilled mugwort wheat gluten on skewers coated with dengaku miso, fish paste with small shrimp, boiled prawn and simmered rolled kelp with beef

Western-Style Dish Marinated sea bream with kinome miso, orange segments, wasabina leaf, pickled cherry blossom and dill

Main Tray

Simmered Dish Steamed sea bream wrapped with pickled cherry blossom leaf offered with sweet potato, cherry blossom wheat gluten, boiled filed horsetail, nabana leaf and wasabi starch sauce

Entrée Grilled Spanish mackerel saikyo-yaki style accompanied by fried taro on a skewer with sweet soy sauce, braised konjack with taro, komatuna leaf and carrot

Soup Miso soup with tofu and deep-fried bean curd

Accompanied by steamed rice and assorted seasonal pickles

和食 春のお献立

本日のフライトでは、本格的な和食をご用意しております。
和食をご希望のお客様には、確実に楽しみいただける
よう、航空券ご予約の際に事前予約されることをおすすめ
いたします。機内では、和食の数に限りがあるため
お客様の第一希望に添えない場合もございますので
ご了承ください。

一の膳

- 小鉢** 湯葉豆腐、イクラ、蟹
花穂、山葵
- 八寸** 新筍露味噌焼き
よもぎ田楽串、桜海老新丈
才巻海老芝煮、牛肉昆布巻き
- 洋鉢** 鯛のマリネ 木の芽風味
山葵菜、桜の葉、ディル

二の膳

- 焚き合わせ** 鯛の桜蒸し
桜丸十、桜麩、点盛りつくし
菜花お浸し、山葵餡
- 台の物** 鯖西京焼き
里芋みたらし、芋がらキャラ煮
小松菜、花人参
- お椀** 豆腐と油揚げの白味噌仕立て

御飯と香の物