

Japanese Autumn 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 Herring roe rolled in kelp, sliced matsutake mushrooms and mizuna leaves served with bonito stock sauce

Hassun Dish Boiled prawn Yuan-style with yuzu citrus flavor, fried ginkgo nuts with salt on skewer, simmered lily bulb with plum puree, minced chicken and poppy seed cake and candied chestnuts

Western-Style Dish Smoked salmon served with sansho pepper mayonnaise, accompanied by sliced red onion, carrot julienne, radish and cucumber

Main Tray

Simmered Dish Sweet potato, carrot, shimeji mushroom and boiled yellow chrysanthemum in a radish cup

Entrée Simmered turbot served with sweet ginger and soy sauce, accompanied by boiled spinach, taro potato, carrot and millet gluten cake

Soup Miso soup with tofu and wakame seaweed

Accompanied by steamed rice and assorted seasonal pickles

和食 秋のお献立

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** 芽巻数の子、松茸旨煮
水菜煮浸し
- 八寸** 捲海老柚庵煮
鶏松風、姫栗甘露煮
揚げ銀杏松葉串
百合根甘露煮
- 洋鉢** 秋鮭のスモーク 山椒マヨネーズ添え
大根、人参、胡瓜、紫玉葱のサラダ

二の膳

- 焚き合わせ** 秋野菜の吹き寄せ
占地芽旨煮、木の葉人参、いちよう丸十艶煮
食用菊のお浸し、絹さや松葉
- 台の物** 鰯の煮付け
ほうれん草、粟麩揚げ煮
里芋六方煮、紅葉人参
- お椀** 若布と豆腐の味噌汁

御飯と香の物