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.

To Start

A selection of sushi

MAIN TRAY

Kobachi

Chicken and harusame noodle salad presented with green curl, Parmesan cheese, watercress and yellow cherry tomato

Hassun

Egg roll with asparagus, grilled flounder saikyoyaki-style, fish cake with yuzu citrus mayonnaise in crab claw and fish paste and vegetable terrine, served with sliced, simmered conger eel, wakame seaweed and cucumber julienne

Simmer Dish

Rolled bean curd with soba, simmered hijiki seaweed and soy beans, pumpkin, carrot and ginan starch sauce

Entrée

Salmon with vegetable roll served with mixed mushrooms and chrysanthemum sauce

Soup

Miso soup with tofu and wakame seaweed

Accompanied by steamed rice and assorted seasonal pickles