

ANA Renews First Class Menus

TOKYO August 31, 2009 Continuing its series of collaborations with leading restaurants around the world, ANA is delighted to announce two completely new menus – Japanese ‘Kaiseki’ and Western haute cuisine – for First class intercontinental flights departing this autumn and winter.

Japanese – in collaboration with Tsujitome

The Japanese ‘Kaiseki’ menu was created under the watchful eye of master Tsujitome. The third generation of his family to head the kitchen of the eponymous restaurant in Tokyo’s Akasaka district, he brings his ethos of “Kaiseki as hospitality at its greatest” to his art, along with more than 60 years of experience of Japanese culinary lore. Using the finest ingredients of the season, the delicacy of flavour, texture, appearance and presentation of his dishes carry the essence of autumn into the cabin, creating a very Japanese expression of warm hospitality.



Western – in collaboration with Mandarin Oriental, Tokyo

Three head chefs from this luxury hotel in the heart of Tokyo, which boasts no less than two Michelin-starred restaurants, deliver an exciting combination of seasonal ingredients and diverse expertise to the table-tops of ANA’s First Class passengers: a Frenchman who combines a mastery of his country’s contemporary cuisine with an intimate knowledge of Japanese ingredients; an American who popularised and continues to thrill Tokyo with his ingenious molecular creations, who also trained as a sushi chef; and a Japanese patissier who dazzled judges to scoop second prize in the Coupe du Monde de la Patisserie.



Passengers are invited to enjoy the tastes of autumn as presented by Tsujitome and Mandarin Oriental, Tokyo from September 1 to November 30 this year, and the delights of winter from December 1, 2009 to January 31, 2010 (subject to change).

Please refer to the following pages for the menu selections in detail.



Japanese Kaiseki

Zensai

Salt-grilled flatfish, simmered conger eel spiral and miso-grilled duck breast
Assortment of autumn taste (grilled chestnut, pounded ginkgo nut and baby yam)

Nimonowan

(for September) Japanese spiny lobster dumpling in rich clear soup
(for October) Pike conger eel and matsutake mushroom soup
(for November) Quail meatballs in rich clear soup

Otsukuri

(for September) Lightly salt-marinated striped jack mackerel sashimi
(for October) Kelp-cured sea bream sashimi
(for November) Lightly salt-marinated flounder sashimi

Niawase

Salt-boiled prawn and simmered tofu crêpe swirls in light soy sauce

Kobachi

Sake-simmered baby abalone and sea urchin eggs in yuzu citron

Shusai

(for September) Grilled red tilefish with yuzu citron soy marinade
(for October) Simmered sweetfish with full of roe in special soy sauce
(for November) Grilled salmon with yuzu citron miso marinade

Western

Tapas Molecular Bar amuse



Caviar on lobster medallions composition with beet and horseradish vinaigrette
Sea urchin egg and shellfish composition on delicate terrine of Senju spring onion
with curry perfume

Warm snow crabmeat and pine nut royale in autumn wild mushroom potage
Girolle mushroom tart with mesclun salad, garnished with truffle and Parmigiano
shavings

Contemporary version of a gourmand salad with foie gras, salt-cured duck breast
and autumn fruit



Pan-roasted wagyu beef tenderloin with shallot compote and
cardamom-flavored carrot gâteau

Steamed gurnard fish with a hint of lemon and caper, creamy sweet potato purée
Cacao-cruste roast pigeon breast with coconut-glazed celeriac
Autumn vegetable and fruit composition on cereal galette with
baby chrysanthemum leaves



Selection of legiander, natural yeast walnut-raisin, escargot or dried seaweed bread
with a choice of flavorful premium Échiré butter or extra-virgin olive oil



Saint-Nectaire AOC with a hint of honeyed walnuts and fine celery salad



Caramelized apple ice cream and Calvados sorbet on fennel confit Green tea
bavarois filled with milk chocolate mousse Warm banana cake with brown sugar
Chantilly cream and chunky mango sauce
Selection of fresh seasonal fruit with compotes



Premium chocolate Mandarin Oriental, Tokyo

The above menus are available only on intercontinental flights departing Tokyo's Narita airport for New York, Chicago, Los Angeles, San Francisco, London, Frankfurt and Paris, and apply to the first meal only.

ANA operates Boeing 777-300ER aircraft with eight First Class seats on flights to North America, London and Frankfurt, and alternates this with a Boeing 747-400 service with ten First Class seats on flights to Paris. There is no First Class on ANA flights to Washington DC.

Contact

Rob Henderson, ANA Public Relations: r.henderson@ana.co.jp

Notes for editors

1) Kaiseki is a culinary art form which balances the taste, texture, appearance, and colours of the freshest seasonal and local ingredients, carefully prepared to preserve and enhance their flavor. Dishes are beautifully presented, and garnished with leaves and flowers, on plates chosen to augment both the appearance and the seasonal theme of the meal.

2) Dessert for the Kaiseki menu is not part of the collaboration with Tsujitome.