

ANA updates Japanese sake selection for onboard and lounge experience



ANA's selection of Japanese sake

All Nippon Airways ([ANA](#)) has announced it will launch a new selection of 55 premium Japanese sake from March 1. The exclusive selection will be available across all classes on ANA international flights, in Premium Class on domestic flights and in designated "ANA SUITE LOUNGE" and "ANA LOUNGE."

The 55-choice collection has been meticulously curated under the expertise of Yasuyuki Kitahara, ANA's sake advisor.

A winner of the fourth World Kikisake-shi Competition and Food & Beverage Manager at DoubleTree by Hilton Tokyo Ariake, Kitahara brings his expertise as a master dedicated to showcasing Japanese sake and authentic shochu. He has served as a Sake Advisor for ANA's "THE CONNOISSEURS" since 2018. "THE CONNOISSEURS" is an expert team of professionals comprising ANA chefs and renowned culinary and alcohol professionals responsible for shaping the airline's food and beverage offerings.

Featuring a diverse range of flavors, the updated sake selection caters to global preferences, from light and fruity to rich, savory "umami" profiles. A highlight of this year's selection is "Kamoshibito Kuheiji la maison" (Junmai Daiginjo) from Banjo Jozo brewery, which is highly acclaimed both in Japan and internationally. The refined sake will be served in the airline's international Economy Class.

Seasonal meals will be thoughtfully paired with the new sake collection to complement the menu,

offering passengers a distinctly Japanese dining experience that evokes the changing seasons and reflects ANA's commitment to Japanese tradition and quality.

"Featuring an unparalleled lineup of 55 distinguished brands, ANA proudly offers the largest sake selection available to our customers among all airlines," said Tomoji Ishii, Executive Vice President of Customer Experience Management at ANA. "We are dedicated to ensuring every passenger, regardless of their seat, can experience the authentic craftsmanship and profound depth of Japanese sake."