

JAL enhances inflight dining on international routes



JAL expands inflight dining offerings for spring

With Japan-bound travelers exceeding 40 million last year and expected to grow to 60 million by 2030, Japan Airlines ([JAL](#)) is committed to delivering a uniquely Japanese experience to the increasingly diverse group of passengers being welcomed from around the world, as part of ongoing efforts to further refine its inflight services for the future.

Starting this spring, the airline's inflight dining experience will feature inspired creations by renowned and up-and-coming Japanese chefs, served alongside a carefully curated selection of premium beverages, offering a renewed appeal to the onboard experience.

Culinary collaboration with acclaimed Japanese chefs

In First Class and Business Class, JAL welcomes two highly distinguished chefs to its lineup of partner chefs, where they will contribute to world-class inflight meals by balancing delicate Japanese sensibilities with global trends. Each dish, infused with the artistry of Chef Natsuko Shoji (été) and Chef Nae Ogawa (natuRe waikiki) becomes an experience that aims to satisfy all the senses.

For Premium Economy Class and Economy Class, JAL presents special menus in collaboration with the rising culinary stars of “RED U-35,” Japan’s premier competition for next-generation chefs. These unique dishes are designed to provide a vibrant dining experience that enhances the thrill of travel.

Natsuko Shoji: Owner-Chef of été



Natsuko Shoji, Owner-Chef of été

Highly acclaimed globally for her deep insight into social issues, showcased through collaborations with the experimental welfare company [HERALBONY](#) — also a JAL partner — and the prestigious New York jeweler Tiffany & Co., Chef Shoji will deliver a menu available only on JAL.

- **Routes:** From Tokyo to Europe, the Americas and Doha
- **Classes:** Second meal service for First Class and Business Class
- **Introduction:** March 2026

Nae Ogawa: Executive Chef of natuRe waikiki



Nae Ogawa, Executive Chef, natuRe waikiki

After previously showcasing her talent in JAL Economy Class menus, Chef Ogawa returns to oversee Business Class services. Her menus reflect her commitment to sustainability, offering a story-filled dining experience that reflects JAL's own evolution.

- **Routes:** Routes departing from Hawaii
- **Class:** Business Class
- **Introduction:** March 2026

Distinguished chefs of RED U-35

Driven by a desire to share Japan's esteemed culinary culture with its passengers, JAL has maintained a long-standing partnership with RED U-35, a competition dedicated to supporting the next generation of talented young chefs as they take on new challenges. Passengers are invited to enjoy these exclusive dishes, meticulously crafted for JAL by the latest chefs recognized by RED U-35.

- **Routes:** From Japan to America (except Hawaii, Guam), Europe(except Vladivostok), Australia, South Asia and Southeast Asia (except departing flights at midnight)
- **Classes:** Premium Economy and Economy Class.
- **Introduction:** March 2026

Refreshing the inflight meal service style for long-haul Business Class

To deliver a more intuitive and comfortable experience for all passengers from around the world, JAL is updating its service delivery in Business Class.

For second meal service on long-haul routes, JAL will transition from its current a la carte system to a tray-style format served to each traveler. More familiar to travelers worldwide, this transition ensures a seamless and intuitive service for first-time international passengers.

- **Routes:** Long-haul routes, such as Europe, the Americas and Doha
- **Classes:** Business Class
- **Introduction:** March 2026 (Starting with New York routes and expanding sequentially)
 - * JAL's curated selection of signature a la carte menu will remain available between meals
 - * For late-night departures, meal services will be provided at timings tailored to the time of day

Enhanced beverage selection reflecting diverse cultures and values

In addition to wines curated by JAL Wine Advisor Motohiro Okoshi, JAL is expanding its premium non-alcoholic options. Among those options, and as one authentic taste of Japanese culture, JAL is upgrading its selection of premium Japanese teas and sake, highlighting traditional methods and the production regions where tea leaves are grown and harvested.

All passengers are invited to enjoy their own "ultimate glass" from the airline's refined selection of alcoholic and non-alcoholic beverages.

Further details for each service will be made available on the official [JAL website](#) and other JAL communication channels at a future date, the press release said.