

AMI Group brings Itameshi twist to IFSA



The AMI Group team at IFSA Global EXPO 2026

Japanese flavors, Italian inspiration and wines from around the world gave guests plenty to savor at [AMI Group](#)'s tasting menu pop-up at IFSA Global EXPO this week.

This year's theme, Itameshi, brought Japanese-style Italian cuisine to the show floor through four fusion light bites and wine pairings. Drawing inspiration from the AMI Group team's global travels and trend spotting, the menu invited airline partners and guests to discover unexpected combinations in a relaxed, welcoming setting.

"Our tasting menu event is about bringing people together over great food and wine, with a few surprises along the way," Chef Matthew Farrell, Vice President, Culinary Innovation and Development at AMI Group, told *PAX International* during the event. "We want our airline partners and guests to feel welcome, explore new flavors and have fun. That spirit of discovery is central to our approach to food and beverage."

The one-hour, four-course tasting put that philosophy on the plate. Focaccia served with seaweed butter and umami olives gave a familiar Italian appetizer a Japanese accent, while Italian nduja paired with tonkotsu ramen broth offered a brilliant meeting of culinary traditions.

For Farrell, inspiration for the broth came from a memorable meal between industry events.

"After WTCE, I was in Copenhagen and tried an incredible tonkotsu broth," he said. "I immediately thought about how we could bring that inspiration to the show floor. Seeing it come together for our guests has been especially rewarding."

With conversation flowing alongside the wine, the pop-up gave attendees a welcome opportunity to pause, connect and taste something new. It also offered airline partners a firsthand look at AMI

Group's ability to bring food, wine and hospitality together in a cohesive experience. The result was a pairing that went beyond the menu: culinary creativity served with a generous helping of connection.

Scroll down for the full tasting menu and photos from the event.

The tasting menu

Focaccia, Seaweed Butter, Umami Olives

Tuna Crudo, Tomato Ponzu, Caviar, Wasabi

Paired with Weingut Loirer Ried Loiserberg Grüner Veltliner, Kamptal, Austria 2022

From high altitude vineyards, this is a beautiful expression of Grüner Veltliner from a single vineyard. Aromas of golden apple, hazelnut, white pepper and orange rind are intermingled with hints of pineapple and lemon rind. The finish is round and viscous with bright acidity and a touch of salinity.

Ramen, Nduja Tonkotsu Broth, Ditalini, Charred Corn, Roasted Tomato

Paired with Albert Bichot 'Les Peuillets,' 1er Cru, Savigny-les-Beaune, Burgundy, France 2023

A lovely expression of Premier Cru Red Burgundy from a highly revered producer; notes of raspberry, red current and cherry are balanced by a hint of five spice. A touch of smoke, leather, dried mushroom and delicate tannins come together with a juicy bright finish and well-balanced acidity.

Lobster Tortellini, Uni Brown Butter, Pickled Daikon, Chive Furikake

Paired with Staglin 'Salus,' Chardonnay, Napa Valley, California 2023

A vibrant and polished Chardonnay that beautifully balances richness with freshness. Bright acidity and restrained oak create a wine that is richly layered, racy and elegant with aromas of blooming jasmine, Meyer lemon, starfruit and subtle, spiced honeycomb notes.

Porcini Dusted Kobe, Yuzu Salsa Verde, Pickled Beech Mushrooms

Paired with Colgin 'Jubilation, Red Blend, Napa Valley, California 2022

Expressive aromas of black currant, red cherry, orange peel, leather, and cocoa. Sleek, silky tannins with a refined earthen freshness. A voluptuous Cabernet-based Bordeaux blend, showcasing the elegance and pedigree of Napa Valley's iconic Colgin Cellars.





















