

Japanese Autumn 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 Rice wine marinated calamari accented by wasabi mayonnaise, presented with flying fish roe on a bed of radish sprouts, red and yellow cherry tomatoes and leaf lettuce

Hassun Grilled chicken topped with carrot paste, accompanied by cauliflower with seared dengaku miso, sweet simmered herring, cod roe egg cake and grilled shishito pepper filled with cream cheese

Simmer Dish Japanese-style stewed beef with potatoes and carrots

Entrée Broiled ginger soy marinated black cod garnished with roasted chestnuts and blanched asparagus spears

Soup Miso soup with shiitake and nameko mushrooms, wakame seaweed and tofu

Accompanied by steamed rice and assorted seasonal pickles

American Airlines[®]

和食 秋のお献立

本日は本格的な和食をご用意しております。
次回日本発着便をご利用の際に和食をご希望の
お客様は、確実に楽しみいただくために
ご搭乗時刻の24時間前までに
事前予約を入れていただけますよう
お願い申し上げます。

和食のご予約はAA.com または
アメリカン航空予約センターにて承ります。

前菜 寿司盛り合わせ

二の膳

小鉢 いか山葵マヨネーズ和え
飛子、貝割大根
赤と黄色のチェリートマト
リーフレタス

八寸 鶏紅葉焼
カリフラワー田楽焼
鯨甘露煮、厚焼き鱈子
青唐クリーム射込み

煮物 肉じゃが

台の物 銀鱈焼きもの、生姜醤油風味
焼き目栗
アスパラガス

汁 椎茸となめこの味噌汁
若布、豆腐

御飯と香の物

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