

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.

Appetizer Tray

- Kobachi** Herring roe rolled in kelp, sliced matsutake mushrooms and mizuna leaves served with bonito stock sauce
- Hassun** Broiled prawn Yuan-style with yuzu citrus flavor, fried ginkgo nuts with salt on skewer, simmered lily bulb with plum puree, minced chicken and poppy seed cake and candied chestnuts
- Western Dish** Smoked salmon served with sansho pepper mayonnaise, accompanied by sliced red onion, carrot julienne, radish and cucumber

Main Tray

- Simmer Dish** Sweet potato, carrot, shimeji mushroom and boiled yellow chrysanthemum in a radish cup
- Entrée** Simmered turbot served with sweet ginger and soy sauce, accompanied by boiled spinach, taro potato, carrot, and millet gluten cake
- Soup** Miso soup with tofu and wakame seaweed
- 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、確実にお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。

一の膳

- | | |
|----|--|
| 小鉢 | 芽巻き数の子、松茸旨煮
水菜煮浸し |
| 八寸 | 捲海老柚庵煮
鶏松風、姫栗甘露煮
揚げ銀杏松葉串
百合根甘露煮 |
| 洋鉢 | 秋鮭のスモーク 山椒マヨネーズ添え
大根、人参、胡瓜、紫玉葱のサラダ |

二の膳

- | | |
|-------|---|
| 焚き合わせ | 秋野菜の吹き寄せ
占地芽旨煮、木の葉人参、いちよう丸十艶煮
食用菊のお浸し、絹さや松葉 |
| 台の物 | 鰯の煮付け
ほうれん草、粟麩揚げ煮
里芋六方煮、紅葉人参 |
| お椀 | 豆腐と若布の味噌汁
御飯と香の物 |

American Airlines[®]