

ANA adds new partners to The Connoisseurs brand

TOKYO, July 25, 2014 – ANA is to welcome four new partners to its Connoisseurs brand next month to provide passengers on international flights departing Japan with a higher quality of service through the provision of unique food and drink choices developed by globally renowned chefs and other culinary professionals. The Connoisseurs brand was launched in September, 2013 and has already established a solid reputation among our passengers.

From September 2014 two more internationally-recognized chefs will provide Western dishes and two top Japanese chefs will provide Japanese dishes. The four new partners bring the total number of culinary professionals providing sophisticated in-flight food on ANA to 26.

The first of our new partners is Pierre Gagnaire (3 Michelin stars), a master of French cuisine well respected around the world for his rare artistry and creativity. Pierre has restaurants in cities around the world including London, Moscow and Dubai and has served Japanese customers through his restaurant at the ANA Intercontinental Tokyo hotel.

The second new international partner joining The Connoisseurs is Annie Feolde (3 Michelin stars) an internationally famous producer of Italian cuisine. She is the first female chef, and the first Italian food expert, to join The Connoisseurs team. In Japan, she has been running the Enoteca Pinchiorri restaurant in Nagoya.

Both Pierre and Annie have a long-standing relationship with Japan and a deep knowledge of Japan.

The third new member of The Connoisseurs team is the Japanese chef Toru Okuda (3 Michelin stars). Toru is working to spread the popularity of Japanese food around the world and last year opened a namesake restaurant in Paris. Okuda regularly features in the local French media.

The final new member of The Connoisseurs team is Masayoshi Nishikawa (2 Michelin stars), who is based in Kyoto and specializes in formal Japanese *kaiseki* cuisine. Kyoto is known internationally as a cultural and tourist destination, and Nishikawa is one of the next generation of young chefs upholding the region's culinary traditions.

As Japan's only 5-star airline, ANA is committed to providing a comprehensive range of Japanese dishes to our passengers worldwide. As traditional Japanese cuisine enjoys a higher profile of around the world, including recognition by UNESCO of as an intangible cultural heritage asset, we are stepping up these efforts.

***About the Connoisseurs**







The Connoisseurs Team is comprised of renowned chefs, liqueur and coffee professionals in addition to ANA's own chefs. The team produces food and drink for passengers on ANA's international flights departing Japan and passengers in Premium Class on certain domestic flights

New Members of THE CONNOISSEURS

 	<p>Pierre Gagnaire Owner Chef, "Pierre Gagnaire"</p> <p>1950 Born in Apinac, France. 1981 Opened "Pierre Gagnaire" and received Michelin 2-star and 3-star afterwards in France. Savor the Michelin 3-star cuisine, full of originality and artistic flavors, created by the "Picasso of Cuisine".</p>
 	<p>Annie Feolde Owner Chef, "Enoteca Pinchiorri"</p> <p>1945 Born in Nice, France. 1983 Awarded Michelin 3-star in 1993, as the first female chef. 2003 Received Michelin 3-star, and also in 2014. Enjoy the menu which represents a mix of Tuscany tradition tastes and creative ideas by Chef Annie.</p>
 	<p>Toru Okuda Owner, "Ginza Okuda"</p> <p>1969 Born in Shizuoka, Japan. 2011 Opened kaiseki restaurant "Ginza Okuda" in Tokyo, received 2 stars in 2011, and rating confirmed every year since. 2013 Opened kaiseki restaurant "OKUDA" in Paris, and received 1 star in 2014.</p>
 	<p>Masayoshi Nishikawa Owner, "Gion Nishikawa"</p> <p>Born in 1975. Studied in famous kaiseki restaurants in Gion, Kyoto, and opened his own restaurant "Gion Nishikawa" in 2009 while he was 33. Awarded Michelin 1-star in 2010. Received 2-star from 2012 onwards, as a next-generation star chef.</p>

Member list of the Connoisseurs

<p>Japanese</p>  <p>Owner, Kaiseki "Tsujitome" Yoshikazu Tsuji</p>	<p>Japanese</p>  <p>Owner, "Ginza Okuda" Toru Okuda</p>	<p>Japanese</p>  <p>Owner, "Gion Nishikawa" Masayoshi Nishikawa</p>	<p>Japanese</p>  <p>Owner, Akasaka "Tsuayama" Hiromasa Suzuki</p>	<p>Japanese</p>  <p>Owner, Chisou Sottaku Shigemitsu Nishizuka</p>	<p>Japanese</p>  <p>Head Chef, Rakanei Tadayoshi Fujiki</p>
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<p>French</p>  <p>Owner Chef, Pierre Gagnaire Pierre Gagnaire</p>	<p>French</p>  <p>Owner Chef, Ryuzu Ryuta Iizuka</p>	<p>Italian</p>  <p>Owner Chef, Enoteca Pinchiorri Annie Feolde</p>	<p>Fusion</p>  <p>Owner Chef, Restaurant Yonemura Masayasu Yonemura</p>	<p>Chinese</p>  <p>Owner Chef, Wakiya Yuji Wakiya</p>	<p>PIERRE HERMÉ PARIS</p>  <p>Pierre Hermé</p>
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<p>Master of Wine</p>  <p>Ned Goodwin MV</p>	<p>Senior Sommelier</p>  <p>Katsuhito Inoue</p>	<p>"Gino" Cupping International Judge (coffee)</p>  <p>FUJINO "Gino" Kiyohisa</p>	<p>Japanese Sake Commentator</p>  <p>Kazuhiko Ota</p>	<p>Suntory Chief Blender</p>  <p>Seiichi Koshimizu</p>
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ANA Chef Team

Masanobu Kubo (Japanese) Shinsuke Katori (Pastry) Takao Kudo (Western) Fukuzo Yoshikura (Western) Osamu Kashiwa (Japanese) Masami Takahashi (Pastry) Susumu Uemura (Japanese) Makoto Shimizu (Western) Tsutomu Totsuka (Japanese)



Menu Samples between Sep~Nov, 2014

Partner	Class	Routes	Contents
 Ginza Okuda	 First Class	Narita / Haneda ⇒North America / Europe	 Savor the Michelin 2-star Meal by Ginza Okuda.
 ANA Original International Course	 First Class	Narita / Haneda ⇒North America / Europe	 French cuisine prepared by the world-class ANA chefs.
 Enoteca Pinchiorri	 Business Class	Narita / Haneda ⇒North America / Europe (except mid-night flights and Honolulu)	 Michelin 3-star Italian cuisine by "Enoteca Pinchiorri".
 ANA Original Local Dish Ishikawa	 Business Class	Narita / Haneda ⇒Bangkok / Singapore / Jakarta / Delhi / Mumbai (except mid-night flights)	 Enjoy the menu full of local colors of Ishikawa prefecture.
 Chisou Sottaku	 Business Class	Narita / Haneda ⇒China / Taiwan / Manila	 Savor the hospitality of "Chisou Sottaku", representing in its colorful menus.
Ned Goodwin MV	Wines on all Classes.		
Katsuhito Inoue	Champagne "Charles Heidsieck Blanc des Millénaires 1996", selected by Goodwin on First Class.		
FUJINO "Gino" KIYOHISA	From Sep. to Nov, champagne "Champagne Charles Heidsieck Brut Réserve", selected by Goodwin on Narita - New York Business Class		
Kazuhiko Ota	Gino's coffee on First Class		
Seiichi Koshimizu	Japanese sake by Ota on First Class and Business Class.		
Seiichi Koshimizu	Suntory's whisky "Hibiki". "Hibiki 21 Year Old" on First Class and "Hibiki 17 Years Old" on Business Class.		

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About ANA:

All Nippon Airways (ANA) is the eighth largest airline in the world by revenues (2012) and the largest in Japan by passenger numbers (2012). Founded in 1952, ANA flies today on 54 international routes and 111 domestic routes with a fleet of 236 aircraft. ANA has 14,000 employees. In 2012, it carried 45 million passengers and generated revenues of \$15.8 bn. ANA has been a core member of Star Alliance since 1999 and has joint-ventures with United Airlines on trans-Pacific and Asia routes and with Lufthansa, Swiss International Airlines and Austrian Airlines on Japan-Europe routes. Its Frequent Flyer Program, ANA Mileage Club, has more than 26 million members. ANA was voted Airline of the Year for 2013 by Air Transport World Magazine, and was awarded five stars in 2013 and 2014 by the world's leading Airline and Airport review site, SKYTRAX. ANA is the launch customer and biggest operator of the Boeing 787 Dreamliner.