

New Spring 2018 Menu for In-Flight PEACH DELI: Italian Style!?

Introducing comfort food from Niigata to mark the opening of services to Niigata!

- **PEACH DELI in-flight menu to be revamped to spring menu on March 1, 2018**
- **Introducing Niigata specialties: “Italian”, Sasa-Sushi, Japanese sake, and Koshihikari**
- **Period available: March 1, 2018 through May 31, 2018**

Osaka 21 February, 2018 - Peach Aviation Limited (“Peach”; Representative Director and CEO: Shinichi Inoue) will be revamping its in-flight PEACH DELI offerings to a new spring 2018 menu on March 1, 2018 (Thu).

To mark the start of services on an Osaka (Kansai) – Niigata route on March 1, PEACH DELI will be offering “Italian style” food from Mikazuki, a well-established restaurant in Niigata that opened in 1909, along with bento boxes filled with the unique gourmet offerings of Niigata prefecture.

The new menu will be available on domestic flights and some international routes*1 from March 1 (Thu) through May 31 (Thu).



Concept of Italian food (700 yen) from “Mikazuki”, a long-standing establishment in Niigata and Top Grade Uonuma Koshihikari from Shiozawa (approx.300g-600yen) to be offered in the 2018 spring menu

While Italian style generally refers to a category of international cuisine, in Niigata prefecture it’s understood as thick noodles or yakisoba noodles flavored with worcestershire sauce that’s topped with western style tomato sauce. On this occasion, Peach is introducing “Italian” comfort food from Mikazuki, a long-standing establishment in Niigata that has been a local favorite for many years.

Also on offer will be Sasa-Sushi Bento, a combination of Niigata specialty sasa-sushi along with Hegi-Soba and Tare-Katsu. Meal accompaniments available will be Echigo Kametsuru and Hakkaisan, Japanese sake from Niigata, as well as Salad Hope rice crackers, available only within the prefecture.

And furthermore, first-class rice produced in the Shiozawa district of Minami-Uonuma City, an area famous for Niigata Koshihikari rice, will also be sold during flights*2. Enjoy delicious onigiri rice dumplings in your

home.

Look forward to more from PEACH DELI as it continues to offer menu items that feature local foods that are fun, tasty, and innovative.

*1 Italian, Sasa-Sushi Bento: To be available on all domestic flights which are 90 minutes or longer in duration and all international routes except for routes between Okinawa (Naha) and Seoul and routes departing Tokyo (Haneda) bound for Taipei (Taoyuan).

*2 Japanese sake, Koshihikari rice, and Salad Hope will be sold on all routes.

<Overview of PEACH DELI 2018 spring menu>

Period available: March 1 (Thu) – May 31 (Thu)

<About the new menu to be offered starting March 1:>



Concept for Bamboo Leaf Sushi Bento
(1,300 yen)



Top Grade Uonua Koshihikari from Shiozawa
(600 yen)



Echigo Tsurukame (L; 500 yen each);
Hakkaisan (gold: 850 yen, silver: 700 yen)



Kameda Seika Salad Hope
(300 yen)

[bout Peach \(www.flypeach.com\)](http://www.flypeach.com)

Peach began its operation in March 2012 with Kansai Airport as its hub. In July 2014 it opened Naha Airport and Sendai Airport in September 2017 as secondary hubs to follow Kansai Airport. It currently flies 20 aircraft on 14 domestic and 14 international routes, operating a maximum of more than approximately 100 flights daily and serving more than 13,000 passengers. It is also scheduled to open an Osaka (Kansai) – Niigata route on March 1, 2018 and an Osaka (Kansai) – Kushiro route on August 1 as well as set up a hub at Shin-Chitose Airport during fiscal 2018.