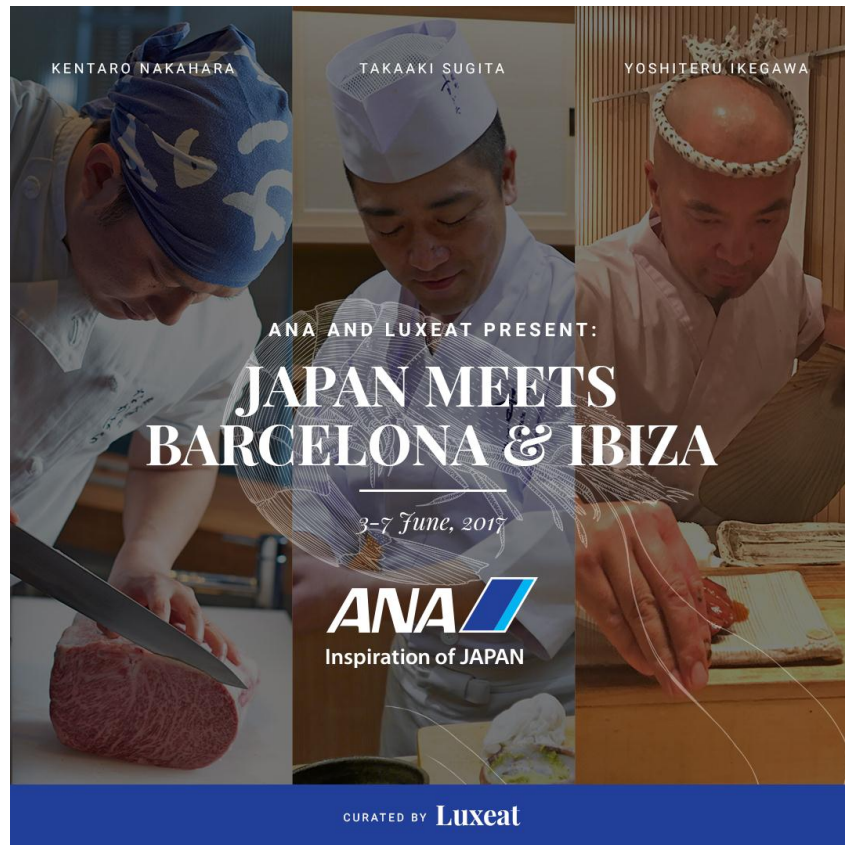




**ANA & LUXEAT present:
Japan Meets Barcelona & Ibiza 2017**
Three Japanese culinary masters cook together outside Japan for the first time



BARCELONA, May 15, 2017 – Three chefs, two countries, two cities. [ANA](#), Japan's largest airline and Aiste Miseviciute, founder of popular food blog [LUXEAT](#), proudly present a series of events: **Japan Meets Barcelona & Ibiza 2017**. From the 3rd to the 7th of June 2017, three high-profile, Japanese chefs will take over the kitchens of PAKTA restaurant (1 Michelin Star) and Mandarin Oriental, Barcelona, followed by Sa Nansa and Lamuella restaurants in Ibiza. Each a master of a different type of Japanese cuisine, chefs Kentaro Nakahara, Takaaki Sugita and Yoshiteru Ikegawa will collaborate for the first time outside Japan, combining their culinary techniques with exquisite Spanish ingredients. At Pakta in Barcelona, the Japanese masters will be joined by the legendary star chef Albert Adrià, cooking a collaborative dinner together.

As a 5-Star Airline with an expanding international network, ANA strives to bridge people and connect cultures from around the world, and we have decided to be the wings to carry these three internationally renowned Japanese master chefs and their extraordinary tastes to Spain, one of the trendiest food countries. Food is a defining facet of each culture, and plays an indispensable role in Japanese daily life and at ANA.

We hope these collaborative events will serve as an epicurean bridge between the two cultures. At ANA, we aim to enrich the lives of our customers through once-in-a-lifetime moments that excite and inspire, and this highly unique and innovative culinary experience would be a perfect embodiment of our brand, “Inspiration of Japan”.

THE CHEFS

- Yakiniku (Japanese barbecue) master **Kentaro Nakahara** is the chef and owner of *Sumibiyakiniku Nakahara*, considered one of Tokyo’s best restaurants. A self-taught butcher and beef connoisseur, Nakahara is highly respected across Japan and has been featured in publications such as The Japan Times.
- Sushi master **Takaaki Sugita** owns one of Tokyo’s most popular sushi restaurants, Nihonbashi *Kakigaracho Sugita*. Each piece of fish and seafood on his menu is treated and aged specifically to bring out its unique flavors and textures. Chef Sugita has 1 Michelin star.
- Yakitori (grilled chicken skewer) master **Yoshiteru Ikegawa** is the chef and owner of Michelin starred restaurant *Torishiki*, where he expertly serves up chicken, grilled traditionally over charcoal.

The menus at Japan Meets Barcelona & Ibiza 2017 will reflect the expertise of each chef. Dishes will include *Japanese Wagyu beef* and *wagyu tartare* by Nakahara; *sushi and sashimi*, by Sugita; and *chicken skewers* by yakitori expert Ikegawa. At the end of each meal, guests will be treated with a taste of award-winning Brazilian chocolate Q, by Chef Samantha Aquim.

The dinners are expertly curated by globe-trotting foodie Aiste Miseviciute, and follow the success of the Japan Meets Ibiza weekend in August 2016, where barbecue master Nakahara and legendary sushi chef Keiji Nakazawa cooked for an audience of international foodies.

Originally from Lithuania, Aiste Miseviciute is a former fashion model who set up gastronomy blog Luxeat 10 years ago to record her experiences travelling the globe. Quickly realising her passion for restaurants and discovering where food comes from, Aiste began forging relationships with the chefs she encountered while abroad, deepening her knowledge and love for the culinary world. She is now an established food writer and documentary maker, who splits her time between London, Paris and Ibiza.

“Thanks to wonderfully generous support of ANA, the Japan Meets Barcelona & Ibiza 2017 culinary events aim to build a bridge between two wonderful countries. I have always believed there are many similarities between Japan and Spain concerning the quality of ingredients, dedication of chefs and dining culture. I hope that people will join us to embrace this gastronomic exploration,” Aiste commented.

Japan Meets Barcelona & Ibiza 2017 chef collaborative dinner events by ANA & LUXEAT with the support of Mandarin Oriental, Barcelona.

- 3rd June: **Pakta**, Barcelona: collaborative dinner with Japanese masters and star chef **Albert Adrià**.
- 4th June: Dinner hosted at **Mandarin Oriental, Barcelona**
- 6th June: **Sa Nansa** restaurant in Ibiza, co-hosted by chef patron Pedro Tur
- 7th June: **Lamuella** in Ibiza, co-hosted by chef Gome Galily.

For more information and to book the events, please visit: <http://www.luxeat.com/blog/21822/>

For bookings at [Mandarin Oriental, Barcelona](#), please call +34 93 151 8783 or email to ffernandez@mohg.com

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About ANA

ANA is the largest airline in Japan by revenues and passenger numbers. Founded in 1952, ANA flies today on 87 international routes and 116 domestic routes. The ANA group has 35,000 employees and a fleet of about 250 aircrafts. In FY2016, it carried 52.1 million passengers and generated revenues of 1.77 trillion Japanese yen. ANA has been a 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 in 2017 was awarded five stars for the fifth consecutive year by the world's leading Airline and Airport review site, SKYTRAX. ANA is the launch customer and biggest operator of the Boeing 787 Dreamliner.

About LUXEAT

Aiste Miseviciute's blog Luxeat is a fusion of insightful commentary and alluring food photography, and has gained a loyal number of readers and followers worldwide. Her current projects include curating a series of international culinary events, including 'Japan Meets Barcelona & Ibiza', and her own documentary "Aiste's Ingredients".

<http://www.luxeat.com/>

<https://www.instagram.com/luxeat/>

About Mandarin Oriental, Barcelona

[Mandarin Oriental Barcelona](#) is an exclusive hotel situated right on Barcelona's Passeig de Gràcia. The property has 120 bedrooms and suites with an exquisite and elegant interior design by Patricia Urquiola. Its carefully considered gastronomic offering currently consists of two restaurants: [Blanc](#) restaurant and the signature restaurant [Moments](#), providing neo-traditional Catalan cuisine under the auspices of the multi-Michelin starred chef Carme Ruscalleda. Mandarin Oriental, Barcelona appeals as a meeting point for guests and local residents alike, and offers enticing spaces such as the [Mimosa garden](#), the [Terrat](#) with exceptional panoramic views over the Mandarin Oriental, Barcelona also has a 1,000 m2 Spa where guests can enjoy an innovative range of holistic treatments. Facilities include a 12 meter long, heated swimming pool, eight treatment rooms and steam baths infused with essential essences.

For reservations call Mandarin Oriental, Barcelona at + (34) 93 151 88 88 or visit www.mandarinoriental.com

About Pakta, Barcelona

Pakta* is a Nikkei Cuisine restaurant that opened in 2013 and is part of elBarri Group, a gastronomic amusement park lead by Albert Adrià and Iglesias Brothers that also include Tickets, Bodega 1900, Hoja Santa, Niño Viejo and the recently opened Enigma.

<https://www.elbarriadria.com/>