

ANA Expands 'THE CONNOISSEURS' with Innovative Japanese Culinary Chefs

- The December launch will feature Chef Shuto Sugita of Ginza L'écrin and Chef Yasunori Kitajima, owner of Kamakura Kitajima.
- First and Business Class cabins on flights from Japan to Europe and North America will enjoy French and Japanese fine dining crafted by acclaimed chefs.



TOKYO, Nov. 17, 2025 – All Nippon Airways (ANA), Japan's largest 5-Star airline for 12 consecutive years, will welcome two renowned Japanese chefs to its acclaimed "THE CONNOISSEURS"¹ program, starting in December 2025.

The new members, Shuto Sugita of Ginza L'écrin and Yasunori Kitajima of Kamakura Kitajima, will create exclusive Japanese and French creations for first and business class dining on select international routes from December 2025 through November 2026. Their addition further enhances "THE CONNOISSEURS" program, which ANA launched in September 2013 to redefine the in-flight dining experience through collaborations with top culinary talent.

Guided by a team of 16 esteemed chefs, beverage experts and ANA culinary specialists, the program has earned consistent praise for its approach to in-flight cuisine. ANA's international meals have received APEX's² prestigious "WORLD CLASS" recognition for their exceptional quality and flavors tailored to the unique challenges of air travel, marking the airline's second consecutive recognition as of September 2025.

¹ About "THE CONNOISSEURS": <https://www.ana.co.jp/en/jp/guide/inflight/service/international/connoisseurs/>

² APEX (Airline Passenger Experience Association): A global, North American-based non-profit organization dedicated to improving the passenger experience of airlines. The association includes airlines, airports, and aviation-related suppliers worldwide. APEX hosts the "APEX Awards," which certifies airlines that provide excellent services based on professional judging and evaluations from air passengers. Notably, "APEX WORLD CLASS™" and "APEX Five Star™" are important indicators of airline service quality















To further enhance the passenger experience, ANA's Pre-order Meal Service for [First Class](#) and [Business Class](#) allows travelers to select their preferred Japanese or Western cuisine up to 24 hours before departure, including these exclusive new meals. Using Pre-order Meal Service also allows passengers the opportunity to enjoy THE CONNOISSEURS menu on select routes from Japan to Singapore, Bangkok, Jakarta, Kuala Lumpur and India. With "THE CONNOISSEURS," ANA continues its commitment to delivering a world-class fine dining experience.

"ANA is deeply honored that our international in-flight meals, curated under the expertise of 'THE CONNOISSEURS,' have earned the prestigious APEX 'WORLD CLASS' recognition for the second consecutive year," said Tomoji Ishii, Executive Vice President, Customer Experience Management and Planning of ANA. "The achievement reflects our commitment to delivering sophisticated, high-quality flavors tailored for air travel. As we continue to elevate our dining experience, we are delighted to welcome two exceptional new chefs to 'THE CONNOISSEURS.' Our goal remains to provide our passengers with innovative cuisine and unforgettable moments during their journey."

New Members of THE CONNOISSEURS From December 2025

		<p>"Ginza L'écrin," Shuto Sugita, Chef</p> <p>Available December 2025 to February 2026 Business Class / Western Cuisine (Japan to Europe and North America routes)</p> <p>Mr. Shuto Sugita joined Ginza L'écrin as its ninth Chef in October 2025. A highly skilled culinary artist, he builds upon the impeccable technique he honed at SÉZANNE, a famed French restaurant with over 50 years of history. Known for his contemporary sensibility, he continues to gain recognition as a young chef who honors tradition while breathing new life into French cuisine.</p>
		<p>"Kamakura Kitajima," Yasunori Kitajima, Owner</p> <p>Available September 2026 to November 2026 Business Class / Japanese Cuisine (Japan to Europe and North America routes)</p> <p>Mr. Yasunori Kitajima refined his skills for 16 years at Wakuden, a renowned Kyoto cuisine restaurant. In May 2021, he opened "Kamakura Kitajima" in his hometown of Kamakura, where he captivates diners with Japanese cuisine that showcases local ingredients. His work has attracted attention domestically and internationally, earning him the "Terroir Award" from the French restaurant guide "Gault & Millau 2022."</p>

THE CONNOISSEURS Member List and Schedule (December 2025 to November 2026)

Japanese Cuisine						
Dec. - Feb.	Mar. - May.	Jun. - Aug.	Sep. - Nov.			
First Class	First Class	Business Class	Business Class			
						
"Ebitei Bekkan," Owner Kentaro Mura	"Hyotei," The 15th Generation Yoshihiro Takahashi	"Ginza Okuda," Owner Toru Okuda	"Kamakura Kitajima," Owner Yasunori Kitajima			
Western Cuisine						
Dec. - Feb.	Mar. - May.	Jun. - Aug.	Sep. - Nov.	All Term/All Class		
Business Class	Business Class	First Class	Business Class	Special Meal		
						
"Ginza L'écrin," Chef Shuto Sugita	"Restaurant Ryuzu," Owner Chef Ryuta Iizuka	"Joël Robuchon," Executive Chef Kenichiro Sekiya	"Shinmonzen Yonemura," Owner Chef Masayasu Yonemura	"entre nous," Owner Chef Hideki Takayama		
Wine	Wine	Sake	ANA Chefs			
			Western	Japanese	Western	Pastry
						
Best Sommelier in the World(2000) Olivier Poussier	"Andaz Tokyo / Hotel Toranomon Hills," Executive Sommelier / Beverage Director Satoru Mori	"Double Tree by Hilton Tokyo Ariake," Food & Beverage Manager Yasuyuki Kitahara	ANA, Executive Chef Makoto Shimizu	ANA, Japanese Chef Seigou Mori	ANA, Western Chef Shingo Yamada	ANA, Pastry Chef Noriaki Aida

Contact: ANA Corporate Communications, TEL +81-3-6735-1111, publicrelations@ana.co.jp

About ANA

Founded in 1952 with just two helicopters, All Nippon Airways (ANA) has grown to become the largest airline in Japan. Today, ANA HOLDINGS Inc. (ANA HD) is recognized as one of the World's Most Admired Companies by Fortune.



ANA HD was established in 2013 as the largest airline group holding company in Japan, comprising 72 companies. It offers three distinct airline brands: ANA, Peach, the leading LCC in Japan, and AirJapan, launched in 2024 for international routes covering Asia.

ANA's legacy of superior service has earned SKYTRAX's 5-Star rating every year since 2013, making it the only Japanese airline to win this prestigious designation for 12 consecutive years.

In 2025, ANA was honored with FlightGlobal's Executive Leadership: Asia-Pacific Award for its visionary leadership and strategic growth.

ANA is also a four-time recipient of the ATW Airline of the Year award, recognized for excellence in aviation.

ANA HD has been selected as a member of the Dow Jones Sustainability World Index list for eight consecutive years and the Dow Jones Sustainability Asia Pacific Index list for nine consecutive years.

For more information about ANA and ANA HD, please visit: <https://www.ana.co.jp/group/en/>