

February 26, 2015

The New PEACH DELI: Eat Till You Drop! Feasting on the "3" Flour-Based Gourmet Specialties of Kansai, Marking Peach's "3" Years in Service

Along with an array of local favorites from "3" regions in Kansai: Osaka, Kyoto, and Wakayama

- **Sales start on March 1, the third anniversary of Peach's services**
- **Authentic Akashi-yaki from "Takomasa", developed over a period of 6 months**
- **"Wakayama Orange Juice", 100% Arita mikan juice**
- **"Kotabe", an unbaked yatsushashi and a famous confection from Kyoto**

Peach Aviation Limited ("Peach"; Representative Director & CEO: Shinichi Inoue; Head office: Izumisano-shi, Osaka) announced that as of March 1, it will renew its in-flight "PEACH DELI" menu. To mark Peach's third year in service, the theme will be the number "three". A menu lineup has been made available with offerings focusing on "three" that will allow customers to experience a closeness to Kansai.

Entitled "Feasting on Kansai's Flour-Based Gourmet Specialties", the spring menu offers "three" types of flour-based goodies which represent the Kansai region. In addition to the popular Modan-Yaki with Kagoshima Berkshire pork from renowned okonomiyaki establishment Chibo and Tako-Yaki from Takomasa, Takomasa and peach worked together for six months to develop a new in-flight offering of "Takomasa's Akashi-Yaki" that recreates the authentic flavor of this delicacy to complete the gourmet lineup of flour-based treats that represents Kansai.

In addition, local gourmet favorites have been brought together from "three" major areas in Kansai: Osaka, Kyoto, and Wakayama. Besides the popular onion soup made of Senshu-grown onions, there is the "Wakayama Orange Juice" made from 100 percent Arita Mikan oranges from Wakayama, number one in Japan for the amount of mikan it produces, as well as "Kotabe", a bite-sized version of the famous "Otabe" unbaked yatsushashi sweets from the ancient capital of Kyoto offered in an original Peach box, available only on Peach flights.

As to Peach's "calorie offset program", introduced from the winter menu where part of the proceeds are used to support developing countries, the "Linguine Pasta with Vegetable Herb Cream Sauce" and "BENTO - Spring Special" have been renewed for your continued enjoyment. Due to its tremendous popularity, the "Sixteen-Grain Rice and Qeema Curry with Chicken Breast" will also continue to be offered.

Look forward to more upcoming gourmet selections from Peach as it continues to offer delicious, authentic "must-try" food items available only on Peach.



"PEACH DELI" spring menu