

August 29, 2014

## **Toasting the Autumn Skies with Local Osaka Wine and a Hamburger Steak Covered with a Mushroom Sauce Seasonal flavors offered in new "PEACH DELI" in-flight menu**

- **Sales start on September 1**
- **Introducing an "All-beef" hamburger steak served with a sauce made from four types of mushrooms**
- **Introducing "Kawachi Wine from Katashimo Winery", an Osaka winery**
- **The popular "BIG!! Peach Danish", "Takoyaki from Takomasa" still available on the menu lineup**

Peach Aviation Limited (Peach; Representative Director & CEO: Shinichi Inoue, Head office: Izumisano-shi, Osaka) has announced that starting Monday, September 1, a new "PEACH DELI" in-flight menu will be offered to its passengers.

Created under the theme of "autumn of bounty", the autumn menu on offer at "PEACH DELI" is a lineup that suggests the arrival of autumn. The "All-beef hamburger steak served with a sauce made from four types of mushrooms" (750 yen) is a fluffy, juicy hamburger steak coated with a generous serving of a rich sauce made from four types of mushrooms that suggests the arrival of autumn.

And as a continuation of the popular summer menu item "Osaka Katashimo Winery's takocham", Peach is offering a limited supply of "Katashimo Winery's Kawachi Wine" (700 yen for 180 ml, both red and white available) from Katashimo Winery, celebrating a hundred years in business. The red wine is made from 100% domestic grapes and boasts a clear, fruity flavor, while the dry white wine, made from Japanese Delaware grapes, offers a clear, crisp taste.

The hamburger steak, coated with a rich mushroom sauce, is perfect for enjoying with the refreshing taste of "Katashimo Winery's Kawachi Wine".

Due to their tremendous popularity, the "BIG!! Peach Danish" (350 yen), "Osaka TAKOMASA's TAKO-YAKI" (680 yen), and "Ehime – Matsuyama Citrus Jelly" (450 yen) will continue to be offered on the menu. Featured from the menu at long-standing Osaka specialty restaurant Chibo will be "Chibo's Okonomiyaki" (750 yen).

It's autumn, the season for activity. Savor the "season for eating", as is often said of autumn in Japan, enjoying the colorful red and golden colors that abound during this time of year as you board a Peach flight. With its varied assortment of menu offerings, "PEACH DELI" will add a touch of vibrancy to your trip.



(L): Image of "all-beef hamburger steak with mushroom sauce made from four types of mushrooms"  
(R): "Katashimo Winery's Kawachi Wine"

#### About Katashimo Winery:

A winery located in Kashiwara City, Osaka Prefecture. During the early part of the Meiji era, the southern slopes at Kawachi-Katashimo village were cultivated and grapes had been grown at the site. Wine had successfully been produced in 1914, and Katashimo Wine Food Co. Ltd. became incorporated in 1968.

Efforts are currently being made to reduce the use of agricultural chemicals at the winery's fields, where organic fertilizers are used as much as possible. Enjoy the wine that is made with loving care right at home in Osaka, Peach's hub, and offered for your enjoyment aboard its flights

