



SUSHI
AWARDS
2007

EAT-JAPAN SUSHI AWARDS 2007

Featuring

SEVEN SUSHI SAMURAI

On Tuesday 23rd October, seven of the highest calibre sushi chefs from around the world, named the Seven Sushi Samurai, will come together at the EAT-JAPAN Sushi Awards in London to compete for the Sushi of the Year Award. With a panel of eminent guest judges and 300 ticket-holding members of the public in attendance to taste and judge the Sushi Samurai's stunning gastronomic creations, the annual Sushi Awards ceremony is a unique showcase for the very finest sushi chefs, and the only top-quality sushi event of its kind in the UK. The UK samurai have now been announced as chefs from Nobu and Matsuri restaurant groups, and with last year's champion Jeff Ramsey flying in from Tokyo to reclaim his title, EAT-JAPAN's 2007 Sushi Awards looks set to be a truly outstanding date in the culinary calendar to take the art of sushi creation to unprecedented heights.

THE SEVEN SUSHI SAMURAI



Jeff Ramsey

Mandarin Oriental Tokyo; Tokyo, Japan



Jeff is Sushi of the Year 2006 winner, and will return this year to defend his crown. Probably the world's most exciting chef, Ramsey received full sushi chef training before embarking on his own unique experimental tangent. With his mixed American-Japanese heritage, Jeff is able to understand the traditional Japanese aesthetic of harmony and balance, while incorporating ideas and flavours from modern gastronomy to create exciting new sushi.

Proposed dish The Whole Salmon

Entirely unique in bringing together every salmon part in one dish, this spectacular creation includes the roe, the flesh, the head and the cartilage of the fish. With the addition of a highly inventive passion fruit juice marinade and a coffee mustard sauce, this is a ground-breaking sushi innovation.

THE SEVEN SUSHI SAMURAI



Jose Calderon

Tako Grill; Maryland, USA



This Mexican born chef, now making his mark on the world stage, won a USA National Sushi Society contest in order to represent the nation at this year's Sushi Awards.

Proposed dish Taco Sushi

Using tostitos, jalapeno peppers and cilantro, Calderon brings the piquant taste of his homeland to salmon and octopus in this exciting dish. A tostito shell case, guacamole layer and fried kelp and flying fish roe topping make Taco Sushi a textural taste sensation.



Masashi Ogata

Asahizushi; Miyagi, Japan



Having spent 19 years honing his skills at Asahizushi, an acclaimed sushi restaurant based in an area renowned for its seafood delicacies in the northern prefecture of Miyagi, this exciting young chef now travels the length and breadth of Japan, stunning the nation with his sushi creations.

Proposed dish Golden Shooting Star

This ambitious dish recreates the exquisite taste and texture of shark's fin, the traditional culinary speciality of Asahizushi's homeground, whilst remaining 100% vegetarian. Assembling ingredients such as Japanese seaweed, fruit syrup, avocado and cornflakes, this is a truly remarkable culinary feat.



Noriyoshi Watanabe

Tsukiji Tamazushi; Tokyo, Japan



Watanabe comes from Tsukiji Tamazushi, a sushi restaurant of huge repute established in 1924 which is notable for producing many prize-winners at the All Japan Sushi Skills Contest. Watanabe is a leading chef and sushi veteran with 38 years chef experience and his reputation at stake.

Proposed dish Fruits de la Mer Mille Feuille

This ingenious dish integrates an avocado and a tofu-based Watanabe special sauce into a delicate mille feuille of tuna, salmon, flying fish roe, scallops and Alaskan king crab.



Andrei Sim

Planeta Sushi; Moscow, Russia



Andrei is one of the rising stars of the vibrant Russian sushi scene. He is representing his country at the Sushi Awards 2007 after his victory this February at the Russian Sushi Contest, and will recreate for us the dish which so bedazzled the judges in Moscow.

Proposed dish Red Square

The colour of this wonderful creation is supplied by the red flesh of tuna, which is combined with Philadelphia cream cheese. A sweet-sour dressing, rocket salad and a finishing touch of balsamic vinegar work together to give this dish a unique gastronomic kick.

THE SEVEN SUSHI SAMURAI



Yasuhiro Mineno

Nobu Restaurant Group; London, UK



Long time disciple of Japan's highest form of culinary art, *kaiseki ryori*, Mineno is currently head chef at Nobu Group's Ubon restaurant. After his passionate appeal to Nobuyuki Matsuhisa, a.k.a. Mr. Nobu, for the honour of representing the Nobu Group at this year's Sushi Awards, Mineno will now face the pressure of carrying the prestigious Nobu flag of Japanese gastronomic excellence.

Proposed dish Miso Beef Sushi

Sushi is not limited to fish alone! In this exquisite multi-ethnic dish, Scottish beef fillet is marinated in miso, a quintessential Japanese ingredient, and served with pureed tomatoes for a refreshing tang.



Masaki Anayama

Matsuri restaurant group; London, UK



Anayama is a respected chef with Matsuri restaurant, which has been striving to raise the standard of UK sushi for 15 years and is accordingly one of the most revered of all the UK Japanese restaurants. A sushi master with 25 years of varied chef experience, his repertoire includes a whole host of modern sushi delicacies.

Proposed dish Seared Seabass Sushi

This dish is a dazzling blend of the old and the new, searing marinated seabass in a thick tangy *tare* made with *yuzu* (Japanese citrus) and white soy sauce. In the place of wasabi, fresh limes are used, while hints of fresh red chilli and chives add zing to a traditional Japanese marinade.

SUSHI OF THE YEAR AWARD

Only one of the Seven Sushi Samurai will be chosen to receive the prestigious Sushi of the Year Award. Each of the event attendees and the Guest Judge Panel will cast their vote to decide which of the competitors deserves to walk away with Sushi of the Year Award 2007.

Winner of Sushi of
the Year Award 2006,

Jeff Ramsey's Electric Eel



GUEST JUDGE PANEL

A panel of experts will host an open question and answer session with the Seven Sushi Samurai before the attendees and the judges themselves must place their vote to determine the outcome of the Sushi of the Year Award 2007. This year's judge panel will once again be composed of leading chefs, food journalists and culinary connoisseurs, and we are delighted to confirm the attendance of the following guest judges.



Henry Harris

Chef Director, Soho House

Henry is Chef Director of London's Soho House restaurant, and a successful author, food writer and TV personality. He is also a long-standing supporter of the Sushi Awards, and it is a pleasure to welcome him back once again.



Paul Wootton

Editor, Restaurant Magazine

Paul is the new editor of Restaurant magazine. He was previously editor of CLASS, the highly-regarded and influential magazine serving the UK's bar industry. He has been writing about drink for over 10 years and has judged innumerable cocktail and spirits competitions.



Steve Munkley

*Vice President,
the Craft Guild of Chefs,*

Steve is the award-winning Executive Chef at the Royal Garden Hotel, where he has worked since 1996. He is vice-president of the Craft Guild of Chefs, the leading chefs' association in the UK.



Kyle Connaughton

Head Chef of Development, the Fat Duck Experimental Kitchen

Kyle is a professionally trained sushi chef with a wealth of diverse restaurant experience. Having worked at some of the most acclaimed establishments in his native LA, and a Michel Bras establishment and several Japanese restaurants in Japan, including one owned by Michel Bras, Kyle joined Heston Blumenthal's Fat Duck Experimental Kitchen in 2006.



Jun Tanaka

Head Chef, Pearl

Jun perfected the art of fine French cuisine working for some of London's best chefs, including Marco Pierre White. He is currently head chef at the city's glamorous Pearl restaurant. Already a firm favourite with TV viewers, Jun will appear on the new BBC2 cookery series, Food Poker, from October.



PRESENTER:

Stefan Gates

Food Writer and TV Presenter

Stefan is a gastronaut who has brought his fascination with food to multiple medias. He co-presented BBC2's mold-breaking primetime show Full On Food, and is the author of *Gastronaut: Adventures in Food for the Romantic, the Foolhardy & the Brave*. He presented Food Uncut on UKTV Food and his latest series is *Cooking in the Danger Zone* for BBC 2. The accompanying book will be published by BBC Books in February 2008.

EVENT DETAILS

DATE: Tuesday 23 October 2007
TIME: 18:00 - 21:00 approx. (Doors open at 17:30)
VENUE: The Great Hall, London House, Mecklenburgh Square, London WC1N 2AB
TICKETS: 300 tickets, priced £60, sold out in just 2 weeks. Ticket holders are food journalists, connoisseurs, press and members of the interested public.

PRESS CONTACT

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EVENT ORGANIZER

EAT-JAPAN

The 2007 Sushi Awards is the centerpiece of EAT-JAPAN 2007, a four month long nationwide celebration of Japanese food, drink and culture, running from July until October, and organized by EAT-JAPAN. The Sushi Awards, now in its sixth year, aims to heighten awareness of and engagement with Japanese cuisine throughout the UK, and is made possible by the generous support of the companies and organizations listed below.

EAT-JAPAN is a London-based company for the promotion of Japanese food, drink and culture in the UK via publications, online activities, events and more. For full information on EAT-JAPAN's activities, including details of the other EAT-JAPAN 2007 events and a comprehensive range of information on Japanese food and drink, please consult our website (www.eat-japan.com). Details can also be found in the EAT-JAPAN Magazine – Japanese Restaurant Directory.

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