

EAT-JAPAN SUSHI AWARDS 2008

The world's seven best sushi chefs
to compete in London

On Monday 6th October seven of the world's best sushi chefs are to battle it out at the Sushi Awards 2008 for this year's highest honour in sushi-making – the Sushi of the Year 2008 Award.

Award-winning chefs from Japan, America, Russia, Scandinavia and two chefs chosen from restaurants in the UK will gather at the Sushi Awards 2008 to compete for the Sushi of the Year Award. The chefs, our Seven Sushi Samurai will create their selected sushi for 300 ticket-holding members of the public and our guest panel of culinary celebrities including TV personalities Prue Leith and Jun Tanaka (Pearl) alongside top chefs Henry Harris (Racine), Kyle Connaughton (The Fat Duck) and Chairman of the Craft Guild of Chefs Nick Vadis.

This year we welcome our first-ever female sushi samurai, Silla Bjerrum of the popular Feng Sushi chain. The Sushi Awards 2008 promises to be an outstanding night of wonderful gastronomic creations.

EVENT DETAILS	Date	Monday 6 October
	Time	18:00 – 21:00 (Doors open at 17:30)
	Venue	The Great Hall, London House, Mecklenburgh Square, London WC1N 2AB
	Ticket cost	300 tickets, priced £90, are sold out. Ticket holders are food journalists, connoisseurs, press and members of the interested public.
	Sponsors	Kikkoman and Japanese Food related companies (the last page)

The Seven Samurai Line-up



Takayuki Nakamura
Otaru Masazushi
Hokkaido, Japan



Bryan S. Emperor
Mr. Jones
New York, USA



Mitsunori Kusakabe
Sushi Ran
California, USA



Denis Yun
Yakitoriya
Moscow, Russia



Pontus Johansson
Sushibaren
Malmö, Sweden



Silla Bjerrum
Feng Sushi
London, UK



Shinya Ikeda
Yumi
London, UK

Guest Judge Panel



Prue Leith OBE



Jun Tanaka
Head Chef, Pearl



Henry Harris
Chef Patron,
Racine



Kyle Connaughton
Head Chef of
Development, the Fat
Duck Experimental
Kitchen



Nick Vadis
National Chairman,
The Craft Guild of
Chefs

Presenter



Stefan Gates
TV presenter

Please see overleaf for chefs' details and their dishes.

For results of the Sushi Awards 2008, please see the attached sheet.

THE SEVEN SUSHI SAMURAI LINE-UP



Takayuki Nakamura Otaru Masazushi, Hokkaido, Japan

Having dedicated almost his entire life to sushi-making in Japan's seafood mecca, Hokkaido, this as yet undiscovered chef has honed his skills to the highest level.

Proposed dish **Jewelly Fish**

Smoked salmon, Dover sole and cod liver topped with cubes of cucumber, paprika and jelly gives this stunning sushi the appearance of a jewelled fish, with cucumber pieces for a tail.



Bryan S. Emperor Mr. Jones, New York, USA

This flamboyant Wall Street banker recreated himself as a high-flying Japanese chef, winning the US Sushi Championship and wowing America with his unique culinary style.

Proposed dish **Sakura Smoked Duck Sushi with Foie Gras and Balsamic Vinegar**

With no fish featuring in this modern creation, the unusual choice of duck breast is given a distinctively Japanese flavour from being smoked in cherry blossom wood chips.



Mitsunori Kusakabe Sushi Ran, California, USA

A largely self-trained sushi genius who holds the 6th American Sushi Skills trophy and has carried his skills around the globe before bringing them to his Michelin-starred restaurant.

Proposed dish **Seven "Rice" Samurai -ecology-**

From the seedling to the grain, rice is an amazing ecological resource, and this is Mitsunori's message to the world. He will perform seven tricks on rice – ferment, deep-fry, grill, roast, boil, freeze and extract – to create this sushi.



Denis Yun Yakitoriya, Moscow, Russia

Despite his youth, this talented chef at one of Russia's biggest names in sushi restaurants is two times winner of the prestigious Sushi Skills Contest at the Moscow Food Show.

Proposed dish **United Flavour**

Despite the differences between Russian and Japanese cuisine, in this dish Denis aims to find a unity. Using crab, salmon and sea bream, a Russian taste is incorporated with an essentially Japanese concept and tradition.



Pontus Johansson Sushibaren, Malmö, Sweden

This inventive and talented young sushi chef joins us after being selected as sole winner of the 2008 Nordic Sushi Championships from sushi bars across Scandinavia.

Proposed dish **Northern light**

For his dish, Pontus has come up with a distinctively Swedish sushi, most notable for its inclusion of reindeer as its core component, alongside other unusual ingredients such as yoghurt, crème fraiche, Blenheim orange (Swedish autumn apple) and dried lingonberry, with an elderflower garnish.



Silla Bjerrum Feng Sushi, London, UK

The first ever female chef to contest the Sushi Awards, Silla has been making sushi for 15 years, in both London and Tokyo. Born in Denmark but a long-time UK resident, Silla is a co-founder of London-based chain Feng Sushi.

Proposed dish **Cornish Mackerel with Danish Tamago Nigiri**

Scandinavian influences of seasonal fish and vegetables are present in this dish of line-caught Cornish mackerel with herbed egg 'stand' – a Danish version of tamago – alongside horseradish infused cucumber pickle.



Shinya Ikeda Yumi, London, UK

Beginning his career in Japanese cuisine in Japan when he was 15, Ikeda has been head sushi chef at London's established Yumi restaurant since 2002.

Proposed dish **Touch of Avant-Garde**

While this sushi may appear more traditional than its ultra-contemporary competitors, this lightly grilled marinated salmon topping with its accompaniment of tosa-vinegar jelly, and black olive gives it an edge of avant-garde-like innovation.

PREVIOUS 'Sushi of the year' WINNERS

2007: Golden Shooting Star by Masashi Ogata

Masashi Ogata, of Asahizushi restaurant in Miyagi prefecture, Japan, recreated the taste of shark's fin using only vegetarian ingredients, hoping to appeal to his foreign audience. And appeal he did, hitting on a winning combination of seaweed soaked in mirin (sweet cooking sake) with maple syrup-infused pieces of apple, together with avocados, frosted cornflakes and sprouts of daikon (giant white radish), to snap up the votes and come away with the 2007 Sushi of the Year trophy.



2006: Electric Eel by Jeff Ramsey

Head chef of the Tapas Molecular Bar in the Mandarin Oriental Tokyo, Jeff Ramsey was awarded the Sushi of the Year Award in 2006 for his 'Electric Eel' sushi, which fused grilled eel with roast pineapple, charcoal oil, avocado sauce and sechuan buttons for extraordinary zing. Returning to the Sushi Awards in 2007, Jeff came up with 'The Whole Salmon'. This creation brought together every part of the salmon in one sushi piece, and was so original it was featured on UKTV's The Market Kitchen, alongside its proud creator.



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 place their vote to determine the outcome of the Sushi of the year Award 2008. This year's judge panel will once again be composed of leading chefs, food journalists and culinary connoisseurs, and we are delighted to have the following guest judges with us.



Prue Leith OBE

Prue has had a long and distinguished career in food, catering, education and business, earning a high profile as a cookery columnist and TV presenter, most recently as a judge on BBC1's Great British Menu series. Prue has written 12 cookbooks and three novels, with a fourth due for release early next year.



Jun Tanaka

Head Chef, Pearl

Jun, currently head chef at London's glamorous Pearl restaurant, perfected the art of fine French cuisine working for some of the capital's best chefs, including Marco Pierre White. Now a firm TV favourite, Jun makes regular appearances on a variety of programs including BBC1's Saturday Kitchen.



Henry Harris

Chef Patron, Racine

Henry is Chef Patron of London's Racine restaurant in Knightsbridge, as well as a successful author, food writer and TV personality. He has also contributed to the success of Harvey Nichols Fifth Floor Restaurant and Hush in Mayfair. Henry is a long-standing supporter of the Sushi Awards, and it is a pleasure to welcome him back once again.



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 Michael Bras, Kyle joined Heston Blumenthal's Fat Duck Experimental Kitchen in 2006.



Nick Vadis

National Chairman, The Craft Guild of Chefs

Nick trained in culinary arts in the Royal Navy. After working and teaching for some years he left the Navy and is now Executive Chef at Compass Group. He is winner of several awards including "Contract Catering chef of the year" and a HCIMA Fellowship.

PRESENTER



Stefan Gates

Food Writer and TV Presenter

Stefan is a gastronaut who has brought his fascination with food to multiple medias. His critically-acclaimed books and TV series have won awards including Best TV Series at the Bologna Food on Film Festival. 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 has also presented *Food Uncut* on UKTV Food and *Cooking in the Danger Zone* for BBC2.

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EVENT ORGANISER : Eat-Japan

Eat-Japan is an organisation that promotes Japanese food, drink and culture in the UK through publications, online activities, events and more.

The Sushi Awards 2008 is the core event of Eat-Japan 2008, a nation-wide celebration of Japanese food, drink and culture running from July – October 2008. The festival, now in its seventh 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 organisations listed below.

More information about Eat-Japan and the Sushi Awards can be found on our website, www.eat-japan.com.



- Prize Draw
- Sushi Workshop for Professionals (tickets available online for 40 places: £250 or £380 with Japanese knife set)
- NEW EVENT: Sushi Workshop for Non-Professionals (tickets available online for 50 places: £150)

Eat-Japan 2008 Sponsors:



Sponsored by:

Embassy of Japan, JETRO (Japan External Trade Organization),
JNTO (Japan National Tourist Organization), JRO (Organization to Promote Japanese Restaurants Abroad) and
All Japan Sushi Association

Special thanks to:

FENG SUSHI, GEKKEIKAN SAKE, MATSURI and SAWANOTSURU SAKE