



Our Sushi Samurai in profile this week is Brendan Becht, chef, author, globe-trotter and TV presenter! He'll be representing Italy in the Eat-Japan Sushi Awards 2009.

Brendan's used to glamour and glitz – he's the man in charge of BVLGARI's gala dinners – and his creations are no less stunning than the jeweller's wares! Click here to find out more about Brendan's high-class, high-quality sushi!

Seven pieces of original sushi from the world's leading sushi chefs, complementary Japanese beer and sake, a full Japanese buffet, a goody bag and more! Get your ticket to the Eat-Japan Sushi Awards 2009 before it's too late!



Kikkoman: Seasoning the Sushi Awards

The Eat-Japan Sushi Awards 2009 is delighted to have the full support of Kikkoman, the world's leading brand of soy sauce.

Kikkoman Soy Sauce is made from soybeans, wheat, salt and water – nothing more. The natural fermentation process means that these simple ingredients combine to create a naturally umami-rich seasoning that will enhance the depth and flavour of any dish! There's much more to soy sauce than you think....try the Kikkoman taste test to alert your palate to the subtleties of flavour in soy sauce!

[Click here for trade information about Kikkoman.](#)



Simple and healthy: Salmon Teriyaki

Kikkoman Try this quick fish supper for an umami-rich mid-week treat.

Ingredients (Serves 2)

- * 2 pieces of salmon (80g each)
- * 2 tbsp Kikkoman Teriyaki Sauce

Method

1. Wash the salmon fillets, then pat dry.
2. Mix together the ingredients for the teriyaki sauce. Place the salmon in the teriyaki marinade for 15-20 minutes.
3. Grill the salmon at a medium heat, on both sides, until golden.

