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SUSHI RAN CHEFS STRIKE GOLD AGAIN

Top honors taken by two of Sushi Ran's chefs in high-profile competitions Sausalito, CA—7 July 2009—It's a banner year of victories for Sushi Ran and its highly accomplished chefs. Bringing home the gold for Sushi Ran, chef Allan (Hyun Min) Suh, received two gold medals and emerged as grand champion sushi chef in the SushiMasters California Regional Competition in San Diego on June 25th, sponsored by the California Rice Council. Allan took top honors as best-of-show, after winning a gold medal for the Signature Roll and Morikomi Plate. He now goes on to compete in the finals of the SushiMasters Competition in Los Angeles on September 20. <http://www.calrice.org/>

"I decided to really concentrate the rice in my dishes, and the judges seemed to approve," Suh said. "I'm very honored and very happy."

Suh's win follows the stellar victory of Sushi Ran's executive chef Mitsunori Kusakabe, who recently won the world championship in the "Seven Sushi Samarai" competition held in London. This event, the highest international sushi competition, ranks him as the world's top sushi chef. Kusakabe will defend his crown when he competes in the invitational event again, later this year. "I'm so proud of our chefs and the caliber of their work," said Sushi Ran CEO Yoshi Tome. "We are fortunate to have so many talented and highly decorated chefs on our team, creating wonderful, innovative cuisine."

According to Darrin Sander, General Manager, "I believe it's the teamwork that makes us great. They challenge and inspire each other to keep reaching higher, trying new things."

Sushi Ran has been recognized by Newsweek Magazine and New York Times as one of the top Japanese restaurants in the country. It is recommended by Michelin Guide, and Zagat rates Sushi Ran among the top 10 San Francisco Bay Area restaurants, across all categories of cuisine.

The restaurant's signature cuisine is overseen by two executive chefs—Mitsunori Kusakabe, a classically trained Japanese sushi chef (and current world champion sushi master), and Scott Whitman, a graduate of Cordon Bleu-affiliate California Culinary Academy—whose collaborations have made Sushi Ran's ever-changing menu an award-winning gem. The restaurant, with its sushi bar and main dining room, along with the more casual, adjacent sake bar with its outdoor patio and lively ambiance, offers guests an inviting setting to match the excellent menu.

Sushi Ran features one of the best selections of premium Japanese sakes and one of the finest limited-production premium wines lists in the Bay Area. The restaurant is open for business seven days a week, with dinner served every night, and lunch served Monday through Friday.

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