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SUSHI RAN'S MASTER CHEF SWEEPS INTERNATIONAL COMPETITION

SEVEN SUSHI SAMURAI EVENT IN LONDON FEATURED WORLD'S TOP SUSHI CHEFS

SAUSALITO, Calif. (9 October, 2008) —Mitsunori Kusakabe, Master Chef from Michelin-starred Sushi Ran restaurant in Sausalito, California, took top honors in the world championship of sushi chefs in London earlier this week. The competition, sponsored by EAT-Japan, is an annual event.

Kusakabe, better known as “Nori,” beat out the competition with his triumphant presentation of “Seven Rice Samurai,” featuring the fermentation, frying, toasting, sautéing, roasting, freezing and extraction of rice. Other ingredients included sake, dried bonito shavings, kelp, dried pickled plum, white sesame, lemon and frozen raw wasabi. His creation took top prize in this high-profile test of seven of the world’s most accomplished sushi chefs.

“Nori is one of the most talented and creative chefs in the business,” said Yoshi Tome, Sushi Ran’s owner. “At Sushi Ran we encourage all our chefs to take chances and try new things. One of the secrets to Nori’s success is that he never stops challenging himself.”

The competition featured superstar chefs from the Japan, Sweden, United States, England and the USSR. According to the organizers,

Sushi Samurai Competition

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the contenders, known as the Seven Sushi Samurai, are selected from countries around the globe to represent the very best and most innovative sushi chefs from around the world. At the one-day event, the Samurai must prepare their signature dishes, with enough pieces to serve both the panel of judges, and entire audience.

Sushi Ran has consistently netted high honors since 1986, when its doors opened. The popular wine and sake bar, adjacent to the main restaurant, was added eight years ago, where rare, limited-production wines and premium sakes are offered by the glass from a list that changes every week. Sushi Ran boasts a 200-plus bottle wine list, and offers more than 30 sakes and 20 premium wines by the glass.

Tome, who received his teaching credential in Japan, loves educating people about wine and sake. One of the Bay Area's foremost experts on Japanese sakes, Tome has developed four categories of sakes and offers individual sake descriptions, to help break the language barrier and enhance the understanding of sakes for non-Japanese-speaking diners.

Tome, who is president of the Northern California Japanese Restaurant Association, is a frequent lecturer at industry events. Sushi Ran is open for business seven days a week, with dinner served every night, and lunch served Monday through Friday.

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