

The Original Sushi Competition 2003

An International Exchange of Food & Culture

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PRESS RELEASE

The Original Sushi Competition 2003 Final Result



The Grand Winner: "Miso Mozzarella Sushi" by Chikako Aoki



Children's gold winner Harvey Lewis & Ross Burden chaired the panel of judges

The Original Sushi Competition has been organised annually as a non-profit, good will event since 2001. The aim is to bring about new styles of sushi through the imagination of those who live in the UK. Since the current competition opened in December 2002, it has toured local primary schools and Le Cordon Bleu London to demonstrate what sushi is about. The tour generated great interest in the competition and has led to an even greater number of entries this year. Excitement rose as the conclusion of the event approached.

This year's final event was attended by about 200 guests, who all enjoyed the reception and the chance to hear the judges' opinions. The sushi trial corner gave people a chance to experience making and tasting sushi and was especially popular. But the highlight was the end of the finalists' suspense in finding out which of them had won the grand prize!

The Final Event

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All the recipes were unique. 'Pikachu Sushi', 'Tomato man', 'Double-decker Sushi', 'Millennium Dome Sushi' were just some of the incredible creations. The judging panel was very impressed with the taste as well as the beautiful presentation. Ross Burden, chairman of the judges, praised the competition. He said: "The best thing about the Original Sushi Competition is that it has fostered cultural exchange through something as exciting and enjoyable as food. There is no better place to start when you want to become acquainted with a new culture than with its cuisine. Moreover, these events have been very successful in promoting the growth of sushi as one of London's most popular foods."

Judging was based on taste, presentation and originality. After marking their first impressions, the judges retired to confer. After a one-hour discussion, the winners were announced. The grand winner, Chikako Aoki, was awarded a pair of return tickets to Japan by Mr. Hattori from All Nippon Airways Co., Ltd. The runners-up were also awarded prizes and congratulated by Ross Burden.

Winners

Grand winner : Chikako Aoki, with Miso Mozzarella Sushi

Description : This simple nigiri sushi dish (main ingredient on top of sushi rice) consists of mozzarella cheese marinated in miso, and wrapped in nori.

Adult Gold Winner : Colin Winter, with Raspberry and Coconuts Sushi Cheesecake

Adult Silver Winner : Barry Palmer, with Rainbow Kakomi

Adult Bronze Winner : Memi Sumiya, with Millennium Dome Sushi

Children Gold Winner : Harvey Lewis, with Surf, Turfn' Beach

Children Silver Winner : Yui Hamada, with Double Decker Sushi

Children Adult Bronze Winner : Kaori Date, with USAGI(Rabbit) Sushi

After the event

The winners' sushi recipes will be featured in the 'Sushi calendar 2004', to be produced later this year.

Competition Information

The competition was open to the public December 2002 to 28 February 2003 (10 March 2003 to attendees of the Mini Events).

Prior to the final, the Mini Event Tour visited 4 places: the International School of London, Le Cordon Bleu London, Moshi Moshi Sushi Brighton and Hall School Wimbledon.

Being inspired by the competition's aim, prominent Japanese sushi masters Masayoshi Kazato and Takashi Yasuda visited the above places with the tour.

Number of applicants: 583 (70% non Japanese, 30% Japanese)

Adults: 293

Children: 290

Age range: 4 years old to 73 years old

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Judging panel

Ross Burden Chairman of the judges

Described as the 'tastiest man in Britain', Ross Burden is one of the regular chefs on BBC TWO's Ready Steady Cook. Model-turned TV presenter, Ross first came to prominence in the UK after winning Masterchef. He has since made a healthy-eating video with actress Joan Collins, is a food writer, and continues to be a familiar face on our TV screens. Ross will be chairing the panel of judges.

Henry Harris

Henry Harris is a well-respected expert in his field. Head Chef and owner of the popular Racine, Knightsbridge. Henry was also responsible for making the Fifth Floor restaurant in Harvey Nichols a great success. Henry is also a food writer, and has appeared on a range of television programmes including Junior Masterchef, Great Chefs of Europe, and Food for Thought. Henry was also a judge at last year's Original Sushi Competition.

The rest of the panel

Christophe Bidault (Master Chef, Le Cordon Bleu London)

Kanehiro Takase (Head chef, Matsuri St. James's)

Silla Pernille Bjerrum (Executive chef, Feng Sushi)

Jun Asanuma (Bureau chief, Jiji Press)

Makoto Kakebayashi (Head of the Original Sushi Competition Committee, Director General, Japan External Trade Organization London)

Finalists and their entries

Adults

Entry No.	Name of finalist	Name of sushi dish
A1	Chikako Aoki	Miso Mozzarella Sushi
A2	Moon Sun Choi	Yakiniku Heaven
A3	Rachel Huggett	Nori and Cheddar Sandwich Sushi
A4	Sanna Miettunen	Sushi-Cranberry-Smoke
A5	Pauline Murray	'Sushi' to 'Share'
A6	Barry Palmer	Rainbow Kakomi
A7	Cara Satmoko	Chorizo Sushi
A8	Fred Schaerlig	French Roll
A9	Memi Sumiya	Millennium Dome Sushi
A10	Colin Winter	Raspberry and Coconut Sushi Cheesecake

Children

Entry No.	Name of finalist	Age	Name of sushi dish
C1	April Conran	10	Slicy Sushi
C2	Kaori Date	8	USAGI (Rabbit) Sushi
C3	Yui Hamada	13	Double Decker Sushi
C4	Samantha Hodges	11	Japanese Twister
C5	Sumomo Ito	8	Lettuce Roll Sushi
C6	Chihiro Tanaka	7	Sushi Croquembouche
C7	Shintaro Kurata	13	Tomato Man
C8	Harvey Lewis	11	Surf, Turf n' Beach
C9	Karine Pawel, Filippo Sassi	13	Pikachu Sushi
C10	Akitsugu Yamamoto	9	Burger Sushi

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