
The Original Sushi Competition 2003

An International Exchange of Food & Culture

PRESS RELEASE
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The Original Sushi Competition – The Final It's all about the sushi!



Grand Winner from last year 'Sushi Eggs Benedict'



Ross Burden
The chair of judge



Henry Harris
Member of judging panel

This year's Original Sushi Competition Grand Final will be back on Tuesday 8th April 2003, at 6pm.

The Original Sushi Competition was founded as part of 'Japan 2001' the year of cultural exchange, and continues to increase awareness of Japanese culture through the medium of Japanese food.

Celebrity chef and TV personality, Ross Burden, will chair the panel of judges, which includes Henry Harris, food writer and restaurateur; and other chefs at the top of their profession. Well over 500 entries were received for this year's competition from which 20 finalists - 10 children and 10 adults, have been selected. Their recipes will be on display for the judges on the 8th of April 2003.

Two hundred guests are expected for the final. A buffet of authentic Japanese cuisine will be served. There is also the chance to learn how to make sushi from expert sushi chefs.

Apart from the accolade of creating great sushi, the winner will also receive a pair of tickets to Japan, courtesy of All Nippon Airways. There will also be runners-up prizes.

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There are only a limited number of tickets available to the public, at a cost of £30. To apply for tickets, please send your details and the number of tickets that you require to the Original Sushi Competition by fax on 020 7436 1930, or email info@sushi-competition.com). Due to the limited number of places, there will be a draw to decide ticket allocation. Successful ticket holders will be contacted by the committee.

The 2002 contest saw a wealth of sushi innovation. The winning dish, Sushi Eggs Benedict, consisted of quail eggs and smoked salmon on a bed of rice, and has set the standard for this year's offerings.

The panel of judge

Ross Burden

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

- Mr. Kanehiro Takase, Head Chef from Matsuri St James's
- Ms. Silla Pernille Bjerrum, Executive Chef, Feng Sushi
- Mr. Jun Asanuma, Bureau Chief, JiJi Press
- Mr. Makoto Kakebayashi, Head of the The Original Sushi Competition committee
Director General, Japan External Trading Organisation

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For further information and enquiries, Please contact:

The Original Sushi Competition Committee

Ms.Yukiko Takahashi / Ms.Sonoe Sugawara

Ground Floor, 66 Wells St. London W1T 3PY

Tel: 0207 436 1960 Fax: 0207 436 1930

Web: www.sushi-competition.com

Email: info@sushi-competition.com

