

# SUSHIMASTERS

**FOR IMMEDIATE RELEASE**  
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**Contact:** Elizabeth Horan  
Communications Manager  
California Rice Commission  
Cell: 916/205-5395  
bhoran@calrice.org

**ENTER NOW FOR THE 2007 SUSHIMASTERS REGIONAL EVENT IN SACRAMENTO**  
Winners of the September 2007 competition go on to compete in the 2008 state finals

**SACRAMENTO, CA** – The entry period for the 2007 SushiMasters Sacramento Regional Event is now open to qualified professional chefs who currently own or work in restaurants located throughout the region. Chefs wishing to compete in the 2008 SushiMasters Finals must qualify through a regional event. Overall winners in each region will continue on to the 2008 SushiMasters Finals in Sacramento, in June 2008.

**The deadline for entry in the Sacramento event is July 30, 2007. For entry information, go to [www.sushimasters.com/competition.htm](http://www.sushimasters.com/competition.htm).**

Chefs will compete in two categories: the Morikomi and Signature Roll categories. The overall winners will take home the 2007 SushiMaster – Best of Show honors and earn their spots in the statewide finals, also being held in Sacramento. Chefs competing at the state level next year will compete for up to \$5,000 in award money, trophies and the opportunity to showcase their restaurants and winning recipes.

The 2007 SushiMasters Sacramento Regional Event is on Tuesday, September 18, 2007 at the Sacramento Asian Sports Foundation Facility in Elk Grove. This exciting evening of culture and cuisine will feature the best Asian and Japanese restaurants, beer and sake tasting, and live entertainment. This is the second regional event of 2007. The San Francisco/Bay Area event was held in April, and a third event will be held in Los Angeles in early 2008

SushiMasters is sponsored by the California Rice Commission, and the Sacramento regional event is presented by the Sacramento Asian Pacific Chamber of Commerce (SACC). Event and ticket information will be available through SACC at [www.sacasiancc.org](http://www.sacasiancc.org).

*The California Rice Commission represents all of the rice growers and handlers who farm and process high-quality, premium medium grain japonica rice – the variety of rice found in every piece of sushi served in the U.S. today.*

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