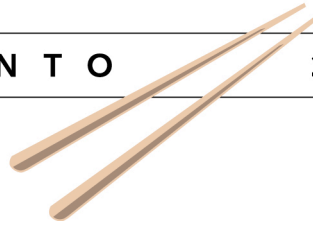


SUSHI MASTERS

S A C R A M E N T O

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SACRAMENTO CHEFS ANNOUNCED FOR 2007 SUSHIMASTERS REGIONAL COMPETITION

Second in a series of three regional competitions will determine finalists
for the statewide SushiMasters Finals in June 2008

SACRAMENTO, CA – The California Rice Commission today announced the six chef finalists who will represent the Sacramento region in the 2007 SushiMasters Regional Competition, which will take place at 5:30 p.m. on Tuesday, September 18 at the Sacramento Asian Sports Foundation Facility in Elk Grove.

In the second competition of 2007, the list of finalists includes chefs representing some of the Sacramento region's most regarded sushi and Japanese fusion restaurants, as well as chefs from as far away as Lake Tahoe and Fresno:

Chef Elsa Corrigan, Mamasake, Squaw Valley, CA
Chef Li "Joe" Lu, Mikuni Japanese Restaurant & Sushi Bar, Sacramento, CA
Chef Billy Ngo, Kru, Sacramento, CA
Chef Koji Ogawa, Japanese Kitchen, Clovis, CA
Chef Russell Okubo, Dragonfly Restaurant, Sacramento, CA
Chef Nao Shiraishi, Zen Sushi, Sacramento, CA

The live audience will be able to watch the 45-minute competition while enjoying food samples provided by a select group of Sacramento restaurants, including Kru, Mikuni, Tex Wasabi's, Zen Sushi and Bali Wine Bar & Grill. The evening will also include beer and sake sampling, hosted bar, and live entertainment provided by Taiko Dan of Sacramento.

The 2007 SushiMasters Regional Competition, presented by the Sacramento Asian Pacific Chamber of Commerce, will benefit high school culinary scholarships provided through the Sacramento Asian Pacific Chamber of Commerce Foundation. The Foundation provides a wide



range of quality educational and mentoring programs to service residents of Sacramento County, including its scholarship program.

Created by the California Rice Commission (CRC) in 2005, SushiMasters showcases California's top sushi talent and features California rice, which is used in every piece of sushi made in the United States today. The CRC represents the entire California rice industry, including all 2,500 rice growers and handlers who annually farm and process rice produced on approximately 500,000 acres in the Sacramento Valley.

Tickets for the event are \$50 in advance and \$60 at the door. For tickets and information contact Karen Nelson at 916/446-7883 or knelson@sacasiancc.org. For more information about the SushiMasters Competition Series go to www.sushimasters.com.

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