

# SUSHIMASTERS

LOS ANGELES

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**THE CLOCK IS TICKING TO ENTER THE 2008 SUSHIMASTERS REGIONAL IN LOS ANGELES**  
Winners of the competition earn the right to compete in the state finals later in the year

**SACRAMENTO, CA** – The deadline for chefs to enter the 2008 SushiMasters Los Angeles competition is fast approaching. This first-of-its-kind event in the region is 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.

**The deadline for entry in the Los Angeles event is January 7, 2008. 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 2008 SushiMaster – Best of Show honors and earn their spots in the statewide finals, 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 entries.

The SushiMasters Los Angeles Regional Event will be held this spring at the Aratani/Japan America Theatre in “Little Tokyo”, Los Angeles. This exciting evening that will feature a live competition between the top chefs in Los Angeles and Southern California. This is the third regional event, as the San Francisco and Sacramento area events took place in April and September of this year. Final statewide competition will be held in Sacramento on June 10, 2008.

SushiMasters is developed and supported by the California Rice Commission, and the Los Angeles regional event is presented by the Japanese American Cultural and Community Center (JACCC). Event information will be available through the JACCC at [www.jacc.org](http://www.jacc.org). For ticket information, please contact Jessica Kikuchi at 213-628-2725, extension 142, or via e-mail at [jkikuchi@jacc.org](mailto:jkikuchi@jacc.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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