

FOR IMMEDIATE RELEASE
April 29, 2011

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Celebrity Spotting: Iron Chef Masaharu Morimoto Dines at the World-Famous Sardine Factory

Celebrity chefs know where to find the best food and best service on the Peninsula!

MONTEREY, CALIF. – On Thursday, April 28, 2011, Chef Masaharu Morimoto, best known as an Iron Chef from the television shows *Iron Chef* and *Iron Chef America*, dined with a party of eight at the world-famous Sardine Factory, where he enjoyed gourmet food, impeccable service and lavish décor.

“We are honored to have Mr. Morimoto as a guest. It is a great compliment when a prestigious chef dines at your restaurant,” said Ted Balestreri, Sardine Factory co-owner and CEO.

Marimoto’s party ordered a variety of entrees, which servers placed in the middle of the table for all to share. Among their choices were the Sardine Factory’s unparalleled bone-in rib eye steak and the classic Seafood and Pasta.

Marimoto’s selections reflect the best of the Sardine Factory, an award-winning restaurant known for fresh seafood including Pacific Coast Sand Dabs, Bouillabaisse Monterey and Sole Americana, which highlight the bounty of the Monterey Bay National Marine Sanctuary; as well as Eastern Corn-Fed USDA Prime Beef steaks, aged five weeks and then seared to perfection in the 1600-degree oven.

Born in Hiroshima, Japan, Morimoto trained in a sushi restaurant before moving to the United States in 1985 at the age of 30. After working in several restaurants, he joined the highly acclaimed Nobu restaurant in New York City, where he polished his craft and became a recognized world chef. His cutting-edge cuisine attracted the attention of Iron Chef producers, who invited him to become a Japanese Iron Chef. His fusion cooking style takes advantage of Japanese color combinations and aromas and uses Chinese spices and simple Italian ingredients, while maintaining a refined French style of presentation. Morimoto opened his own restaurant, Morimoto, in Philadelphia in 2002 and a second one in New York City in 2006.

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About the Sardine Factory Restaurant

The Sardine Factory, established in 1968, combines fresh seafood, USDA Prime meats and produce with impeccable service, an award-winning wine cellar and four distinct dining rooms. Promising guests the dining experience of a lifetime, the restaurant has received the Distinguished Restaurants of North America (DiRoNA) Award, Wine Spectator’s Grand Award, Restaurant Hospitality’s Best Wine List in America, in addition to being named to the Top Ten Most Romantic Restaurants on the Central Coast by Open Table, among many other honors. The Sardine Factory is located on historic Cannery Row at 701 Wave Street in Monterey. For more information, visit www.sardinefactory.com or call (831) 373-3775.