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**Global Sushi Challenge:**

**US Preliminary Participants and What Inspires Them**



# TAKATOSHI TOSHI – 1st Place /US Country challenger

Executive Sushi Chef

[Sushi Ran](http://sushiran.com/) (2006 – Present)

Sausalito, CA

9 years experience

*"I am thrilled to share Japanese traditions and culture, as well as some of the newer technologies in the Japanese sushi industry."*

# BRENT HAJIME KOSHU – 2nd place

Sushi Chef  
[Sushi Koshu](http://www.sushikoshu.com/)

Diamond Bar, CA

10 years experience

*"I want to meet chefs from around the country and see how chefs from around the world create amazing dishes."*



**JORGE L. DIONICIO – 3rd place**

Sushi Chef  
[O Ya](http://www.oyarestaurantboston.com/)  (2015-Present)

New York, NY

15 years experience

"I love sushi, challenges and learning something new every day."

# 

# NAOKI NAKASHIMA

Sushi Chef

[Shaw's Crab House](http://www.shawscrabhouse.com/locations/) (2013-Present)

Chicago, IL

15 years experience

*"I originally became a sushi chef because I enjoy the happiness guests experience after dining on one of my dishes."*

# ENKHBILEG “BILLY” TSERENBAT

Owner/Chef  
[Sushi Fix](http://www.sushifix.net/) (2012 – present)

Wayzata, MN

14 years experience

*"I think this is a tremendous opportunity for everyday sushi chefs to challenge ourselves."*

# SANG HYUN LEE

Head Sushi Chef  
[O Sushi](https://osushicambridge.com/) (October 2013 - February 2014)

Boston, MA

13 years experience

*“This challenge presents an opportunity to combine ideas and traditions that exemplify the passion it takes to create award winning sushi. I look forward to meeting other talented chefs and comparing my skills with theirs, which will also provide the ability to learn more about my craft and take this knowledge with me as I pursue the honor of being recognized for my individual and contributions.”*

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**TAKUYA MATSUDA**

Executive Sushi Chef  
[Kamei Royale](http://www.kameiroyale.com/) (July 2012 – present)

Richmond, B.C. Canada

15 years experience

*"I always strive to expand my knowledge and experience in Japanese cuisine."*



**DESMOND YU WAI CHOW**

Sushi Chef  
[Fusion Kitchen](http://www.fusionkitchenma.com/) (1998 – Present)

Taunton, MA

42 years experience

*"I hope to learn from other chefs...and improve my technique and sushi skills"*



# JOSEPH “BERNIE” MARTINEZ

Sushi Chef  
[Makoto Japanese Restaurant](http://makotorestaurants.com/) (2015-present)

Eugene, OR

20 years experience; 8 as a sushi chef

*"I always want to learn more, teach whenever possible and create dishes that have never been seen before."*