



**For Immediate Release**

Contact: Stephanie L. Amberg, Vice President of Public Relations  
813/282-1225

## **Roy's Heralds National Seafood Month**

**September 2006** – Chef **Roy Yamaguchi** is looking ahead to National Seafood Month, celebrated annually in October, in anticipation of the time of the year that most embodies his love of seafood and his belief that it represents one of nature's greatest culinary gifts to mankind.

"I've devoted my career as a chef and restaurateur to showcasing the incredible flavors and amazing diversity of seafood," says Yamaguchi. "It is one of the driving forces behind the creation of my Hawaiian Fusion® Cuisine."

Chef Yamaguchi holds the distinct honor of being Hawaii's first recipient of the prestigious James Beard Award. Since he first introduced Roy's eighteen years ago, he has evolved as one of most respected and celebrated chefs in the world today. Chef Roy's most recent cookbook, *Roy's Fish & Seafood*, has received accolades for its extraordinary location, seafood, and food photography that reveals the incomparable bounty of the ocean's offerings. Featuring main types of Pacific fish and seafood, sections on each type offer close substitutions and alternatives for readers who live in other parts of the country. Recipes are written in a user-friendly format complete with simple ingredient and preparation information.

"I have been inspired by the wonderful and spectacular species of fish available to us in Hawaii," says Yamaguchi. "It is one of the main elements that distinguish my Hawaiian Fusion® Cuisine. This precious resource of Pacific seafood is becoming more popular and is now appearing on menus in restaurants and hotel dining rooms throughout the mainland."

Additional information about Chef **Roy Yamaguchi** and **Roy's** restaurants may be found at [www.roysrestaurant.com](http://www.roysrestaurant.com).

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