



For Immediate Release

Contact: Ann Kelsey or Terry Wills, Wills Communications
(858) 450-1120

Stephanie L. Amberg, **Roy's**
(813) 282-1225

**Internationally Renowned Chef Roy Yamaguchi
To Open **Roy's** in San Diego**

Private Preview Planned to Benefit Rady Children's Hospital

San Diego, California (May 8, 2008) – Chef Roy Yamaguchi is opening his eighth restaurant in California on Thursday, June 5, 2008. **Roy's** restaurant is located in the San Diego Marriot Hotel and Marina (333 West Harbor Drive), a premier hotel located steps from the San Diego Convention Center and the Gaslamp Quarter. Yamaguchi debuted his first eponymous eatery in Honolulu in 1988. Since then, **Roy's** restaurants have become well known throughout the world for exciting and innovative Hawaiian Fusion® Cuisine, cutting-edge wine list, and “aloha” style of service.

In celebration of the San Diego opening, **Roy's** will host a private grand opening event the evening of Monday, June 9, at 6 p.m. The event will benefit Rady Children's Hospital, a branch of the Children's Miracle Network located throughout San Diego County.

Based on childhood memories of the feelings and flavors of Hawaii, Yamaguchi created what he refers to as his “**Hawaiian Fusion**®” **Cuisine** – the freshest local ingredients, European sauces, bold Asian spices, with a focus on fresh seafood.

“Since opening the original **Roy's**, we have set out to explore new directions – blending the European techniques in which I was trained with familiar ingredients of Asia and the Pacific. The results are a contemporary style of cuisine,” says Yamaguchi. “Our other trademark is **Roy's** ‘aloha’ style of service – straight from the heart with a sense of caring and individuality. Our goal is to ‘totally please and indulge’ every guest. It's this combination of good food and quality service that's the hallmark of a **Roy's** dining experience.”

Under the direction of Yamaguchi, and his premier protégé, Gordon Hopkins, local restaurant chef partners are encouraged to express their own creative flair once they have mastered the traditional techniques taught through their experience at **Roy's**.

More

Roy's San Diego to Open in June
Add one

"We offer menu creations, guided by our chef's sense of freedom and freshness, utilizing the best local ingredients he or she can find," says Yamaguchi. "Because the food is the heart of each of our restaurants, the open exhibition kitchen is a focal point in our interior design."

Among **Roy's** signature culinary creations are *Hibachi Grilled Atlantic Salmon*; *Szechwan Spiced BBQ Baby Back Pork Ribs*; and **Roy's** "Original" *Blackened Island Ahi*. A wide selection of artistically created desserts offered nightly includes the popular *Melting Hot Chocolate Soufflé*.

The restaurants' wine lists have received numerous national awards for their quality, value and sensible approach to harmoniously pairing wine produced by some of the world's most renowned wineries with food. They include signature cuvées to perfectly complement the restaurant's unique and exciting flavors. As stated by *Restaurant Wine* in 1998, **Roy's** has consistently devoted a great deal of time and energy to its wine program, making it one of the most "ambitious of its type." Yamaguchi's own line of sake, **Y Daiginjo Saké**, is also available in four varieties.

Yamaguchi is regarded as a pioneer who mastered a distinctive style, which brought his cooking to the forefront of contemporary gastronomy. As testimony to his success, there are now 36 **Roy's** restaurants worldwide. Honored early in his career with the prestigious **James Beard** "Best Pacific Northwest Chef" award, Yamaguchi has hosted six seasons of the **PBS-TV** show, "**Hawaii Cooks with Roy Yamaguchi**," seen on more than 300 stations in all 50 states and in 60 countries. Yamaguchi has also published three cookbooks, **Roy's: Feasts from Hawaii**; **Hawaii Cooks** and **Roy's Fish & Seafood**.

Internationally-acclaimed Chef Roy Yamaguchi is celebrating his 20th year anniversary since he first founded **Roy's** in Honolulu. He has launched a nine-city **Anniversary Culinary Tour** that began in Orlando, Florida, in early March and will culminate with a 20th Anniversary Spectacular in Honolulu on October 4th and 5th. Other Tour cities on the mainland include **Chicago, Philadelphia, New York, Atlanta** and **Baltimore**. Additional information about Chef Roy Yamaguchi, his 20th Anniversary Culinary Tour can be found at www.roysrestaurant.com.

The 17,500 square-foot San Diego restaurant has a seating capacity for approximately 420 patrons, with 140 of those being situated in an elegant private dining room. Reservations are welcomed by calling 619-239- 7697. Lunch will be served seven-days-a-week from 11:00 a.m. – 4:00 p.m. and dinner is served seven-days-a-week from 5:00 – 11:00 p.m.

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