



**For Immediate Release**

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

**Summerlin Chef Partner Brandon Konishi Wins  
Las Vegas Chefs' Challenge – Battle: Aloha Soy Sauce**

*HAWAIIAN-BORN CHEF QUALIFIES TO COMPETE IN NATIONAL COMPETITION*

**Las Vegas, Nevada, October 2007** – In a deliciously heated fight to the finish, Chef Partner Brandon Konishi of **Roy's** Summerlin beat out some of the West's top chefs last month in the regional qualifying Las Vegas Chefs' Challenge – Battle: *Aloha Soy Sauce*. Konishi's prestigious reward for crafting the best tasting poke dish is a coveted spot in the competition's national finals held this month in Hawaii (Konishi's home state).

While approximately 150 guests watched in awe as the competing chefs went head-to-head, Chef Roy Yamaguchi's protégés gave the other competitors a run for their money. Beating out nine other prestigious chefs from well-known establishments such as Tao, Spago, Osaka and MGM Grand, Konishi's savory Hawaiian Fusion Cuisine<sup>®</sup> convinced a panel of expert judges to name him the victor. Proving the exquisite taste and presentation of **Roy's** cuisine to be consistently superb, Chef Percy Oani of **Roy's** on Flamingo also took home honors: third place and a cash prize.

The Las Vegas Chefs' Challenge – Battle: Aloha Soy Sauce took place on Sept. 15, 2007 at Wolfgang Puck's Chinois located inside The Forum Shops at Caesars.

First introduced in Honolulu, **Roy's** has become well known throughout the world for its Hawaiian Fusion<sup>®</sup> Cuisine – featuring the freshest local ingredients, European sauces and bold Asian spices with a focus on seafood. Delicious, innovative cuisine and **Roy's** renowned "aloha" style of service ensures that diners experience an evening of pure pleasure. Dinner is served nightly.

# # #

[www.roysrestaurant.com](http://www.roysrestaurant.com)