

Salute Santé! Announces Iron Chef Morimoto Extra Virgin Cold Pressed Grapeseed Oils

For Immediate Release

Contact: Nanette Humer

707-251-3900

Salute Santé! is proud to present a new creation of Iron Chef Masaharu Morimoto's - two of his own Morimoto cold pressed grapeseed finishing oils – one a combination of his favorite red varietals and the other a combination of his favorite white varietals – both from the beautiful Napa Valley. These cold pressed finishing oils are truly a Morimoto masterpiece – he even created original artwork for the labels!

They are delicious drizzled over salads, fish, vegetables, meats or soups – the perfect finish to a culinary masterpiece!



Chef Masaharu Morimoto has created a bridge between the culinary traditions of his native Japan and the American palate, bringing intense excitement, exquisite technique, and perfectly balanced flavors to thousands of diners throughout the world. He has garnered critical and popular acclaim for his seamless integration of Western and Japanese ingredients and has effectively created a signature style that positions him as one of today's foremost chefs.

After a shoulder injury ended a promising career as a baseball catcher in Japan, Morimoto began studying sushi in his hometown of Hiroshima. He quickly grasped the technique of this exacting food art and, at age 24, opened his first

restaurant. Five years later, he moved to America to expand his culinary repertoire and explore the opportunities and possibilities he saw for a cuisine that would combine the best of both cultures.

In 1994, Morimoto was recruited to join the original Nobu restaurant and soon promoted to Executive Chef. From there, he opened his first eponymous restaurant in Philadelphia in 2001. Next was the debut of Wasabi by Morimoto at the Taj Mahal Hotel in Mumbai in 2004, followed by a second Wasabi at the Taj Palace Hotel in New Delhi in 2008. The much anticipated flagship restaurant, Morimoto New York, opened in 2006. Morimoto has received numerous accolades for his cuisine and aesthetic, including several appearances on San Pellegrino's "Top 100 Restaurants in the World" list, a James Beard Foundation Award for "Outstanding Restaurant Design" for Morimoto New York, and in 2010, Morimoto Napa was named one of Food & Wine magazine's "Best U.S. Restaurant Openings." Today, there are additional Morimoto restaurants in Honolulu, Mexico City, Maui, a Morimoto Sushi Bar in Boca Raton, and Morimoto Asia in Orlando. Chef Morimoto will be opening his first Ramen restaurant, Momosan Ramen & Sake, in New York City in the spring of 2016. Other exciting upcoming openings in 2016 include Morimoto Bangkok, Dubai, Doha and Las Vegas.

Chef Morimoto first competed on the Japanese television show Iron Chef in 1998 and then became one of the stars of Food Network's Iron Chef America in 2004. As Iron Chef, Morimoto was able to showcase his flawless technique and creativity with unique ingredients in front of millions of Americans. His first cookbook, "Morimoto: The New Art of Japanese Cooking," won two International Association of Culinary Professionals awards, including the Julia Child Award for Best First Book.

Beyond his culinary genius and the exquisite design of both his food and restaurants, Chef Morimoto's business acumen has helped him succeed in other related industries. His legendary knife skills led him to create a series of knives

crafted by Zwilling J.A. Henckels, merging authentic Japanese blade styles with western inspired ergonomics and materials. In addition, Morimoto Signature Series of beer was launched in 2003 in partnership with Rogue Ales of Newport, Oregon. Chef Morimoto also has a line of premium sakes produced in collaboration with the Fukumitsuya Brewery, a prominent sake brewery in Kanazawa, Japan that was founded in 1625. He also plans to release a Morimoto wine produced in collaboration with the legendary Napa Valley winemaker, Michael Mondavi.

In 2016 Chef Morimoto has added Morimoto grapeseed oil in collaboration with Salute Santé! to his list of culinary endeavors.

Click here to order [Morimoto Grapeseed Oils](#)