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TOMODACHI TAKES TWO AWARDS IN THE 2007 CITY OF MELBOURNE ASIAN FOOD FESTIVAL

COOKING COMPETITION AND BEST OVERALL CATEGORY WINS

(Melbourne) TOMODACHI is pleased to announce two major award wins in the 2007 Asian Food Festival sponsored by the City of Melbourne and the Chinese Restaurateurs Association of Victoria (CRAV).

At an awards gala dinner held on Monday 1 October at the Melbourne Aquarium, Tomodachi Japanese restaurant, a first time participant in the Festival, was awarded with a *Best Overall* category win in Asian Cooking with *Salmon Ceviche* – strips of succulent salmon infused with citrus juice, flash seared with a blowtorch and dusted with chili powder and flying fish roe and *Fruit Sashimi* - sake infused watermelon with caramelized kiwi fruit and bananas. Tomodachi also took home Winner of the *Creative Cooking Competition* award in the *Spring Roll* category for their innovative *Kamo (duck) sushi roll*. The uramaki style roll is prepared with hand selected tender peking duck breast rolled with crispy duck skin, cucumber and rice, making a texture tender on the inside and crisp on the outside.

Tomodachi Owner and Managing Director, Andrew Killroy, stated “We are delighted with these honors and thank the Asian Food Festival organizers for their support of our restaurant. We are in esteemed company with the many participants of the Festival and look forward to continuing to serve our customers and the Melbourne community with exciting and flavorful dishes.”

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Tomodachi wins Asian Food Festival Awards

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Head Chef and creator of the award- winning dishes, Justin Yong, added “this was a great opportunity for us to showcase our modern gourmet style of Japanese cooking. We are thrilled with the outcome and look forward to new challenges for next year.”

Danny Doon, President of the Chinese Restaurateurs Association of Victoria (CRAV) and John So, Lord Mayor of Melbourne, presided over the Awards Gala that included over 40 Asian restaurateurs. The Asian Food Festival is a month long celebration in September with special menus and events across a number of Asian restaurants in Melbourne including Chinese, Japanese, Malaysian, Indian, Thai and Vietnamese cuisines.

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ABOUT TOMODACHI

Famous For Sushi and home to Melbourne’s best sushi train, Tomodachi is an innovator in modern Japanese cuisine. Expert sushi chefs prepare an amazing array of tantalizing dishes prepared right in front of you - fresh and fast! All plates are color coded by price and start as low as \$2.50. A lively a la carte menu boasts the best in Teriyaki, Katsu, and Okonomiyaki dishes and Bento boxes. Featuring a wide range of Ramen, Udon and Soba noodles to tempt the taste buds, as well as an impressive selection of premium sakes, Japanese beers, and the specialty, Japanese plum wine, Tomodachi is the perfect spot for a healthy dining alternative, or a great meal after shopping or a movie at Melbourne Central. Available for catering and private functions.

Tomodachi – Famous For Sushi
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