

Iron Chef Masaharu Morimoto Debuts First Las Vegas Restaurant At MGM Grand

10/27/2016

LAS VEGAS, Oct. 27, 2016 /PRNewswire/ -- Masaharu Morimoto, famed Japanese chef and star of Food Network's "Iron Chef America," made his official Las Vegas debut with Morimoto Las Vegas, now open at MGM Grand. The Las Vegas Strip is officially home to Morimoto and his distinctive Japanese fare from the world's finest sushi creations to unforgettable dishes that showcase the Iron Chef's unique ability to meld Eastern and Western flavors. The restaurant offers three distinct dining experiences: sushi bar, main dining room and Teppan tables, defining the luxurious elevation of Japanese cuisine and introducing the first and only iron griddle menu Morimoto offers in his renowned restaurant portfolio.

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"Fate brought Morimoto Las Vegas to MGM Grand at an exciting time when the city's dining scene is flourishing," said Morimoto. "I'm continually inspired by Las Vegas' glamour and wanted to create something we haven't done before

with a stimulating culinary show, bold cuisine and delicious drinks that my guests will not soon forget."

MGM Grand President & COO Scott Sibella said, "We want to officially welcome Chef Morimoto to MGM Grand. The addition of his restaurant to our culinary portfolio has elevated the dining scene not only at our resort but within Las Vegas. We are honored to have him as part of our culinary team and look forward to creating once-in-a-lifetime dining experiences at the city's newest dining destination."

食べる - to Eat

Morimoto uses his natural gift of fusing culinary techniques with high quality, fresh ingredients, resulting in memorable dishes that harmonize Japanese and Western flavors. The extensive fare offers guests a variety of ways to indulge in the sought-after cuisine in which Morimoto is known.

- The Iron Chef's First Teppan Experience –Morimoto takes a luxurious view on Teppan by making use of the world's finest products, crafted by preeminent experts, resulting in an elite service experience. Guests can marvel as A-5 Japanese Wagyu is grilled on a bed of fresh vegetables resulting in a refined Sukiyaki served alongside a soft-poached jadori egg for dipping. At the Teppan tables, guests select from a variety of a la carte items, allowing them to cater specifically to their discerning palates.
- Sushi Art – The skill Morimoto uses to create legendary sushi takes center stage with mouth-watering delights such as the Soft Shell Crab Roll, a deep fried soft shell crab rolled with asparagus, tobiko, avocado, scallion and drizzled with a spicy sauce. The Chef's Combination, which became an internet sensation known as "Morimoto Stained Glass Window Sushi Rolls," combines various ingredients such as tamago, tuna, cucumber, rice and nori into a stunning and picturesque work-of-art.
- Twisted Apps –Morimoto pays homage to world cultures with a series of bold appetizers such as the Tuna Pizza, which perfectly balances the saltiness of olives and anchovy aioli with a spicy jalapeño. The Mizuhiki Caesar Salad tosses crisp romaine lettuce with seared salmon and splashes of the chef's special Caesar dressing and grapeseed oil for a refreshing mix of greens.
- Luxe Entrées –Morimoto serves original creations in an approachable fashion allowing guests to explore flavors they haven't tried before. The Braised Black Cod with ginger-soy reduction offers a delicious introduction to the light and airy flavors of the Japanese kitchen. The more adventurous diner might turn to the Duck Duck Goose that marries duck meatball soup with duck confit fried rice and gooseberry compote for a bold, robust dish.
- Sweet Temptations –The showmanship of Morimoto shines through his desserts including the Fiery Salty Caramel

Chocolate Tart where a sphere of dark chocolate sorbet, marshmallow, salty caramel ganache and spiced rum is lit ablaze tableside in a glowing end to the meal.

雰囲気 – the Ambiance

Envisioned by design firm Glamorous, Morimoto Las Vegas reflects a modern and chic dining environment offset with Japanese artwork. Diverse spaces are punctuated with compelling design elements, such as the cherry blossom wall behind the bar and exquisite photographs by Glamorous President and Representative Director Yasumichi Morita, above the Teppan tables. Additional artistic features include:

- The Morimoto Rope Statue – While sipping cocktails before the meal in Morimoto Las Vegas' lounge, guests can gaze at a life-sized bust of Morimoto composed of red and white ropes crafted by acclaimed Brazilian sculptor Mozart Guerra.
- The Glass Carving Room – Separating the Teppan tables from the main dining room is a glass-enclosed room displaying a variety of prestigious cuts of meat such as Japanese A-5 Wagyu and Mishima Prime Tomahawk Ribeye. Guests can watch as skilled chefs carve the finest and freshest beef selections right before their eyes.
- Sushi Wall – Towering behind the restaurant's sushi bar is a black-and-white mosaic showcasing traditional Japanese symbolism in a modern stylized fashion.

飲む – to Drink

Morimoto Las Vegas' beverages deliver refined libations rooted in Japanese spirits and inspired by the restaurant's glamorous setting.

- Aged Sakes – Just like enjoying a fine wine or whiskey, guests have the opportunity to enjoy the aged sake from the label created by Morimoto including the 10-year aged Koshu boasting aromatic notes of chestnut and highland malt with a walnut cream finish. Morimoto Las Vegas also features a thorough selection of sake and shochu that can be ordered individually or in a tasting flight.
- Vegas-Inspired Cocktails – Cocktails, such as the *Las Vegas Meets Japan*, blending vodka with nigori sake and finished with a lavender shrub, are built from Japanese spirits within an American mixology context. Other Morimoto cocktail creations exclusive to MGM Grand include the *Las Vegas Fizz*, a captivating concoction of gin, tuaca, cava, blackberries, and lemon, and the *Fool Me Once* that smokes hibiscus and pink peppercorns for a powerful aroma complemented by a smooth mixture of mugi shochu and amaro.
- Once in a Century Bottle – Decanters of *Louis XIII* de Remy Martin at Morimoto Las Vegas showcase the generations of cellar masters and the decades of craftsmanship necessary to create the legendary cognac. Available in half

ounce, full ounce and two ounce pours, the rare and celebrated spirit presents a lavish ending to a memorable evening.

Morimoto Las Vegas is open 5 p.m. – 10:30 p.m. Friday and Saturday and 5 p.m. – 10 p.m. Sunday through Thursday. The restaurant is located in The District at MGM Grand, adjacent to Tom Colicchio's Craftsteak.

MGM GRAND

MGM Grand Hotel & Casino is "The Entertainment Authority," creating the ultimate Las Vegas experience. A variety of accommodations serve every need while guests discover signature dining by celebrity chefs including Tom Colicchio's Craftsteak, Michael Mina's PUB 1842, Wolfgang Puck's Bar & Grill, Michelin three star restaurant Joël Robuchon and Morimoto Las Vegas. The resort offers a wide-range of world-class entertainment at the MGM Grand Garden Arena; the epic KÀ by Cirque du Soleil; world-famous dance crew Jabbawockeez; master illusionist David Copperfield; Topgolf Las Vegas; Brad Garrett's Comedy Club; and Hakkasan Las Vegas in addition to a pampering spa and salon and an elaborate 380,000-square-foot conference center. MGM Grand is a wholly owned subsidiary of MGM Resorts International (NYSE: MGM). For more information and reservations, visit mgmgrand.com, call toll free at (877) 880-0880 or find us on Facebook and Twitter or follow our blog.

Masaharu Morimoto

Chef Masaharu Morimoto—known to millions as the star of Iron Chef and Iron Chef America—has garnered critical and popular acclaim for his seamless integration of Western and Japanese ingredients. In 2001, Morimoto opened his first restaurant in Philadelphia, which was later followed by restaurants in New York, Napa, Honolulu, Boca Raton, Mumbai, New Delhi, Mexico City and Maui. Morimoto Asia Disney Springs, Orlando, opened in 2015 followed by Momosan Ramen and Sake in NYC, Morimoto Bangkok in Thailand and Morimoto Las Vegas at MGM Grand Hotel & Casino, all in 2016. Since 1998, Morimoto has competed on the Japanese television show, Iron Chef and also appears on the Food Network's Iron Chef America. His first cookbook, Morimoto: The New Art of Japanese Cooking, won two IACP awards--in the "Chef's and Restaurants" category and the "First Book: The Julia Child Award"--and it was nominated for a James Beard Foundation Award. Morimoto will release a new book in Nov. 2016 called "Mastering The Art of Japanese Home Cooking." For more information about Masaharu Morimoto, visit Facebook, Twitter or www.ironchefmorimoto.com.

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