



Largest Sushi Roll at Sea Created by Holland America Line Culinary Council Member and Sushi Master Andy Matsuda Aboard Koningsdam

June 18, 2018

The World Mega Roll celebrates International Sushi Day

Seattle, Wash., June 18, 2018 — Today is International Sushi Day, and Holland America Line is celebrating the beloved delicacy by revealing the Largest Sushi Roll at Sea made on June 9 by Culinary Council Member Andy Matsuda while he sailed aboard *Koningsdam* on a special Food & Beverage Aficionado Cruise in Norway. Dubbed the "World Mega Roll," the creation measured 49 feet long (15 meters) before getting rolled, 3.3 feet (100 centimeters) wide and used 70 pounds of sushi rice.

The Largest Sushi Roll at Sea was prepared around the Lido Pool so guests could join in the festivities and watch as Matsuda assembled the culinary feat. Once delicately rolled, Matsuda cut the large roll in half so guests could view the swirled ingredients that included rice, salmon, tuna, shrimp, crab, *tamago* (Japanese omelet), *tobiko* (flying fish roe), cucumber, red onion and radish.

Largest Sushi Roll at Sea Fun Facts at a Glance:

- 49 feet long (15 meters) pre-rolled.
- 3.3 feet wide (100 centimeters) rolled.
- 150 sheets of Nori seaweed.
- 70 pounds of sushi rice.
- 3 pounds each of tuna, salmon and shrimp.
- 1 pound of *tobiko* (flying fish roe).

"Having Andy on board *Koningsdam* in June made it the perfect time to show off his sushi skills and create the Largest Sushi Roll at Sea in honor of International Sushi Day," said Orlando Ashford, president of Holland America Line. "As the only cruise line with seven Culinary Council members advising our culinary offering, it's exciting to be able to tap specific expertise like the exceptional skills of Andy to wow our guests with such a fun, unique and memorable experience."

Since 2016 Matsuda has been sharing his knowledge with and training Holland America Line's shipboard chefs to ensure that the cruise line's staff is at the forefront of sushi trends and techniques. Guests can indulge in Matsuda's signature rolls at Tamarind — the award-winning Asian-fusion restaurant on board several Holland America Line ships — and at Tamarind's sushi counter on *Koningsdam*. To further enhance the sushi experience, *Nieuw Statendam* — Holland America Line's newbuild due for delivery in December 2018 — will boast a separate sushi bar called Nami Sushi that will feature more rolls created exclusively by Matsuda.

Holland America Line's Food & Beverage Aficionado Cruises showcase the talents of the seven members of its Culinary Council, Master Mixologist Dale DeGroff, and the premium line's wine curator and winemaker partners. For a list of upcoming 2018 Food & Beverage Aficionado Cruises, visit <https://bit.ly/2J9EUJm>.

For more information, contact a travel professional, call 1-877-SAIL-HAL ([1-877-724-5425](tel:1-877-724-5425)) or visit hollandamerica.com.

Editor's note: Photos are available at <https://www.cruiseimagelibrary.com/c/daqnssds2>.

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About Holland America Line [a division of Carnival Corporation and plc (NYSE: CCL and CUK)]

Holland America Line's fleet of 14 ships offers more than 500 cruises to more than 400 ports in 98 countries, territories or dependencies around the world. From shorter getaways to 113-day itineraries, the company's cruises visit all seven continents, with highlights including Antarctica explorations, South America circumnavigations, Cuba cruises and exotic Australia/New Zealand and Asia voyages; four annual Grand Voyages; and popular sailings to the Caribbean, Alaska, Mexico, Canada and New England, Bermuda, Europe and the Panama Canal. The line welcomed *Koningsdam* in 2016 and has a second Pinnacle-class ship, *Nieuw Statendam*, to be delivered in December 2018. A third Pinnacle-class ship will be delivered in 2021.

The company is undergoing \$300 million in brand enhancements to secure its position as the leader in premium cruising. Fleetwide, the ships feature innovative initiatives and a diverse range of enriching experiences focused on destination immersion and personalized travel. Guests can expand their knowledge through an exclusive partnership with O, The Oprah Magazine; during an America's Test Kitchen show; at Explorations Café presented by The New York Times; and by taking a Digital Workshop powered by Windows. Outstanding entertainment fills each evening at venues including Lincoln Center Stage, Billboard Onboard and B.B. King's Blues Club. The dining experience can be savored at a variety of restaurants with menus that feature selections from Holland America Line's esteemed Culinary Council, comprising world-famous chefs who design dishes exclusively for our guests.

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