



Holland America Line Collaborates with Top Sushi Chef, Andy Matsuda of the Sushi Chef Institute in Los Angeles

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Matsuda to train shipboard chefs in the art of sushi making and to feature four unique rolls on Tamarind's dinner menu

Seattle, Wash., June 13, 2016 — Whether it's a popular California roll or a more exotic sushi creation, Holland America Line's shipboard chefs are learning from the best in a collaboration with renowned Sushi Chef Andy Matsuda. Not only will Matsuda share his knowledge and train the shipboard chefs to ensure that the cruise line's staff is at the forefront of sushi trends and techniques, but four of his signature rolls will be featured on the dinner menu at Tamarind, the award winning Asian-fusion restaurant on board several Holland America Line ships.

The Japanese-born chef brings more than 35 years of sushi-making experience and 15 years of teaching to the premium cruise line, and he began his collaboration and training aboard the line's newest ship, *ms Koningsdam*. At Matsuda's Sushi Chef Institute in Los Angeles, California, he teaches aspiring chefs and professionals from all over the world about sushi and Japanese cuisine. More than 1,300 graduates of the institute have gone on to careers in sushi restaurants or have become restaurateurs themselves.

"Sushi is extremely popular with our guests, and creating it is an art form that requires specific skills, techniques and in-depth training," said Orlando Ashford, president of Holland America Line. "We are excited to collaborate with an expert of Chef Matsuda's caliber to ensure that our chefs are creating the most exceptional sushi at sea. Anyone who enjoys sushi is going to be very impressed by the presentation and flavors in his creations."

Guests can enjoy Matsuda's four signature rolls on Tamarind's dinner menu. They are a Tempura Lobster Roll with lobster tail, unagi sauce, avocado and asparagus; Nigiri Seared Salmon with green olives and capers; Dragon Roll with tempura shrimp, unagi sauce, avocado and asparagus; and Nigiri Tuna Zuke with yuzu-flavored tuna and guacamole sauce. Tamarind is on board *ms Koningsdam*, *ms Nieuw Amsterdam* and *ms Eurodam*.

The Asian-fusion Tamarind restaurant also serves sushi selections on the full dinner menu. Selections feature Spider Roll with soft shell crab tempura, California Roll, Tsutsumi Roll with snapper and avocado, Spicy Tuna Roll, Veggie Rainbow Roll, Volcano Roll with sesame-marinated salmon and Thai chilis, and Nigiri sushi with tuna, salmon and ebi shrimp. Tamarind on *ms Koningsdam* also features a sushi counter with eight seats where guests can enjoy watching the chefs prepare the fresh sushi.

Matsuda learned the joy of cooking at his family's Japanese restaurant when he was a child, and he went on to have an apprenticeship at Genpachi, one of the most famous restaurants in Osaka, Japan, before bringing his sushi skills to Los Angeles. Following a battle with cancer he sought a deeper understanding of the relationship between food, health, people and the environment, which

he then parlayed into becoming one of the world's foremost sushi experts.

Matsuda joins Holland America Line's elite list of food and beverage collaborators who are the leading authorities in their fields. The line recently announced a partnership with Master Mixologist Dale "King Cocktail" DeGroff, and their esteemed Culinary Council is led by Holland America Line's Master Chef Rudi Sodamin, who is joined by renowned international chefs Mark Best, Jonnie Boer, David Burke, Elizabeth Falkner and Jacques Torres.

For more information about Holland America Line, consult a travel professional, call 1-877-SAIL HAL (877-724-5425) or visit hollandamerica.com.

Editor's note: Photos are available at <https://www.cruiseimagelibrary.com/c/ih2vtpjm>.

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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 115-day itineraries, the company's cruises visit all seven continents with highlights including Antarctica explorations, South America circumnavigations and exotic Australia/New Zealand and Asia voyages; four annual Grand Voyages; and popular sailings to the Caribbean, Alaska, Mexico, Canada/New England, Bermuda, Europe and the Panama Canal. The line currently has a new 2,650-guest ship, *ms Koningsdam*, delivered in April 2016, as well as a second Pinnacle Class ship, *ms Nieuw Statendam*, due for delivery in November 2018.

The company recently announced \$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 on board at the Culinary Arts Center, presented by *Food & Wine* magazine; Explorations Café, powered by The New York Times; and 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 that comprises world-famous chefs who design dishes exclusively for our guests.

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