

Holland America Line's Fresh Fish Ambassador Chef Morimoto to Join Guests on 'Majestic Japan' **Cruise and Visit His Hometown**

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Guests will enjoy special culinary experiences and interactive opportunities with Chef Morimoto while he is on board the Legendary Voyage

SEATTLE, July 23, 2024 /PRNewswire/ -- Guests cruising on Holland America Line's "Maiestic Japan" Legendary Voyage are in for an exclusive experience when Fresh Fish Ambassador Chef Masaharu Morimoto joins Westerdam to visit his hometown of Hiroshima, Japan. Chef Morimoto will be on board a portion of the 53-day cruise from Sept. 24-30, 2024, offering special experiences, a culinary demonstration and a "Coffee Chat" where guests will get to know the chef in a more intimate environment.



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A highlight of Chef Morimoto's time on board will be three Morimoto By Sea pop-ups dinners in Pinnacle Grill where guests will have up-close access to the Chef while they dine. Morimoto By Sea a stand-alone venue on Nieuw Amsterdam and a pop-up on the remaining 10 ships in the fleet — is a opportunities with Chef Morimoto on multi-course dinner with signature dishes created by Chef Morimoto that celebrate Holland America Line's Global Fresh Fish Program. Other guest experiences with Chef Morimoto are still being planned.

"Having Chef Morimoto cruise with us is an experience that our guests will never forget. Learning from such a renowned expert and hearing about his background while visiting his homeland is a perfect way to bring more of Japan on board," said Michael Stendebach, vice president of food and beverage division for Holland America Line. "Throughout the Majestic Japan cruise, our guests also will get to sample some incredible local fish that we feature on our menus as part of our Global Fresh Fish program. The dishes are a wonderful way to showcase the destinations for our guests."

"I am excited to sail on board a Holland America Line cruise that puts such a deep focus on my home country of Japan, its unique local ingredients and visits my hometown," said Chef Morimoto. "To be able to share my passion for fresh fish while visiting a place that means so much to me will be memorable for not only the ship's guests but for me personally."

'Majestic Japan' Legendary Voyage

Departing Sept. 1, 2024, the 53-day 'Majestic Japan' Legendary Voyage aboard Westerdam sets sail for Alaska, Japan and Hawaii, roundtrip from Seattle, Washington. The journey visits 21 total ports and extensively explores the beauty of Japan during the fall months with 13 calls throughout the country. Overnight visits include Yokohama (Tokyo) and Honolulu, Hawaii.

Chef Morimoto will embark Westerdam Sept. 24 at Osaka and sail to Kochi, Sakaiminato and Toyama before debarking at Kanazawa Sept. 30. The ship will visit the chef's hometown of Hiroshima Sept. 26.

The three options for guests to book while Chef Morimoto is sailing are:

- 53-days (full cruise), roundtrip Seattle, Sept. 1 —Oct. 24, 2024.
- 51-days (full cruise), Vancouver, Canada, to Seattle, Sept. 3 —Oct. 24, 2024.
- 34-days (segment), Yokohama (Tokyo) to Seattle, Sept. 21 —Oct. 24, 2024.

A fourth bookable segment, prior to the chef's visit, is a 19-day segment from Seattle to Yokohama, from Sept. 1 to 21.

Morimoto By Sea Stand Alone Restaurant and Pop-Up Experience

Whether at the stand-alone venue on Nieuw Amsterdam or at a pop-up experience in Tamarind or Pinnacle Grill, Morimoto By Sea's menu of artfully presented dishes and beverages features inspired cuisine for a broad range of palates. The dishes served at Morimoto By Sea — and all seafood offerings across Holland America Line's fleet — are sourced from a global network of ports to serve fresh fish on board.

The experience, offered for a cover charge, includes a multi-course menu, along with Chef Morimoto's exclusive alcoholic beverages that complement his dishes.

Global Fresh Fish Program

Holland America Line's Global Fresh Fish Program is pioneering initiative that engages a global network of 60 ports to source and serve 80 types of

fresh fish — from port to plate in less than 48 hours — in all restaurants on board. Guests can find fresh fish and ingredients native to various regions where the ships sail, yielding destination-inspired menus and local specialties that tell the story of each itinerary through cuisine.

Under the Fresh Fish program, Holland America Line is the first cruise line to receive both Marine Stewardship Council and Aquaculture Stewardship Council certifications, underscoring the brand's commitment to serving guests the highest quality seafood that is wild-caught or originates from a responsible farm or sustainable fishery. Holland America Line also serves 100% fresh, certified, sustainable and traceable wild Alaska seafood on board its six ships in Alaska through its Responsible Fisheries Management certification.

Cruise-only fares for the full 53-day Majestic Japan cruise begin at \$7,894 per person, double occupancy. Taxes, fees and port expenses are now included in all cruise fares.

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

Find Holland America Line on X (formerly Twitter), Facebook, Instagram and the Holland America Blog. You can also access all social media outlets via the home page at hollandamerica.com.

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

Holland America Line has been exploring the world for 150+ years with expertly crafted itineraries, extraordinary service and genuine connections to the destinations. Offering an ideal perfectly-sized ship experience, its fleet visits nearly 400 ports in 114 countries around the world and has shared the thrill of Alaska for more than 75 years — longer than any other cruise lineHolland America Line's 11 vessels feature a diverse range of enriching activities and amenities focused on destination immersion and personalized travel. Guests enjoy the best entertainment at sea, and dining venues featuring exclusive dishes by world-famous chefs. A new global fresh fish program brings more than 80 types of fresh fish on board, sourced and served locally in regions around the world.

About Fresh Fish Ambassador Chef Masaharu Morimoto

Chef Masaharu Morimoto — known to millions as the star of Iron Chef and Iron Chef America and now executive producer and head judge for Roku's Sushi Master — has garnered critical and popular acclaim for his seamless integration of Western and Japanese ingredients. In 2001 Chef Morimoto opened his first restaurant in Philadelphia, which was later followed by restaurants in New York, Napa, Honolulu, Boca Raton, Mumbai, Mexico City, Tokyo, and Maui. Morimoto Asia Orlando at Disney Springs opened in 2015, followed by Momosan NYC and Morimoto Las Vegas at MGM Grand in 2016. Morimoto Asia Waikiki, Momosan Waikiki, and Morimoto Doha opened in 2018. Next came Momosan Seattle (2019), Momosan Wynwood (2020), Morimoto Taghazout Bay (2021), Sa'Moto (2021), and Momosan at Hub Hall in Boston (2021); and most recently, Morimoto Asia Napa and Momosan Santana Row (2022), bringing Chef Morimoto's global restaurant count to 20. His first cookbook, Morimoto: The New Art of Japanese Cooking (2007), won two IACP awards (in the "Chefs and Restaurants" category and the "First Book: The Julia Child Award") and was nominated for a James Beard Foundation Award. His second cookbook, Mastering the Art of Japanese Cooking (2017), introduces readers to the healthy, flavorful, surprisingly simple dishes favored by Japanese home cooks. Follow Chef Morimoto via Instagram, Facebook, Twitter, or www.ironchefmorimoto.com.

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