



LOEWS

SANTA MONICA BEACH
HOTEL

LOEWS SANTA MONICA BEACH HOTEL REINVENTS THE ROLL WITH “SUSHI AT SUNSET”

Oceanfront Sushi Bar Offers Innovative Sushi... Sans Soy Sauce

LOS ANGELES – Loews Santa Monica Beach Hotel is pleased to announce the opening of an oceanfront sushi bar, Sushi at Sunset, inside its signature Ocean & Vine restaurant. Developed under the creative culinary guidance of Loews’ Executive Chef Keith Roberts, Sushi at Sunset adds a twist to traditional sushi by intelligently pairing the flavors and textures of fresh fish with intricate sauces.

“Unlike soy sauce, our sauces are designed to complement and enhance each fish’s natural flavor, not cover it up,” said Roberts. “Soy sauce and wasabi are often overused at sushi restaurants, and as a result, they create an overpowering taste. We believe our sauces will serve as an alternative and allow diners to explore and discover sushi in a whole new way.”

Chef Roberts’ creative sauces are especially apparent in Sushi at Sunset’s nigiri and sashimi selections. On the salmon nigiri, Roberts pairs the earthy flavor of soybean miso with a fresh Thai basil leaf to soften salmon’s high-oil content. Snapper nigiri features a spicy Sunset Sauce, a Japanese almond-lemon butter sauce, to punch up snapper’s soft textures. For tuna nigiri, Roberts uses wasabi sour cream, white soy and dashi (fish stock) elements to preserve the tuna’s flavor nuances.

In addition to sushi, Sushi at Sunset features seven house rolls. The signature, Santa Monica Fog, is served in a bamboo basket and uses liquid nitrogen to unleash a “fog” once the top is lifted. Named after the first roller coaster on the Santa Monica Pier, the Blue Streak roll is served “wheels up” with fresh sashimi tucked under the roll, instead of on top. The classic Rainbow Roll is dressed up with ginger and balsamic. In addition, Chef Roberts utilizes the world-famous Santa Monica Farmers’ Market as inspiration for the Farmers’ Market roll, which features carrot-infused rice, avocado, asparagus and roasted peppers.

Complementing the Sushi at Sunset experience is Loews Santa Monica Beach Hotel’s oceanfront setting. Situated on the edge of the Pacific, Ocean & Vine offers breathtaking views of the Pacific Ocean and historic Santa Monica Pier. Sushi purists can join the hotel’s certified sushi chef, Jiro Miyazaki, at the sushi bar for “6 at the Beach” Happy Hour, which features select sushi rolls, wines by the glass and cocktails for \$6 each from 5 to 8 p.m. daily. A sophisticated sake selection is also available.

Sushi at Sunset is offered nightly at 5 p.m. in Papillon Lounge (the hotel’s lobby bar) and 6 p.m. in Ocean & Vine. Prices range from \$10 to \$18 for house rolls, \$7 for nigiri and sashimi and \$22 to \$30 for sampler platters. For reservations or more information, please call Loews Santa Monica Beach Hotel at 310-458-6700 or visit www.loewshotels.com/santamonica.

About Loews Santa Monica Beach Hotel

Situated on the edge of the Pacific Ocean, Loews Santa Monica Beach Hotel is one of Los Angeles’ most celebrated beachfront hotels. A top-to-bottom makeover brings exquisitely-restored marble floors, a

beautifully reconceived lobby and a transformed oceanfront pool deck with oversized loungers that can be enjoyed while soaking up a magnificent sunset. Additional hotel features include 342 spacious guestrooms and suites, two restaurants and lounges, an eco-conscious spa and wellness center, and immediate proximity to Santa Monica's premier attractions. For more information, please call 310-458-6700 or visit www.santamonicaloewshotel.com.

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