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## Morimoto and Maier Make Magical Meal

PHILADELPHIA, PA, March 20, 2009 – In a SOLD OUT event at Morimoto Restaurant in Philadelphia, Iron Chef Morimoto and Rogue’s Brewmaster John Maier paired their two passions for a night of culinary and brewing art.

Chef Morimoto and John Maier collaborated to develop a gourmet five course meal with carefully selected food and beer. For the first course Chef Morimoto prepared Tora Tilla paired with MOM Hefeweizen. The next course was Steamed PEI Mussels in Morimoto Pilsner broth complimented by a glass of Morimoto Imperial Pilsner. For the third course, Chef Morimoto impressed guests with Kurobuta pork perfectly paired with Morimoto Hazelnut Ale. Next the Chef’s choice of Nigiri Sushi was served with Morimoto Soba Ale. And for desert, a Chocolate Stout Float was served with a Morimoto twist -Tahitian vanilla ice cream.

Rogue Ales and Chef Morimoto have collaborated since 2003 to create the Morimoto Signature Line of Ales –Morimoto Imperial Pilsner, Morimoto Soba Ale, and Morimoto Black Obi Soba Ale. Rogue’s Morimoto Ales have won over 40 awards for excellence in taste and packaging, including a Gold Medal for Morimoto Soba Ale at the 2008 World Beer Cup.



*Chef Morimoto and John Maier.*

**morimoto \* rogue beer menu**

1st course  
 toro tilla  
 fresh mozzarella, spicy aioli, basil  
 \* mom hefeweizen

2nd course  
 steamed pei mussels  
 lemongrass, curry, morimoto pilsner broth  
 \* morimoto imperial pilsner

3rd course  
 kurobuta pork  
 apple mizuna salad  
 \* morimoto hazelnut ale

sushi  
 nigiri sushi  
 chef's choice sushi  
 \* morimoto soba ale

dessert  
 \* rogue chocolate stout ice cream float  
 tahitian vanilla ice cream

\$75 per person

*John C. Maier*

**ROGUE morimoto**

For the past 20 Years, John Maier has been practicing his craft as the Brewmaster at Rogue Ales. John was employed by Hughes Aircraft

Co. in El Segundo, CA from 1975 to 1986 as a Senior Electronic Technician. While there, he worked on the F-14 Tomcat Radar System. In the Fall of 1986, John attended the Siebel Institute of Technology and graduated from their 50th course in Brewing Technology. That same year he brewed a Barleywine that won the American Homebrewer Association’s Homebrewer of the Year Award. The Alaskan Brewery in Juneau hired John as an Assistant Brewmaster in March of 1987. In 1989 John was there for the very first brew at the Rogue Ales Brewery in Newport, Oregon. His ales, stouts, porters and lagers have won over 600 awards for excellence and taste.

Since 1998, Chef Morimoto has become famous for his exciting performances as the “Iron Chef” on the popular Japanese cooking series, and later on Iron Chef America. He earned international acclaim for his remarkable ability to prepare numerous elaborate and original dishes. Chef Morimoto, born and raised in Hiroshima, Japan, learned the art of sushi and traditional Kaiseki cuisine by training under several of his country’s esteemed master chefs. After being the chef-owner of a restaurant in Japan for five years, Chef Morimoto moved to New York City to explore Western cooking styles. Fifteen years later, he has become well known for his unsurpassed culinary talent. Chef Morimoto currently has restaurants in Philadelphia, New York City, Boca Raton and Mumbai, India.

Celebrating its second century, Rogue Ales is an Artisan Varietal Brewery founded in Oregon in 1988, as one of America’s first 50 microbreweries. Rogue has 600+ awards for taste and quality and is available nationally and in 21 countries.