



MasterChef Australia judges Gary Mehigan, Matt Preston and George Calombaris at Obuchi Tea Plantation, Fuji City

MasterChef Australia to feature Japan and its picturesque sites

SYDNEY 30 June, 2017 - For the first time in MasterChef Australia's history, the judges and contestants visit Japan to feature a week of exciting new episodes focusing on Japanese cuisine and local favourite dishes.

Sponsored by Japan National Tourism Organization (JNTO) in partnership with Qantas, MasterChef's top 9 contestants will travel to locations across Japan, featuring local produce such as fruit and tea from a plantation overlooking Mt Fuji, as well as an encounter with Michelin starred sushi chef Kagehisa Imada.

The backdrops to the week include some locations well known and some locations even the most well-travelled Japan enthusiast may not know, including:

- Various locations across Tokyo, which boasts a record 227 Michelin starred restaurants
- The Obuchi Tea Plantation in Fuji City, Shizuoka Prefecture
- Tateyama Castle in Tateyama City, Chiba Prefecture

In what promises to be a once-in-a-lifetime culinary experience, Japan week will showcase the best of Japan's fresh produce, innovative local chefs, cooking styles and some of the best culinary destinations.

Follow MasterChef Australia Japan Week from this Sunday, 2 July at 7.30pm on Network TEN to explore and experience the culinary side of Japan.

For more information on locations visited by the MasterChef team, please visit www.jnto.org.au/masterchef-australia-in-japan/

For more information contact:

Japan National Tourism Organization (JNTO) Sydney : <http://www.jnto.org.au/>

E-mail: toni.fan@jnto.org.au TEL: 02-9279-3177