



**For Immediate Release**

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## **JIN PATISSERIE CHOCOLATES MAKE INTERNATIONAL DEBUT IN JAPAN** **Three Locations to Carry Celebrity Favorite Award-winning Chocolate for Valentine's Day 2010**

(Los Angeles, CA) Celebrities love Jin Patisserie's hand-made chocolates and now Japan can fall under their sweet spell. From February 3<sup>rd</sup> to February 14<sup>th</sup>, 2010 three locations will carry the award-winning candy: **Mitsukoshi Nihonbashi** and **Mitsukoshi Ginza in Tokyo** and **Daimaru in Osaka**. Pastry Chef and owner **Kristy Choo** a Singapore native enthuses, "I am very honored to have our chocolates sold in Japan. Many of the details in my creations are influenced by the Japanese culture."

Four different size boxes will be available for sale at the Japanese locations: 2 piece, 4 piece, 6 piece and 9 piece. The chocolate flavors include: 1842 (tea flavor), 65%, Black Roasted Sesame, Café Rum, Earl Grey, Green Tea, Mango Basil, Mango Kalamasi, Sea Salt Caramel, Sea Salt Caramel Ganache, Vanilla and Yuzu. All chocolates are made with only fresh natural ingredients and do not contain preservatives.

Pastry chef and owner Kristy Choo opened Jin Patisserie in the United States in 2003. She is featured in Star Chef's 2009 "Chef's to Know" book and was chosen "The Most Buzzworthy Chefs in America" 2008 by *944* magazine; 'Pastry Chef of the Year' 2007 by *Angeleno* magazine; 'Rising Star' 2006, by Star Chefs; 'Best in Show' 2006 at the Next Generation Chocolatier Competition. Jin Patisserie was chosen 'Best Bakery' and 'Best Afternoon Tea' 2009 and 'Best of LA' 2004 by *Los Angeles* magazine, winner 'Specialty Food & Drink Desserts' 2008 *MyFOXLA Hotlist* and nominated for 'Best Hot Chocolate' 2007 by the Food Network and is included in the 2009 and 2010 editions of the Zagat Guide for Southern California.



In Japan please visit [www.mitsukoshi.co.jp/index.html](http://www.mitsukoshi.co.jp/index.html) or [www.daimaru.co.jp/shinsaibashi/](http://www.daimaru.co.jp/shinsaibashi/) to view items for sale. The



store locations selling Jin Patisserie chocolates are: 1. **Mitsukoshi Nihonbashi** 1-4-1, Nihonbashi Muromachi Chuo-ku, Tokyo Japan Postal Code: 103-8001 Tel:03-3241-3311; 日本橋 三越, 東京都中央区日本橋室町 1-4-1, 郵便番号 : 103-8001, 電話 : 03-3241-3311; 2. **Mitsukoshi Ginza**, 4-1-16, Ginza Chuo-ku, Tokyo Japan, Postal Code:104-8212, Tel: 03-3562-1111, 銀座 三越, 東京都中央区銀座 4-6-16, 郵便番号 : 104-8212, 電話 : 03-3562-1111; 3. **Daimaru Shinsaibashi**, 1-7-1, Shinsaibashi Suji, Chuo-ku Osaka-shi Osaka Japan, Postal Code:542-8501, Tel: 06-6271-1231, 大丸心齋橋, 大阪府大阪市中央区心齋橋筋 1-7-1, 郵便番号 : 542-8501, 電話番号 : 06-6271-1231.

Jin Patisserie's exquisite gallery can be viewed at [www.jinpatisserie.com](http://www.jinpatisserie.com). There are two locations in the United States; Abbot Kinney, the tea garden and pastry shop is located at 1202 Abbot Kinney Blvd., Venice, California 90291, 310-399-8801 and Century City, the pastry and tea boutique is located in the lobby of the InterContinental Los Angeles Century City, 2151 Avenue of the Stars Los Angeles, CA 90067. For more information please contact April Rushing at Rushing Media 818-253-5385 or by e-mail [April@RushingMedia.com](mailto:April@RushingMedia.com).