JW Marriott Las Vegas Resort & Spa 221 N Rampart Blvd Las Vegas, Nevada 89145 USA 1-702-869-7777

PRESS CONTACT: Therese Sam 702-869-7717 therese.sam@jwmarriottlv.com



NEWS

| Las Vegas resort | resort in Las Vegas | Las Vegas sushi restaurant |

Website: www.marriott.com/LASJW

SHIZEN RESTAURANT AT JW MARRIOTT LAS VEGAS RESORT WELCOMES NEW EXECUTIVE CHEF Chef William Siew, teppan and teppanyaki master, brings 15 years of restaurant experience to JW Marriott Las Vegas Resort and Spa.

Las Vegas, NV – The <u>teppanyaki</u>-style of cooking, with its emphasis on the dramatic wielding of razor-sharp instruments of the trade, takes time and a great deal of effort to master. Only after long years of training in proper techniques, as well as refining the requisite skills in choosing and preparing the fresh ingredients used, do the best chefs graduate from mere proficiency to the almost zen-like wizardry that turns a night out for dinner into culinary theater. The JW Marriott Las Vegas Resort & Spa is pleased to welcome a recognized master of <u>teppanyaki</u> cuisine, Chef William Siew. Chosen as the new Executive Chef of <u>Shizen Restaurant</u> in the JW Marriott Las Vegas Resort & Spa, Chef Siew brings over 15 years of fine Asian restaurant experience to his new role.

The upscale yet casual restaurant, located in the <u>Las Vegas family resort</u>, has unveiled an entirely new menu featuring a variety of specialty signature rolls. The restaurant features traditional Japanese/Asian fusion fare with a modern culinary twist.

Shizen, with its *teppanyaki* cuisine and fantastic sushi, has consistently ranked as one of the best <u>Summerlin Las Vegas restaurants</u> since opening in 2007. Under the new management of JW Marriott, Chef Siew takes things up a notch. His past experience has included some of the most prestigious Asian restaurants in Nevada and Texas, and he is widely known for his expertise in working with fish importers, butchers and produce suppliers to acquire the freshest seafood, choicest cuts of meat, perfectly-ripened vegetables and other ingredients. Not to mention, his legendary skill with the knife and attention to detail ensure a well-trained staff will provide quests with a memorable experience.



Chef Siew is determined to take Shizen Restaurant in bold new directions. "By selecting the freshest fish and ingredients available, we bring our guests world-class sashimi, sushi and *teppan* cuisine of the highest quality," Chef Siew said, "and we are creating some unique surprises as well, by combining some traditions with some new ideas."

In addition, Chef Siew's deep understanding of the importance of quality ingredients has committed Shizen to following a path of environmentally sound practices. "Quality ingredients equal sustainable ingredients," he said. "We believe the flavor of our foods to be a natural result of how the different ingredients were produced, how they were harvested," he added. Chef's Siew's position also aligns

with that of the new management, as JW Marriott continues to establish more <u>green practices</u> throughout its properties.

About the JW Marriott Las Vegas Resort & Spa

Experience the premier Las Vegas luxury resort, the JW Marriott Las Vegas Resort & Spa. This Las Vegas resort is located in the heart of Southern Nevada's most prestigious collection of golf courses, boasting 50 acres of flourishing gardens, a resort pool with waterfalls and whirlpools, a lavish spa, and eleven restaurants, from fine dining to casual. Enjoy priority rounds at TPC Las Vegas or other nearby courses scheduled by their exclusive Golf Concierge. Indulge in soothing therapies at Aquae Sulis, their luxurious on-site Las Vegas Spa & Salon, revel in on-site gaming at Rampart Casino or explore the stunning landscape of nearby Red Rock Canyon. At the end of the day you can return to this North Las Vegas resort's deluxe guest rooms and exquisite suites with spectacular views, plush bedding and tech-friendly amenities. For guests planning a Las Vegas wedding, meeting or other event, the resort's amenities also include 100,000 square feet of state-of-the-art space, dedicated event managers and impeccable catering. More information about the hotel can be found at www.marriott.com/LASJW.