

Firsthand Report
By Ken Sadamatsu, Masuya Group CEO

Australia

The Treasure Chest of Food



Author's profile: CEO of the Japanese restaurant chain Masuya Group. Ken feels that he is still 38 years old both physically and mentally. Ken was born in Matsuyama, Ehime Prefecture, in southern Japan in 1961.

Web: www.masuya.com.au

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The Australian Government is currently encouraging food tourism and agritourism as a promotional measure for the local agricultural and food industries. These new forms of tourism link tourism to agriculture and food specialities from various areas across the country. Over the next twelve months, I will report to you about the great features of Australian food which I have found out through talking to people from the wine, agricultural, farming and fishing industries. I would be delighted if this project could help stimulate food tourism in Japan, and create a new flow of people between Australia and Japan.

The importance and happiness of eating

Until around the time I turned 30 years old, I was working like crazy without sleeping properly, and meals with my family did not mean anything special to me. Now, as I look at my two daughters growing

up, I feel deeply how important meals with family are – my family and I share the beginning of each new day at the breakfast table, and the dinner table is where we discuss different things we have in mind.

Before I realised the importance of meals, the search for delicious and profitable food was everything for me as a restaurant owner. Looking back, because of this attitude of mine, I did not have enough knowledge of necessary nutrients and food safety.

After I discovered the importance of family meals, I also started thinking about meals our restaurants provide for the core staff. They are working hard from early morning until late at night. I think it is crucial for us, as a professional group in the food industry, to invite a dietician to our team to create a menu of staff meals that are good for their health, and to enjoy the meals together.

I think that the restaurant industry has come to a turning point where we have to think beyond delicious food. Now we need to work out what people are expecting from restaurants.

Food producers and distributors

There are fishermen who work in bad weather conditions to provide for their families. There are crop farmers who pay attention to their crops all times, checking the weather every day. There are livestock farmers who run their family farms caring about their animals while mega-corporations control market prices and study new technologies and mechanism of DNA.

I am going to write interesting stories which I heard from food producers and distributors through interviews, as well as introduce the surrounding natural environments, tourist destinations, accommodation and wineries.



Kick-start agriculture and fisheries in Japan!

Agriculture and fisheries have declined, and globalisation has brought new competition – today, regional areas in Japan are stressed.

Australia is supporting the negotiations for the Free Trade Agreement (FTA) between Australia and Japan, but is there a possibility that this FTA will stress Japanese agriculture even further? When more countries and economies sign FTAs, can Japanese rice, vegetables and fruits survive in the global market? What will happen to Japanese sake?

In my opinion based on my experience from inspecting different areas in the world, Japanese agriculture, fisheries and livestock farming have good potential.

In the future, it would be ideal for Japan if many students from other countries such as Australia, Korea and Vietnam studied organic vegetable farming, vegetable farming with a low level of pesticide use and aquaculture at regional universities in Japan. To make this happen, regional universities need to offer a greater number of lectures in English than they do at present.

Japan has the world's safest and most delicious food as well as four beautiful seasons, traditional craftsmanship and festivals as resources which communities could use to encourage tourists. Adopting food tourism which is at present more advanced in Australia will lay a foundation to revitalise Japanese regional communities.

What we can do in Australia

The reform of education is currently an issue in Japan. Education has not kept up with the globalisation process, and it will be necessary to send high school students abroad so that they can learn English and different values to help their personal development. I would like Japanese university and high school students to come and study in



Australia, whose excellence of education is globally recognised in many fields such as sports, medicine and arts.

Apparently, there are over 1,000 sake breweries in Japan. Unfortunately, today's young people have no interest in sake and neither they nor even people who live near the breweries try the taste of it, or know how sake is produced; how the brewers grow the rice every year; how they use their special techniques that have been passed on from generation to generation for centuries to brew their sake.

Once I showed a sake brewery owner around the Hunter Valley, the wine region not far from Sydney. His family has been producing sake for centuries. We had a look at a winery shop where visitors were welcome to taste the wines, and the restaurant within the winery served food using locally produced vegetables and other ingredients to promote the region's tourism, with the cooperation of the local community. The enthusiastic brewer said, 'I would like to show my staff this winery. I would like people from the city council's tourism department and the restaurant industry to have a look here as well'. There are a lot of things for Japanese visitors to learn in the multicultural country of Australia.

In the next month's column, I would like to introduce a seafood wholesale expert Mr Ishii, chairman of Wellstone Fresh Seafoods, Sydney. He will talk to us about his passion for the fish and Australia's outstanding fishing ports during the interview. There will be prizes for the readers too.

Until then, enjoy your meal!



Mr Makoto Ishii runs Wellstone with his brother. (on the left)

This month, I am introducing Mr Ishii, Chairman of Wellstone Fresh Seafoods, the major seafood wholesaler. Wellstone provides seafood to a number of high-class restaurants in Sydney. I will also introduce a town I visited the other day as well as the food tourism of its surrounding area. This tuna fishing town called Ulladulla is located three-and-a-half hours' drive south of Sydney.

What Australian fish would you recommend?

The prized fish ocean perch and Spanish mackerel have a luscious elegant flavour. Groper and snapper are excellent, too. And what's more, you can enjoy these fish for half the price here compared to Japan. Among those fish we don't have in Japan are bass groper and ling fish, which are awesome for very thinly sliced sashimi, hot pot, or crumbed. Of course, Tasmanian salmon and ocean trout are superb.

Also, this country has abundant resources of tuna. The Indian Ocean between Western Australia and Tasmania has bluefin tuna, and the East coast has yellowfin and bigeye tuna. At this year's first auction at the Tsukiji fish market in Tokyo, a tuna was sold for over A\$20,000. There're many good quality tuna imported from Australia. We can enjoy southern bluefin tuna from Port Lincoln in South Australia at restaurants here between April and September. It was made possible by the world's first tuna aquaculture success which was supported by a technical exchange between Australia and Japan. The tuna you have in Japan are mostly frozen, but we can enjoy fresh tuna here in Sydney. Please enjoy the full flavour only fresh tuna has.

Fish prices, especially prices for local fish have kept increasing in recent years. Is it because you are buying them out?

No way! [laughs] Formerly, it was the soaring oil prices. The increase in running costs of fishing boats caused the increase in fish prices. But today, one of the causes is the decrease in the number of people who want to become fishermen. This is happening because of an increase in the price of fishing rights. And on top of that, in my opinion, Australian chefs have started using local fish like trevally, sardine, mackerel, bonito and garfish for their menus, having been influenced by cookery shows on TV. They wouldn't touch them before that.

I see you are climbing up the stairs to Sydney's top tuna wholesaler. Do you think Japanese fishermen can find opportunities to show their skills here?

As people in Australia didn't have a custom of eating raw fish until recently, Australian fishermen's fish handling skills are not

very well developed, especially their fish slaughtering skills. The fresher the fish is, the higher the price you can sell it for. Japanese fishermen's fish handling skills with squid, silver trevally and mackerel could be appreciated here. If Japanese fishermen came over here, and established partnerships with Australian businesses in marketing and logistics, they could be successful in farming flounder, snapper and silver trevally.

I hear you have a great giveaway for our readers.

When you shop with our retail shop Wellstone in Willoughby and spend \$20 or more, you get two kingfish jowls for free.

That's generous! Thank you, Mr Ishii.

Wellstone Willoughby

201 High St Willoughby

Phone: (02) 9958 8599

Going down 200km south of Sydney Gourmet and winery tour to the tuna fishing town Ulladulla and its surrounding areas

A day trip with Yoshi, who used to work for me and now runs an Italian café called Pymont in Nagoya, Japan, and Ms A, who calls herself a 'rain woman', who brings rain with her wherever she goes.



7.00 am Sydney – departure

We drive down the Southern Freeway towards the south and talk with Yoshi about making his café a focal point providing people with information about Australian food and wine, as well as tours to various areas in Australia. The

talk progresses to the plan of starting to make a restaurant network that covers Hokkaido, Niigata, Tokyo, Kyoto, Ehime and Kagoshima by the end of this year. My heart always leaps when I am going to start something new.



8.30 am Wollongong

We arrive in Wollongong, the third biggest city in New South Wales. Wollongong is the centre of the Illawarra region which is situated south of Sydney, and its main industry is iron-making. It is also where University of Wollongong is. If someone from Japan wanted to learn 'real' English by focusing on listening, I would recommend studying here. There are hardly any Japanese people here, but this town has

great educational institutes. I would also recommend working in the local community. Japanese high school students, come over here and give it a go! Be ambitious, guys!

9.30 am Kiama

Kiama is a beautiful coastal town which is famous for its blowhole. What a view! The blue of the sea and the sky stretches endlessly, and the blue, the land and the green create a magnificent contrast. These views steal my heart every time I come here. As I watch Angus cattle happily relaxing on the farm, I dream of living here some day.

After having breakfast at a café, we look around the town and take some photos at Cargo's restaurant (phone: 02 4223 2771) which stands by the sea. You can always see big pelicans here. Perfect place to visit with your partner or family. Enjoy their local seafood. Booking essential.



Kiama port (Tourism NSW)

11.00 am Shoalhaven

We turn off the main street, then go along Long Beach. The coast just looks like heaven. There are beautiful beaches everywhere in Australia. This town also has Coolangatta Estate and Winery, which has 150 years of history.



CARGO'Sレストラン

This winery contains a conference room that seats 300 people, and accommodation facilities. Please try their beautifully matched wine and

cheese tasting lunch (approx \$25). Staying here for a few days enjoying the beach will make a wonderful holiday.

12.30 pm Jervis Bay

The other day, I googled the beaches one of our employees had visited. I found that these beaches on Jervis Bay are the world's whitest sand beaches. Now I am here, and to be honest, I think the beach with shells and salt at Shark Bay in WA looked whiter... is it my aging eyesight?



This place's visitor centre is impressive. They have a lot of information on nearby caravan parks and camping sites, the national park and the walks. They also provide a lot of tourist information for families. Working holidaymakers tired of lying on Bondi Beach should take the Greyhound bus and come here. There are reasonable accommodation facilities too.

1.00 pm Ulladulla

This town has one of the biggest yellowfin tuna fishing ports in New South Wales. We arrive here after all the fishing boats have already gone and the town looks quiet. We go to an oyster bar and have fresh oysters from the Clyde River at an outside table. Sweet and delicious.



Also go to the next town of Mollymook which the owner of Cargo's recommended to us. What a surprise! Many local people enjoying themselves on the pleasant beach; the Bannisters resort, whose

most expensive room is more than \$1,200 a night, near the golf course; and in the resort, the first restaurant the world famous British chef Rick Stein (I often talk about him to my staff) opened overseas. Near this town, there is the River Moruya restaurant which is famous for its use of local produce to entertain their local customers. I also strongly recommend a visit here. (Open from Wednesday to Sunday)

What we can do in Australia

While I was enjoying the day trip to the coast, I thought of my home town Ehime, in the southern island of Shikoku, Japan. Ehime faces the Seto Inland Sea, and the coastline leads to other cities such as Imaharu, Matsuyama and Uwajima, as well as Kochi prefecture. This area is famous for its sea eel, snapper, mackerel and trevally. Umenishiki and some other famous sake breweries are also here. I wonder why there are no sushi restaurants we can be proud of when we have a lot of excellent seafood produce. Why do so many young people leave their hometowns for Tokyo? If I were a top class chef, I would open a restaurant in a place where I could get fresh ingredients and bring up children in a natural environment with a close-knit community. I think the prefectural government and the tourism industry in Ehime should cooperate to support creating restaurants where local people can enjoy food made from the local produce. These restaurants would be models for other areas in Japan.

In next month's column, I would like to introduce Mr Umeda, an expert in organic vegetable farming in Australia. I would also like to talk about Cowra, the city 320 km west of Sydney, and its organic vegetable farming.

Until then, enjoy your meal!

Refer to the following websites for more information

Kiama Information Centre

www.kiama.com.au

Jervis Bay Information Centre

www.jervisbayinfo.com.au

Coolangatta Estate and Winery

www.coolangattaestate.com.au

Rick Stein at Bannisters

www.bannisters.com.au

Pymont

www.pymont.jp



Chapter 3 Fruit and Vegetables Unique to a Multi-Ethnic Country

Sydney Market in Flemington

The visit to Cowra mentioned in the previous column was cancelled due to weeks of rain. Instead I walked around Flemington Market with Mr Umeda from Saien, experts in Japanese fruit and vegetables in Sydney. Later we inspected a cucumber and tomato farm in Windsor.

Sadamatsu: Tell me about Sydney Market, the enormous vegetable market in Flemington, a western suburb of Sydney.

Umeda: It's very crowded from Monday to Friday because restaurateurs come to stock up, so it's a good idea for the public to visit on Saturday. There are more than ten dealers in bananas alone, and there is a flower market and a fish market in addition to the fruit and vegetable market. It is convenient to come early by car on Saturday morning, or by train from the city. I recommend the fruit in particular to people on working holidays. Clearance sales begin at about noon, and you can buy at a third to a fifth of the price.

Sadamatsu: What do you recommend today?

Umeda: There are various things. For instance, these finger limes are called aboriginal fruits, and they are perfect to use in modern Japanese cookery. There are plenty of Asian vegetables and herbs. Ingredients such as fresh bamboo shoots and lotus roots make a seasonal appearance.

Sadamatsu: Mr Umeda, do you think that Japanese Momotaro tomatoes, turnips and Kyoho grapes would sell in Australia?

Umeda: I began selling Japanese vegetables in Australia 16 years ago, and now they are starting to boom. There are various ways of selling. I think that the highly palatable vegetables grown by Japanese farmers and their limited use of agro chemicals have great growth potential in Australia.

Today we visit Mr Emmanuel, a master farmer of cucumber and tomatoes in Windsor. On the way to his place we also stroll around DFO, the outlet shopping centre for brand items, and various sports stadiums built on the outskirts of Flemington for the Sydney Olympics in 2000.

Umeda: To the best of my knowledge Mr Emmanuel is the master of masters when it comes to growing cucumbers. In winter, he still keeps working in his plastic green house and his winter cucumbers are just as delicious as cucumbers in summer. I am surprised at his stance that he structures his own life around growing vegetables. He hardly takes holidays, and he devotes himself to growing palatable cucumbers.

Sadamatsu: I recommend this as an area of great natural beauty, where there are places to ride horses, to people who want to relax with their families. I invite everyone to visit it at least once.

Umeda: When you grow vegetables, barely taking time to sleep and eat, sometimes the crop ends up being damaged by insects or wiped out by heavy rain. Last year, many cucumbers were harvested in Queensland, but most producers ran a deficit because of a price

collapse.

This month's free gift to all readers is a kappamaki (cucumber sushi roll). Visit Masuya Restaurant in Sydney and tell a staff member the keyword 'Emmanuel Roll' to get a kappamaki free of charge made with Mr Emmanuel's prized cucumber.



With Mr Emmanuel (front centre) and Mr Umeda (right) at the cucumber farm.



Sydney Royal Wine Show 2010

What is possible in Australia

Ehime, where I grew up, is famous for its mandarins, but it has become difficult for the local farmers to survive on mandarin farming alone for the past 20 years or so. However, people say mandarins sell very well in Korea. If that is the case, citrus fruits such as iyokan might appeal to Chinese and Australians. Australian quarantine standards are strict, but there must be possible business opportunities in the export of technology and M & A, for example. I sincerely hope that farmers in Japan have a look at the fruit and vegetables consumed in this multi-ethnic nation of Australia, to develop a global perspective.

By the way, I went to the Sydney Royal Wine Show held in Olympic Park on 12th February. I experienced taste testing of 2,000 bottles of wine as well as great combinations of wine and food using top class Australian ingredients.

Restaurant owners and sommeliers in Japan, please visit Australia to buy Australian wine. When you do, pay an overnight trip to Tyrrell's in the Hunter Valley and enjoy the wine of this year's trophy winner. Wake up in beautiful surroundings.

For the next column I will visit Cowra, a town with a strong connection to Japanese people, about 300 kilometres west of Sydney. I want to tell you about the organic vegetables grown in the Japanese garden, which is famous for its cherry blossoms.

Until then, enjoy your meal!

Saien

Tel: 0412 035 308 (Mr Umeda)

Sydney Markets

Web: www.sydneymarkets.com.au

Tyrrell's Wines

Web: www.tyrrells.com.au

Sydney Royal Wine Show

Web: www.sydneyroyalshows.com.au/wdff.wine.index.html



Steak Restaurant and Pub, A. J. Angus

I am going to talk about the food tourism of Cowra, a town 320 kilometres north-west of Sydney. I will be talking to Mr Sano, who manages the Japanese-run business Kitanodai Kaihatsu. Since 1996 it has cultivated vegetables using macrobiotic farming methods.

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When you leave Sydney by car and go through the Blue Mountains, you reach Bathurst in about an hour. When you visit this area which is famous for breeding Angus cattle, I recommend that you call at the steak restaurant and pub A. J. Angus. After having a break here, thoroughly



The Beautifully Maintained Japanese Garden

enjoying Australia's leading breed on its home turf, I drove another 100 kilometres south-west to Cowra.

Currently the population of Cowra is about 10,000. During the Second World War it was the site of a prisoner of war internment camp, with 1,104 Japanese soldiers detained as prisoners of war. In this very place, a mass breakout occurred, following the belief of the Japanese military of the time that the dishonour of being a surviving prisoner of war was unacceptable. The prisoners took decisive action late at night, during a full moon, in the middle of winter. It ended tragically, with 235 dead (four Australians, and 231 Japanese).

The Australians treated the Japanese POWs humanely, providing food, clothing and shelter, in accordance with the Geneva Convention, the international law in time of war. Only about 20% of prisoners believed

in taking decisive action and breaking out, but the other prisoners were unable to oppose them. The incident ended in a tragedy which will go down in history.

Nowadays the area has overcome its tragic wartime past. There are symbols of reconciliation between Japan and Australia, which promote understanding between the two. These include an avenue of cherry blossom trees extending for five kilometres and known as 'Sakura Avenue', a Japanese garden given by the Japanese Government, and a Japanese cemetery where the victims of the breakout incident are at rest.

Cowra is known as a major producer of wheat, vegetable and wine. The Japanese-run business Kitanodai Kaihatsu, which grows vegetables using macrobiotic methods, is based here.



An interview with Mr Shigeki Sano from Kitanodai Kaihatsu

Sadamatsu: Tell me all about starting to farm in Cowra and then continuing for the next ten years.

Sano: Our original Managing Director, Mr Shouji Iguchi, was very moved to learn the local Australians took turns to conscientiously maintain the graves when he visited the Japanese Cemetery here. Then he decided that this place was going to be where he began his macrobiotic farming for the world, so he bought 50 hectares of sun-drenched land.

The land had previously been used for grazing, and we had difficulty removing the cattle manure when we reclaimed the land. For about two months, five people walked around in nearly 40-degree heat, removing 100 tonnes of cattle manure with an 8 tonne truck. Then we ploughed the land, which was as dry as concrete. The teeth of the machinery kept breaking, but we just kept ploughing.

We began by growing corn. When we harvested some macrobiotic corn, we thanked the earth and also recalled our struggles up that time. In addition, we were thrilled by the delicious taste. After that we began supplying Japanese restaurants in Australia with Chinese radish, cabbage, pumpkin and cucumber. Then we expanded our produce to include

spinach, which Australians had difficulty in growing organically.

Sadamatsu: In your earlier notes you talk about a real struggle with vegetables on a daily basis, such as natural disaster caused by drought damage, and coping with weeds by hand because you do not use agricultural chemicals. Can you tell me about the fastidious nature of macrobiotic farming?

Sano: Our philosophy is different from organic farming and chemical-free farming. We believe that crops produced from sunlight and water out of healthy earth will taste good, and we don't think that crops won't grow if we don't add nutrients to the soil. For this reason we think preparation of the soil is important, and deep, soft soil where crops can spread their roots as much as possible is necessary. After that we bring out the very best in the crops. We grow crops which suit the soil, such as red soil or black soil.

Sadamatsu: By the way, can young people on working holidays work at Kitanodai Kaihatsu?

Sano: Right now we have two young working holiday makers as volunteers. They seem to be experiencing the difficulty, as well as the joy, of making the most of nature in its truest form to grow crops.

Sadamatsu: How do you eat the vegetables you grow yourself? If you have a secret recipe, can you tell me about it?



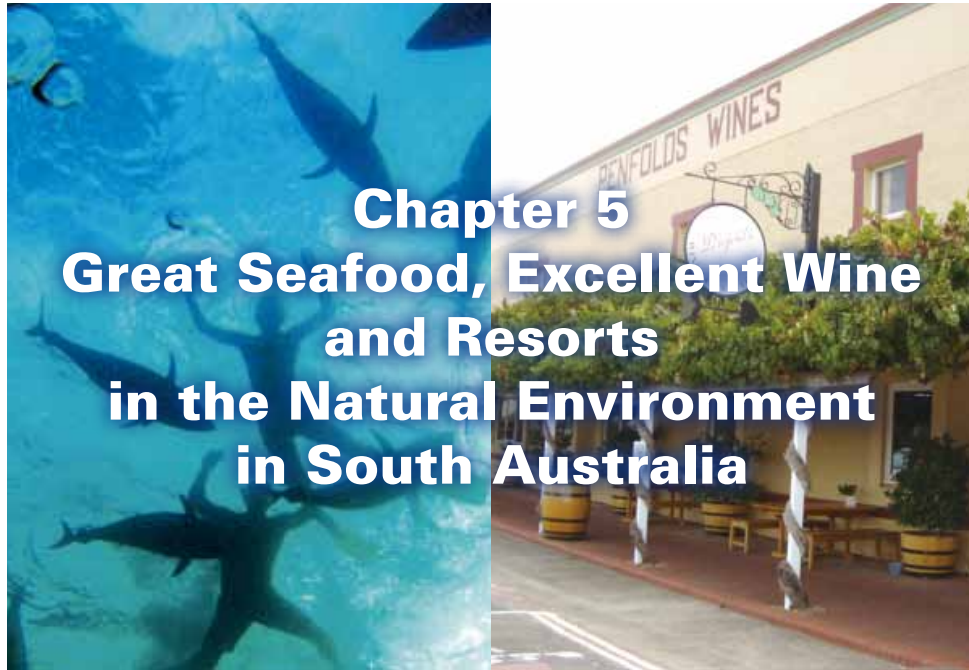
Sano: Secret? (laughter) Well, then I'll tell you about a recipe for pickles made with Chinese radish that my Taiwanese friend taught me. First cut the unpeeled radish into 5 centimetre lengths, one centimetre square, and dry in the sun for several days. Then pickle it for about a week in sesame oil, mustard and garlic. That's how I make my special spicy Chinese radish pickles.

Note to Readers

Corn, pumpkin and other vegetables grown macrobiotically by Mr Sano will be on sale at Tokyo Mart, the Japanese supermarket in Northbridge, for several weeks from mid-April. Savour the 'taste of the earth' to your heart's content.

Next time I'll be visiting Port Lincoln in South Australia, the breeding ground of the southern bluefin tuna, now in season. I'll talk about food tourism involving seafood, ecologically friendly activities and wine.

Until then, enjoy your meal!



Chapter 5 Great Seafood, Excellent Wine and Resorts in the Natural Environment in South Australia

The tuna farm also has a tourist activity where you can swim with blue-fin tuna.

Doors to the wine cellars at Penfolds.

This month, I am going to talk about a fishing town, wine producers, and a food tourism activity where you tour around resort islands that are blessed with natural beauty. All of these are located in South Australia and my trip started from Adelaide.

A thriving fishing town with an aquaculture industry – Port Lincoln

It takes one and three quarter hours on the plane from Sydney to Adelaide Airport. After taking another 50 minute flight, we got to Port Lincoln, the town that is known for its tuna farming. We met up with Vanessa, who is working in promotion of local food produce and tourism at Tourism South Australia. She gave us a tour to Clean Sea Company, a local business which is famous worldwide for its blue-fin tuna farming.

Clean Sea Company started developing technologies for tuna farming



Dried yellowtail and large mackerel.

with Japanese universities and other businesses. They have extensive farms of kingfish and trevally besides that of blue-fin tuna.

Port Lincoln has abalone, oyster, scallop and marron farming businesses as well as five large tuna-farming companies. The fishing industry is thriving with the beautiful ocean and its nutrient-rich seawater utilising modern technologies.

After the visit to Clean Sea Company, we enjoyed contemporary sashimi dishes prepared by the owner/chef Tony at a local winery restaurant called Boston Bay Winery. Then we attended a meeting-over-dinner of this year's tourism promotion project with local food producers, wineries and accommodation businesses. That night, we stayed in Port Lincoln Hotel. The hotel owner is a fishery company that specialises in tuna. I guess this was the reason the hotel provides beautiful food. The hotel

was interested in employing Japanese chefs.

The next day, I observed an oyster farm where oysters are raised in the most beautiful and clean environment in the world for this purpose. This tour was conducted by Natural Oyster, an oyster company that also runs Tanonga Luxury Eco Lodges, a local luxury hotel. During the tour, we tried freshly caught oysters on the boat. They were scrumptious! I am a big oyster fan – I can easily finish off three dozen oysters. The only thing I regret from the tour is I was too shy to ask for more (and probably some wine with that).

I must add that this area also produces high quality lamb and cheese as well as seafood.

There was a good surprise at the fish shop Austar Seafood Warehouse where we popped in during the trip. The most famous local catch in this area is sand borer, snapper, trevally and leatherjacket. As well as these fish, this shop had in its freezer big fat mackerels that were about 400g each. I had never seen mackerel as big as these. I thought I would like to arrange some shipment to Sydney. Export to Japan, where the seasons are opposite, would be definitely possible too.

Visit to some of the best wineries in Australia

– Barossa and McLaren Vale

South Australia has famous producers such as Barossa and McLaren Vale. South Australia produces about half of the national wine production. We visited several famous wineries including Penfolds, the winery that changed the history of Australian wine by proving Australia's high abilities in wine production to the rest of the world, as well as Torbreck, Peter Lehmann, Rolf Binder, Coriole and Fox Creek.

We tasted about 100 different wines during our two-night stay. We also tried fresh grape juice and fresh grape straight from the vineyard. On the



A view from the resort hotel.

second night, we had dinner at Magill Estate Restaurant at Penfolds. We enjoyed food made from locally produced ingredients as well as wine.

Resort island on a bluff – Kangaroo Island

Another purpose of this trip was to visit a resort for which my potter friend Malcolm provides plates. The resort is situated in Kangaroo Island, which has a vast Australian natural environment, right on the sea. Even though the luxury resort Southern Ocean Lodge charges \$900 per person per night, all meals during the stay are included. This

accommodation is perfect for anniversaries and honeymoons. This resort will make your trip a memorable one.

Next time, I would like to introduce Mr Suzuki, who breeds wagyu cattle in the Blue Mountains. His beef is said to be a premium grade. I will also talk about the luxury hotel that is run by the Emirates Airline.

Until then, enjoy your meal!

Note to Readers

Order a 'Port Lincoln Roll' from a service staff member at any Masuya restaurant and get a sushi roll made with tuna from Port Lincoln free of charge. Until the end of May.

Refer to the following websites for more information

Boston Bay Winery
www.bostonbaywines.com.au

Port Lincoln Hotel
www.portlincolnhotel.com.au

Tanonga Luxury Eco Lodges
www.tanonga.com.au

Austar Seafood Warehouse
www.buyseafood.com.au

Penfolds Magill Estate Restaurant
www.penfolds.com/dining

Southern Ocean Lodge
www.southernoceanlodge.com.au