

Iron Chef Morimoto to sail on 8-day Alaska cruise!



We are pleased to announce a special sailing with Iron Chef Morimoto to Alaska on May 8, 2027! ! Here are the details:

- 8-day Alaska Inside Passage Cruise
- Culinary Ambassador cruise
- Juneau – late departure at 10:00 pm!
- Scenic Cruising Tracy Arm
- Savor my Catch options – catch a fish on one of our select shore excursions and our chefs will prepare it that night for you!
- Skagway, Wrangell and Ketchikan
- Nieuw Amsterdam



Guests will have an opportunity to experience Chef Morimoto's culinary perspective in person when he joins *Nieuw Amsterdam's* May 8, 2027, eight-day Alaska cruise roundtrip from Vancouver, Canada. As our Global Fresh Fish Ambassador, Chef Morimoto will bring his passion for fresh fish to a destination where our fresh fish program is particularly robust.

During the Culinary Ambassador cruise, Chef Morimoto will connect with guests through special onboard experiences that offer a closer look at his approach to food and the inspiration behind his cuisine. During his time on this year's Grand World Voyage, he hosted intimate dinners, a cooking demonstration and Japanese cuisine-themed trivia; his Alaska sailing is expected to feature similar opportunities.



Holland America Line and Chef Masaharu Morimoto are refreshing the Morimoto by Sea menu with new dishes and updated favorites.

The menu debut is in anticipation of Chef Morimoto – HAL's Global Fresh Fish

Ambassador – hosting a cruise to Alaska next year: the May 8, 2027, sailing on *Nieuw Amsterdam*.

Lobster Miso Soup

The refreshed menu builds on Chef Morimoto's signature Japanese-inspired cuisine while continuing to showcase his passion for fresh fish and high-quality ingredients. Among the additions are Chef Morimoto's Shokupan Bread Service, Tan Tan Noodles, Miso Lamb Chop and Lobster Miso Soup,

along with an updated Morimoto Sushi Mori inspired by the popular pop-up experience.

The new menu – featured at the Morimoto by Sea standalone restaurant on *Nieuw Amsterdam* and as a pop-up experience on the remainder of the fleet – will roll out this fall starting with *Nieuw Amsterdam*, and it's expected to be on all 11 ships by mid-November.

The dining experience begins with Chef Morimoto's Shokupan Bread Service, his personal take on Japanese milk bread known for its pillowy texture and subtle sweetness, alongside a selection of new and returning appetizers.

New appetizers include Popcorn Shrimp with Morimoto-style gochujang, Vegetable Wonton with Asian sesame garlic chili sauce, and Lobster Miso Soup with white miso broth. Returning favorites include Pork Gyoza, Taco Two Ways and Sticky Ribs.



New main dishes include Tan Tan Noodles served in a red curry broth with miso-infused ground chicken; Miso Lamb Chop with kombu-braised daikon and gochujang-infused lamb jus; and Butter Poached Lobster Tail with warm yuzu butter. Returning favorites include Japanese Curry and Morimoto Buri-Bop, Chef Morimoto's iconic dish from "Iron Chef Japan."

Rounding out the new offerings is an updated Morimoto Sushi Mori, a chef-selected assortment of sushi inspired by the popular Morimoto by Sea pop-up experience.

“When developing these dishes, my goal was simple: create an experience that feels both exciting and approachable,” said Chef Morimoto. “For me, great food is about more than a recipe. It's about creating a connection through taste, texture and presentation. I’m excited for guests to experience these new dishes and then join me in Alaska where I’ll have the opportunity to share my passion for fresh fish and connect with guests in a different way.”

Contact us today to secure your cabin for this sailing!



Phone – 503-668-4197

Email – info@sandytravel.biz