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## FOR IMMEDIATE RELEASE

### 15 GRAINS OF NUTRITION PACKED IN ONE SMALL BITE

Genji Express™ offers sushi eaters a more nutritious choice, Multi-Grain Sushi.

April 28, 2008: Philadelphia—Genji Express™ is excited to announce its new Multi-Grain sushi being sold at Whole Foods Market Specialty food stores throughout the East Coast. Multi-Grain sushi, Genji's revolutionary initiative to reinvent sushi, was created by licensed nutritionist and sushi bar Regional Manager, Miki Nada. Multi-Grain sushi became an overnight success among customers during its testing phase; quickly joining other customer favorites among the "Top 10 Seller" list in the Philadelphia market.

Miki Nada comments, "You have heard of multi-grain bread which has many health benefits: well now we can provide similar benefits in sushi. Our product gives a more nutritious spin on an already healthy item."

Multi-Grain sushi contains 15 different grains, including:

- Germination Brown Rice
- Glutinous Foxtail Millet
- Black Rice
- Corn
- Glutinous Rice
- Job's Tears
- Buckwheat rice
- Grain Amaranth
- Black Soybean
- White Sesame
- Red Bean
- White Sorghum
- Black Sesame
- Glutinous Millet
- Barley



All grains are blended into the white rice to create multi-grain rice which has a natural reddish-brown tint. Multi-Grain sushi contains 29% more fiber, 30% more protein and 300% more iron than white rice.

Whether it's a special request order, or a "ready-to-go" favorite, customers of Genji Express™ can now choose from three different rice selections: white rice, brown rice, and multi-grain rice.

**Background:**

Established in 1997, Genji Express™ is dedicated to providing “quality of life” by serving the finest quality sushi and Japanese fusion cuisine in a grab-and-go style. Our sushi bars are located within 85 Whole Foods Market locations in 17 states and the District of Columbia, and in the U.K. Skilled chefs make fresh sushi on-site. We strive to contribute towards healthier food consumption habits on a global level. Our sushi bars offer a variety of delectable sushi items: including all-vegetable sushi, fresh raw fish sushi, and tasty cooked seafood sushi.

For more information contact A’ja I. Chavis and/or visit [www.genjiweb.com](http://www.genjiweb.com).

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