



EXPERIENCE

From the team behind Chicago's popular noodle den, Ramen-san, comes Sushi-san, serving up fresh fish with fresher beats. Not your typical sushi joint, this spot focuses on crispy hand rolls, bincho-tan roasted meats and ice-cold beer with a side of hip hop. The space is raw and approachable, anchored by exposed brick and reclaimed wood. There's an open kitchen, a hand roll bar, a sushi bar and a fully-stocked liquor bar with sake, Japanese whisky, wine and inventive cocktails. The hand roll bar is first come, first served and offers the freshest and most crispy hand rolls in all of Chicago. Guests can see master sushi chef Kaze Chan in action every Tuesday through Saturday for his super-limited oma-Kaze experiences available only at the sushi counter. Sushi-san is open for dinner, late-night eating and drinking, plus carry out and delivery.

CUISINE

Sushi-san uses the best ingredients it can get its hands on and keeps the techniques simple. Raw fish is transformed into craveable hand rolls, pristine San-Sets like the *Mr. Maguro* and *Megatron*, and explosive nigiri bombs including *King Crab Dy-No-Mite* and *Tako Taco*. Charcoal-grilled vegetables and meats - *Yuzu Asparagus*, *A5 Kagoshima Wagyu*, *Vietnamese Pork* - as well as crispy tempura and late-night yakisoba pair with the coldest Japanese beer in Chicago.

BEVERAGE

The beverage program at Sushi-san includes one of Chicago's best collections of Japanese whisky—including rare and impossible-to-find bottles—served neat or over hand-cut ice, along with a selection of unique cocktails like the *Thank You, Enjoy* (Banks 5-yr, lime, pineapple, yellow curry) and *La Croix-ing Tiger* (La Croix pamplemousse, shochu, lime). A variety of sake and beers are available, including blast-chilled Asahi pulled from a special draught tower imported from Japan.

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