

# SUSHI-SAN 寿司さん

## EXPERIENCE

From the team behind Chicago's popular noodle shop Ramen-San comes Sushi-San, a "not-your-typical sushi joint" located in the heart of River North. The space - with its exposed brick and reclaimed wood - is bold and energetic and plays the best '90s hip-hop in town. Sushi-San serves the best sushi in town, made-to-order hand rolls, binchotan roasted meats, ice-cold beer and rare expressions of Japanese whisky. Guests can see Master Sushi Chef, Kaze Chan, and his team in action at the sushi counter nightly for a 45-minute omakase. This 10-course approachable experience is just \$45 and showcases a selection of the best of the best nigiri and sashimi of the day, incorporating more modern techniques and ingredients not typically seen in a traditional omakase. Sushi-San is open for lunch, dinner and late-night dining and drinking.

## CUISINE

Through a direct partnership with the Yamasaki family at the Toyosu Fish Market, Sushi-San receives daily deliveries of the best fresh fish and seafood available. Its goal is simple - to source and serve the best ingredients in the world while keeping techniques simple. Raw fish is transformed into crispy hand rolls and pristine San-Sets like the Mr. Maguro and Megatron. Charcoal-grilled vegetables and meats - Shishito Peppers, Spicy Kalbi Short Rib, Vietnamese Pork - as well as crispy tempura and sizzling rice plates are best paired with cold Japanese beer. Signature Emochi or the Japanese Breakfast featuring fluffy, wobbly pancakes served with matcha butter and Okinawan black sugar syrup round out the dining experience.

## 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. There is a selection of unique cocktails like the La Croix-ing Tiger (La Croix pamplemousse, shochu, lime and the Japanese O! Fashioned (Taketsuru pure malt, Okinawan sugar). A variety of sake, beers and sake bombs are available, including blast-chilled Asahi pulled from a special draught tower imported from Japan.

**63 W. GRAND AVE.  
CHICAGO, IL 60654  
312-828-0575  
SUSHISANRESTAURANT.COM**

