

# SUSHI-SAN 寿司さん

## EXPERIENCE

Located in the heart of River North, Sushi-san is known for elevated, exceptional Japanese cuisine and service with a relaxed atmosphere. 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 Chicago, binchotan roasted meats, blast chilled Asahi and rare expressions of Japanese whisky. Sushi-san is open for lunch, dinner and late-night dining and drinking. Carryout and delivery available daily.

## 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 to source and serve the best ingredients in the world while keeping the techniques simple. Sushi-san offers a variety of maki rolls and pristine San-sets like the Mr. Maguro and Megatron featuring Balfego bluefin tuna. Charcoal-grilled vegetables and meats – Shishito Peppers, Miso Glazed Salmon, Vietnamese Pork – as well as crispy tempura and sizzling rice plates are best paired with cold Japanese beer. Signature E-mochi or the Japanese Breakfast featuring fluffy, wobbly pancakes served with matcha butter and Okinawa 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. A variety of Japanese inspired cocktails like the Japanese Old Fashioned, sake, beers and sake bombs are available, including Asahi pulled from a special imported Hoshizaki blast chiller and served in a frosted mug.

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