



## EXPERIENCE

From the team behind Chicago's popular noodle shop Ramen-san comes Sushi-san. 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. Guests can see Master Sushi Chef, Kaze Chan, and his team in action behind the open sushi counter. 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. 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. A variety of Japanese inspired cocktails like the Japanese Old Fashioned, sake, beers and sake bombs are available, including Asahi pulled from a special Hoshizaki blast chiller imported from Japan and served in a frosted mug.

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