

THE
OMAKASE
ROOM
AT SUSHI-SAN®
お任せ

EXPERIENCE

From the team behind Chicago's popular Sushi-san comes The Omakase Room at Sushi-san, a ten-seat convivial and intimate restaurant that veers away from the traditional omakase-style of dining. The menu and service pay homage to the spirit of Japanese omakase while the design, space, playlist, and interaction between the chefs and guests breaks down the formality that usually accompanies the omakase experience. The space is reminiscent of a modern loft where guests feel like they have been invited to a dinner party at Master Sushi Chef Kaze Chan's home. The restaurant features one-of-kind service pieces crafted by local ceramicists and stone masons as well as custom-made, raised Japanese Hinoki cutting boards at the sushi bar that provides guests with eye-level, unobstructed views of the chefs in action. The Omakase Room at Sushi-san offers two seatings every Thursday - Saturday at 5:30 PM and 8:30 PM and is priced at \$250 per person, plus tax (gratuuity not included).

CUISINE

Led by Master Sushi Chef Kaze Chan and his team of world-class sushi chefs, the 18-course menu showcases the day's freshest fish and seafood paired with unique and interesting ingredients. A direct partnership with the Yamasaki family at the Toyosu Fish Market provides daily deliveries of the most impeccably sourced products from around the world, with a focus on wild line-caught fish.

BEVERAGE

The highly-curated beverage program joins together an award-winning beverage team including Beverage Director Kevin Beary, Sake Sommelier Daniel Bennett and Wine Director Richard Hanauer. The menu showcases one of the best collections of Japanese whisky with a list of more than 100 bottles celebrating Japanese whiskey houses served neat or over hand-chipped ice, as well as rare and exclusive sakes, Japanese-inspired cocktails and wines by the glass and bottle.

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