

For Immediate Release

Sushi Ran
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Sushi Ran Tops Zagat Survey 2005

Sausalito, CA—30 November 2004—**Zagat Survey 2005 has just named Sushi Ran one of the top six restaurants in the entire Bay Area and Northern California.** Beating out such perennial high-rankers as Chez Panisse, Ritz-Carlton, Boulevard and Aquarello, Sushi Ran has become a well-known destination for its inventive fusion of traditional Japanese and California cuisine. **Additionally, Sushi Ran has been ranked #1 restaurant in Marin County, and #1 for Asian cuisine in the Bay Area and Northern California.**

Out of a field of 953 restaurants, only a handful of restaurants, Sushi Ran among them, received scores of 27 or higher. The highest possible rating is 30, although no restaurant received a score this high. Zagat's 2005 ratings were based on reviews provided by 6,357 diners in the Bay Area, who graded restaurants on the fine points of food, service and ambiance.

Sushi Ran owner Yoshi Tome credits much of the restaurant's success to outstanding chefs, great people on the floor and in the kitchen, and a wine and sake list unparalleled in California. But general manager and sommelier Amgad Wahba has a different take. "This place has become an institution in the Bay Area, mostly because of the energy that Yoshi has infused into it over the last twenty years. When you walk in the door, you feel the buzz of people enjoying themselves and servers who genuinely love what they do."

Tome believes Sushi Ran stays ahead of the curve by constantly reinventing its signature: traditional Japanese sushi paired with vibrantly creative fusion cuisine. "We have two powerhouse chefs who have completely different sets of talents and artistic sensibilities. It's a marriage that works!"

Executive Chef Scott Whitman, a traditionally trained graduate of California Culinary Academy, has developed his inventive style over a 20-year career (sous chef to executive chef positions including Masa and Stars locally, noted restaurants in Thailand and Hawaii, a five-star resort on Bonaire in the Dutch Caribbean, and a restaurant opening in Japan) culminating in Sushi Ran's award-winning cuisine. Chief sushi chef Haruo Komatsu, with 20-plus years experience, uses the best Japanese traditions to preserve the freshness and honor the raw fish. "These two chefs are artists in every sense of the word," says Tome. "Their creations are more than great food. They delight all the senses."

Sushi Ran has enjoyed consistent growth and high ratings since Tome opened its doors in 1986. Its most recent expansion, the popular sake and wine bar located next door, offers rare, limited-production wines by the glass, and premium sakes by the glass, from a list that changes every week. Tome, who received his teaching credential in Japan, loves educating people about wine and sake. One of the Bay Area's foremost experts on Japanese sakes, Tome has developed four categories of sakes and offers individual sake descriptions, to help break the language barrier and enhance the understanding of sakes for non-Japanese-speaking diners.

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According to Wahba, "People are always surprised and delighted to find that we have both a wine sommelier and a sake expert here at Sushi Ran. With this expertise we are able to offer a truly innovative mix of high-end sakes and regional, premium, small production wines. To introduce our customers to hard-to-find wines and sakes, we offer a changing list of more than 30 sakes and 20 premium wines by the glass." Wahba's background includes top posts at such well-respected names as the Ritz-Carlton, Aqua Restaurant, and Felidia. His European hotel and restaurant training, and four-star experience have helped shape Wahba's own style of relaxed, sophisticated service.

Tome, in his third term as president of the Northern California Japanese Restaurant Association, is a frequent lecturer at industry events. He and Wahba have led numerous educational tours and seminars in the Bay Area. Sushi Ran is open for business seven days a week, with dinner served every night, and lunch served Monday through Friday.

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