

# *As you wish*

An Event Planning Company

P.O. Box A3197  
Chicago, IL 60690  
voice: 312.920.9330  
fax: 312.920.9303  
www.asyouwishgroup.com

## **Tsuki Japanese Restaurant & Lounge** 1441-1443 West Fullerton Avenue 773.883.8722

Just west of DePaul University and all the sports bars you can handle is the stylish Tsuki. Spanning two store fronts, it is part restaurant and part lounge and all the best and beautifully crafted sushi this side of Tokyo! Out of four diners - one is an experienced sushi eater and lover of all things new or daring, two are sushi lovers and one does not particularly like raw fish and was approaching the evening with some trepidation.

We threw ourselves on the mercy of Chef Hemmi and he put together a smorgasbord of fantastic and varied items highlighting his immense skills as a sushi chef. By now, most everyone is familiar with the traditional miso soup but, at Tsuki, consider beginning with Piri Piri Ebi Osumashi. Like miso soup, it is a clear broth with seaweed but also includes shrimp, green onions, sesame seeds and a good kick of chili sauce.

Our non-fish eater fell in love... with Hamachi Carpaccio. Beautifully plated, the yellowtail slices were so fresh and tender that they melted like butter on our tongue. The cilantro added a nice bright flavor and the citrus obha (soy) sauce gave it a nice bite. Our daring sushi eater fell in love too - with a meat course. Gyu Tataki has perfectly seared steak slices on a bed of matchstick-cut daikon, radish and carrot with chives and radish sprouts in a ponzu sauce. This lovely dish has tons of flavor and is large enough to be a main course.

We were delighted at the arrival of our next dish - a Sea Bass Cartoccio - in all its glorious presentation. The Cartoccio technique takes the fish, wraps it in parchment, sauces it and bakes it. The dish is delivered to the table still enclosed in the parchment, waiting for us to open and reveal the delicate California sea bass in a rich lemon butter sauce accompanied by shimeji and enoki mushrooms. We loved it and ate every bite!

The Motoyaki Oysters are like Asian Oysters Rockefeller. In a large shell, two oysters are baked in Japanese mayo and drizzled with a reduced sweet ponzu sauce. It was creamy and sweet and comforting. Our palate cleanser of nori-wrapped cucumber sticks and chive ribbons topped with dried tuna flakes was refreshing.

We dove head first into the trio of nigiri. Each was a handcrafted work of art! The warm spicy Kani Crab was a crowd favorite and the Beni Toro - torched fatty salmon - was a close second. The surprising cherrywood smoked duck breast nigiri with a house sauce was a nice touch for our non-sushi eater. Next, a sashimi platter was presented on a bed of crushed ice that looked like a bowl of sparkling diamonds. All the traditional favorites were a hit - Super White Tuna (Escolar), O-Ebi (boiled shrimp) and Unagi (freshwater eel).

Lastly, we tried some of Tsuki's signature makis. Our favorite was the Spicy Pinenut Tuna Maki - a roll of spicy tuna paired with pinenuts/pistachios/rosemary and topped with slices of white tuna and ginger. Sounds like a lot in one bite but every ingredient complimented the other. Another hit of the evening was the smoked salmon maki under a spicy scallop mixture and torched to a golden brown in the Hotate Volcano Maki.



**During the month of June 2008, bring this flyer to Tsuki and  
you will receive a complimentary Hamachi Carpaccio appetizer.**



Monday is half price bottles of wine and appetizers, Wednesday is all-you-can-eat-sushi for \$31.95 and there are daily \$3 maki specials from 5:00 - 7:00 p.m. Come early for the specials, stay late for the über-cool lounge and enjoy a lovely Chicago summer evening out on the gorgeous patio (open weather permitting).

**Welcome to a world where dining is... AS YOU WISH!**

Claudia & Jane

*As you wish*

*from the small details... to the big picture*

# As you wish

An Event Planning Company



## Hours

### Dining Room

Sunday - Thursday: 5:00 p.m. - 11:00 p.m.  
Friday - Saturday: 5:00 p.m. - midnight

### Lounge

Sunday - Thursday: 5:00 p.m. - 11:00 p.m.  
Friday: 5:00 p.m. - 2:00 a.m.  
Saturday: 5:00 p.m. - 3:00 a.m.

## Contact

Call for reservations  
773.883.8722  
[www.tsuki.us](http://www.tsuki.us)

*from the small details... to the big picture*