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## Sushi Zushi Christens The Domain with Saké Ceremony

**Austin, Tex.** – The newly opened section of the Domain is home to several upscale, but affordable dining destinations. Adjacent to Dillard's, Sushi Zushi's newest location opened its doors on Tuesday, Mar. 2<sup>nd</sup> and is now serving guests for dine in, take out and delivery business.

Alfonso Tomita, President and CEO of the restaurant group, is a Mexican native of Japanese descent and pays homage to both aspects of his cultural heritage using his restaurant concept. Featuring a selection of over 300 menu items and 95 rolls, the cuisine fuses local Texas flavors with the traditional Japanese sushi concept. Jalapeño, Serrano chili, and cilantro are just a few of the flavors you'll find incorporated throughout the extensive menu.

In addition to an unparalleled roll selection, Sushi Zushi offers a variety of cooked items as well. Rice dishes, noodle dishes, teppan yaki stir-fry and Japanese comfort food all provide a savory sushi alternative for guests looking for something other than maki-zushi or sashimi.

Keeping with Japanese custom, Sushi Zushi will break a saké cask on Friday, Mar. 5<sup>th</sup> at 8:00PM on the Sushi Zushi patio.

The ancient Japanese ceremony is called "*kagami biraki*" and dates back to the feudal age when warriors gathered to celebrate the beginning of a war. Today, the breaking of a wooden saké barrel signifies the start of a sacred ceremony, but more than that, it represents the beginning of a new endeavor and the strengthening of friendship.

All 7 of Sushi Zushi's locations were christened in the same manner and the newest Sushi Zushi team would like to invite the public to view this exciting cultural event.

Come celebrate with Sushi Zushi as they continue to grow in the Austin market. Get a taste of something new and walk away with a little more knowledge about Japanese cuisine, culture and customs. To know is to not enough. One must also experience.

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