

YUMESUSHI

OQUICK FACTS

AREAS TARGETED:

Washington DC, Virginia, Maryland

SIZE REQUIRED:

2000 to 3500 SF

WHAT IS YUME SUSHI?

YUME Sushi features the Omakase, or in English, "I shall leave it up to you", is a common Japanese practice in restaurants where diners allow their chefs to exert complete creative freedom in curating their meals.

Each dining experience is uniquely tailored to the chef's recommendations, leaving no two instances to be ever alike. At YUME Sushi, relish in an integral part to the Japanese culinary sphere as you are ushered into intimate space and are seated before our chefs, as they walk you through every part of your meal as it is prepared before your eyes.

Chef Kannasute has been an Executive Sushi Chef at various Japanese Cuisine destinations since 2002. He is a Washington Post Accredited Chef, and a First Place Winner of many Culinary Competitions across the country. Most recently, Chef Kannasute was the Executive Sushi Chef at The Sushi Bar since 2013, was the Executive Chef at Zabb DC, and RA Sushi.

Chef Kannasute looks forward to sharing his culinary dream with the greater Washington D.C. Metro Area.

Read more here: https://www.yumesushiva.com

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SEEKING NEW LOCATIONS





