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NOMICA RESTAURANT TO BECOME IZAKAYA SUSHI RAN

Sausalito, CA—31 October 2018—For the past two years, Sushi Ran’s sister restaurant Nomica has wowed diners with elevated Japanese-California cuisine in San Francisco’s upper Market / Castro area. With the departure of executive chef Hiroo Nagahara, who is opening his own restaurant in Los Angeles, Nomica’s owners are enthusiastic about bringing the restaurant’s identity closer to home for Sushi Ran owner Yoshi Tome. “I love Japanese tavern food and have always wanted to see a true Japanese gastro pub in San Francisco. This is our chance to make my dream come true.” Nomica will relaunch as Izakaya Sushi Ran in late November.

Borrowing from Sushi Ran’s signature style of warm, welcoming hospitality, Izakaya Sushi Ran will feature a casual and inviting pub atmosphere, with small, sharable plates, classic izakaya-style “tapas” and a sampling of Sushi Ran’s most popular rolls, selected raw fish and favorites from the hot kitchen. Sushi Ran’s Executive Chef Seiji (Waka) Wakabayashi, who will oversee the menu transformation, is passionate about the new izakaya concept. “I’m super excited about what’s coming out of the test kitchen and can’t wait to share with our customers. Expect some surprises!”

Tome is enthusiastic about the conversion to a fun, casual environment with Sushi Ran’s high standards of quality, at neighborhood friendly prices. “We hope to make Izakaya Sushi Ran a place where locals will enjoy popping in to meet friends for a quick bite and a Japanese beer or one of our signature awamori cocktails. We plan to feature a few unexpected Okinawan treats, just to keep things lively!”

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