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SUSHI RAN EARNS ELUSIVE MICHELIN STAR

SAUSALITO, Calif. (Nov. 10, 2006) —Well-known in the Bay Area for its delectable fusion of traditional Japanese and Pacific Rim cuisine, Sushi Ran earned a prestigious Michelin Star when France's renowned critics ranked Bay Area restaurants for the first time.

Of the 1,000 restaurants studied by Michelin's judges, 356 restaurants are listed in the guide, but *only an elite 28 received the coveted Michelin stars.*

"It's an honor to be in such esteemed company," Scott Whitman, Sushi Ran's executive chef, said. "We work hard to create inventive, original flavors. It's great for my amazing chefs and staff to be recognized in such a grand way for their dedication to world-class cuisine and service."

A Michelin star is the icing on a rich cake for the lauded Sushi Ran. Winners of Wine Spectator, Wine Enthusiast and dozens of other awards, and one of Zagat's top-rated Bay Area restaurants, Sushi Ran is home to a host of outstanding chefs, including highly acclaimed Nori Kusakabe, chief sushi chef.

Owner and CEO Yoshi Tome is no stranger to adulation himself. He has been honored with the "Spirit of Marin" award and "Business of the Year" by his local Chamber of Commerce and was given the "American Dream" award by Golden Gate Restaurant Association. Tome is president of Northern California Japanese Restaurant Association.

Growing Sushi Ran from a 26-seat sushi bar into a sophisticated 90-seat restaurant, Tome plans to enliven more palates with Sushi Ran's unique flavors in his next venture. "Stay tuned," he says.

ABOUT MICHELIN

A series of annual guide books published by Michelin for over a dozen countries. It's the most prestigious and oldest hotel and restaurant guide in the world.

<http://www.michelinguide.com/>

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<http://www.sushiran.com>

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