

✿ a taste of ✿  
**NEO-EDOMAE SUSHI**

**GUEST CHEF SHUNJI HASHIBA**

**SHUNJI HASHIBA**

Chef of Sushi Saito, Tokyo

Awarded Michelin Three Stars for Nine Consecutive Years

No. 27, Asia's 50 Best Restaurants 2018

Since age 18, Chef Shunji has trained to be a sushi master, focusing his passion on Edomae sushi. At just 29, he ascended to the side-counter at world-famous Sushi Saito. Savor the perfect balance of neta (fish) and shari (rice) with Japan's rising sushi star.

**February 23-24, 2019 | 7:00 p.m.**  
**Sushi Mizumi, Wynn Palace**

**Chef Omakase with Sake and Wine Pairing**  
**Mop 4,888\* per person**

\*Price above is subject to 10% service charge

**FOR RESERVATION: (853) 8889 3663**