



For Immediate Release
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Sushi Maki to unveil innovative service concept at new Brickell location
Sustainable seafood burritos and Taiwanese snow ice added to the menu.

CORAL GABLES, Fla. – **Sushi Maki** (sushimaki.com) is expanding its presence in Miami’s Brickell neighborhood and unveiling a new service concept that combines the efficiency of quick-service ordering and integrates the personal service of a restaurant.

Sushi Maki relocated to **1036 S. Miami Ave.**, taking over the former Momi Gyoza Bar, a block away from its previous location next to Dolores, You Can Call Me Lolita. The new Sushi Maki opens **Thursday, June 9** and is 2,000 square feet, more than twice size of its original restaurant, which closed on May 30th.

“We’ve been in Brickell for six years and have always kept our eye out for a larger space that provided quicker access to the kitchen and a more comfortable experience for the diner,” says Sushi Maki founder and CEO Abe Ng. “Plus, the growth of the neighborhood and emergence of the culinary scene gives us the perfect platform to unveil a concept designed to meet the faster-paced life of residents and professionals within walking distance.”

Sushi Maki in Brickell will showcase “service casual dining,” where diners are provided a menu as they enter, place their orders at a walk-up counter and transition to a full-service dining room experience with table service.

“More customers are looking for quicker dining experiences, yet they want something more than a fast food experience,” Ng said. “Sushi is a very personal experience – the making of it and the service of it. We wanted to make sure we stayed true to the hand-crafted nature of sushi. This dining concept provides customers with quicker service while retaining the original sushi experience.”

The menu at Sushi Maki in Brickell will feature the Coral Gables-based chain’s newest creations including **Sushi Burritos** with sustainable seafood and wrapped in rice paper. An exciting addition to the menu will be snow ice, paying tribute to Abe’s wife and co-owner Christina Ng’s Taiwanese roots. Sushi Maki’s **Snow Ice** – ribbons of shaved ice - will be made to order and feature a variety of fruit toppings. Flavors include mango, chocolate, guava and green tea matcha.

The menu will continue to feature popular rolls like The Fifty and Cali Ocho, MSC certified sustainable seafood, and locally sourced ingredients from fisheries, food artisans and farms.

“We’ve prided ourselves on staying atop of culinary, business and community trends,” says Ng. “It’s a delicate balance finding what works. Brickell is changing and we developed a model to adapt to the neighborhood while maintaining our culinary roots that are firmly imbedded in serving the best fare Japan and Asia have to offer.”

Address

Sushi Maki, 1036 South Miami Ave., Miami, FL 33130
305-415-9779

Hours of operation

Monday – Thursday: 11:30 a.m. to 11:30 p.m.

Friday: 11:30 a.m. - 12:00 a.m.

Saturday: 12:00 p.m. - 12:00 a.m.

Sunday: 12:00 p.m. - 11:00 p.m.

About Sushi Maki

Founded in 2000, Sushi Maki is South Florida's award-winning leader in Japanese cuisine, offering premium-quality fare and relaxed dining atmospheres in South Miami, Coral Gables, Palmetto Bay, Brickell, Kendall and Miami International Airport, as well as delivery, online ordering and diverse catering options. Sushi stations, kiosks and storefronts can be found in Whole Foods Markets, the University of Miami and Florida International University. Passionate about providing the freshest and finest-quality sushi, Sushi Maki maintains uncompromising standards while putting a modern spin on the traditional sushi experience. Always environmentally aware, Sushi Maki was the first sushi chain in the United States to earn Marine Stewardship Council (MSC) certification, sourcing seafood from sustainable fisheries and promoting responsible ecological harvesting habits.

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