

Roar



Michi's Newsletter

Sushi Winos- An opportunity for people to expose themselves to the unique and great wineries in the area, enjoy great food and company for a low price of \$110.00.

So, normally we meet every Sunday at 1:45pm at Michi Sushi (2220 S. Winchester Blvd, Campbell 95008) and hop into a limo/bus to meet new and exciting people. During the ride up to the selected winery people will have a chance to converse and taste some great sparkling sake with our sommelier, Lorraine Haynes. Upon arrival we will be treated to a 1.5hrs-2.5hrs private wine tasting with sushi appetizers created by Chef Sheen Shin Extraordinaire or Mike Shin (Creator of goodness greatness.) Afterwards we drive back down to Michi's for a 8=10 course dinner with wine pairing of the featured Winery. All for only \$110.00, can buy tickets and see schedule online at michisushi.com, or join our group at meetup.com/sushiwinos. For more information

please email Mike at Sushiwinos@gmail.com Also new logo and t-shirts coming soon!

Upcoming dates:

August 29th, 2010~Black Ridge Vineyards can contact Mike for last minute scheduling
408.964.8555

September 12th, 2010 Clos Le Chance-Cancelled due to scheduling conflict

September 19th, 2010 Regale Winery-Cancelled due to Sushi On the Summit (\$75)
See below for more information.

September 26th, 2010 Byington Winery

October Schedule coming soon.

A sample of Sushiwinos dinner for wine tasting;

Sake with Asian pear and vinaigrette sauce

Sexcapade-thinly sliced Maguro with Shiso leaf a dash of spicy tuna, kiware.
Served with Yuzu Ponzu Sauce

Agedashi Tofu

Draztic's Hot n Spicy buns (Mini Sesame Sliders with spicy salmon, avocado, Kalbi
(Korean Short Rib) topped with Sweet spicy sauce and Cinnamon Apple Sauce.)

Ox tail stew (Gyoza Soup topped with braised ox tail meat)

Slow cooked scallops in butter sauce with macadamia nuts and togerashi pepper.

Maguro tataki topped with green tomato & Mango Pico De Gallo

Roasted tomato stuffed with Cous Cous and spicy king crab

Pinot Noir Sorbet with Lemon Bar and Mint Sauce

Happy, with a Big Smile Full Stomach and slight Buzz!

Open for dinner service on Sundays, 5pm-9:30pm

Michi's Lucky Hours

What is this? (Well basically as most of you know we are a small restaurant and cannot accommodate everyone's need to eat during 6pm-9pm. So to mutually benefit we offer all food items that are ordered between the hours of 3-5pm Thursday-Saturday will receive a 15% discount, no alcohol. But to better ourselves to see if this approach is worth while we do make it mandatory to make reservations, even if you call 5mins before you walk in...it works.)
408.378.8000 Or 408.866.2000

Reservations-

So people, I apologize for the confusion on our reservation policy it has changed quite a few times in the last couple of months, due to our tight capacity we have been trying to find the best solution. As of today we will take all reservation less than 6 people until we are full, once reservations are made we expect you to be on time...if you are running late please call the restaurant and let us know. We will give you a curtsey call 5mins after your reservation time has exceeded but if you do not answer and are unable to call back within 5 minutes we will give your table away. As for the larger parties, due to high demand we are unable to accommodate you during our prime hours of business on Thursday-Saturday's between the hours of 5:30pm-9pm. So to take care of you we offer our free limo service for parties of 16 or larger up to 28 people...we need a 2 day notice and a CC# to put on hold in case on cancelation before 48hrs of reservation you will be charged \$150.00. The limo will come to one location and pick you all up and take you to dinner after dinner it will take your group where ever within 15miles of Michi's completely on us! Afterwards you will be offered a special hourly rate that you can

discuss with the driver. Or make prior arrangements. For more information please contact Mike at 408.964.8555

We have discontinued the delivery service 100%

We do offer Catering options though for more information visit us online at www.michisushi.com or email us at Michicatering@gmail.com

We will be closed on September 4th, and Lunch on September 5th, open for dinner on Labor Day!

Thank you for being a part of the Michi tradition and Family.

With Michi...Life is Always Beautiful

~Mike Shin

General Manager/Event Director