



KAZE SUSHI

2032 West Roscoe Street; (773) 327-4860

Elegant Kaze (pronounced KAH-zay), Japanese for “wind,” just blew into Chicago and has quickly become a major player in the thriving sushi scene. Executive chef/partner Macku Chan and his veteran team, chefs Kaze Chan and Hari Chan (both related to Macku), specialize in innovative sushi. Soy and wasabi on these creations are as much out of place here as ketchup is on a Chicago hot dog—as servers will point out. Unagi nigiri comes topped with a thin slice of soft white cow cheese, chives, and black pepper; bluefin tuna nigiri comes with shiitakes stir-fried in butter and black pepper sauce. On the sashimi platter, bluefin tuna is topped with pickled onions, burdock root, and chives and drizzled with truffle oil. If all this sounds heretical, order a gentle chilled Kaguyahime Junmai saké (a 500-milliliter bottle is \$35), and settle down for some of the fine classic nigiri, which include o-toro belly of both bluefin and big eye tuna. And the house-made soy sauce provided for dipping—yes, *now* it’s OK—is lighter and more delicate than the stuff you’re used to.



» Macku Chan, the executive chef/partner of Kaze. Opposite: His lump crab roll is garnished with yellow bell pepper, shredded daikon, and ginger, and served with chestnut miso sauce.

At this moment in the restaurant world, **sushi** is king. Here are the 15 best places in Chicago to get it

by Dennis Ray Wheaton; photography by Nathan Kirkman



Raw Power