

THE DEN CORNER BRIEF

Volume 1, Issue 1

The lowdown on our updates

September 2017

Hello Everyone!

Welcome to our first ever newsletter specifically produced/ designed for our Den Corner restaurant staff of 210~220.

➔Sushi Den and Izakaya Den/190~,
➔OTOTO/20~. It is a very big family!

We thought this monthly newsletter would help everyone to be aware of what is going on among 3 restaurants, and help to bring newer members into our community.

Through this online newsletter, if you want us to cover anything specific, please send your comments and suggestions to info@sushiden.net.

Thank you very much for reading!



Opinionated About Dining's 200 Top Chefs in the United States

By the way, do you know Toshi and Sushi Den were chosen by *Opinionated About Dining* as one of the top 200 chefs in United States. There are only 2 chefs from Colorado that made this list in 2017!

Message from Toshi

Do you know what Matsutake is?

It is the highly prized, aromatic pine mushroom, Japanese look for when the fall comes. So, whenever Toshi can, he heads for his secret hidden spot in Rocky Mountains and search for the treasures.



It is difficult to find so the locations are closely guarded among mushroom hunters. Check out these videos to learn more!

<https://www.youtube.com/watch?v=T8zbMdJaBfw>
<https://www.youtube.com/watch?v=HGtAgdmmma>
[k](#)

Annual Den Corner Roof Top Party - October 3 & 4, 2017

By popular demand, we are hosting our big, charity *Roof Top Party* again this year, attracting 1,500 guests over the two nights of the party. This year 5280 Magazine is co-sponsoring the event with us. We will have 20 chefs flying in from southern Japan to create street food booths called "Yatai" on the roof of our parking garage, live jazz and lots of fun.

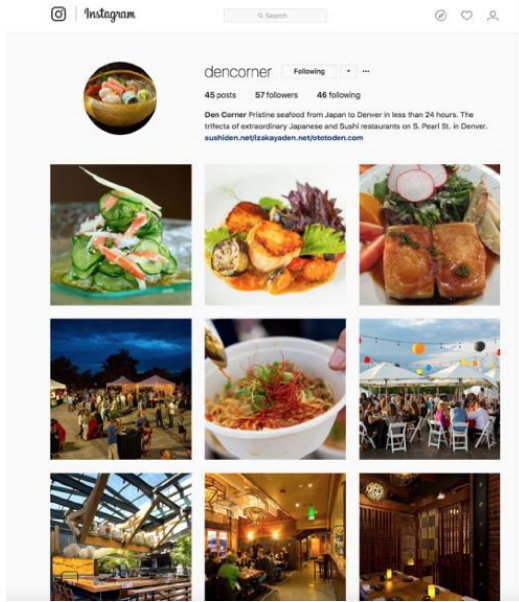
Please check this site,

<http://www.sushiden.net/rooftop/>. If you are interested in volunteering for this fundraiser, please talk to your GM right away



Message from our PR person

Sushi Den, Izakaya Den and Ototo Den are now on Instagram! Please follow us at **@dencorner!**



New Bar Smell: New Drink Menu

Sushi Den and Izakaya Den



We have some fun and exciting new additions to the bar program this fall including the following:

4 New Japanese Inspired Cocktails!

- ➔ Meet your Matcha
- ➔ Kumamoto Kiss

2 Creative and Exclusive New Drafts from local breweries are making their way to us.

We will be featuring upcoming cocktail contest with some awesome prizes!

New sake flights and Sakae 101 seminar beginning soon!

Monthly Training Hacks

How to Eat Sushi

Check out this video from a Master Sushi Chef on

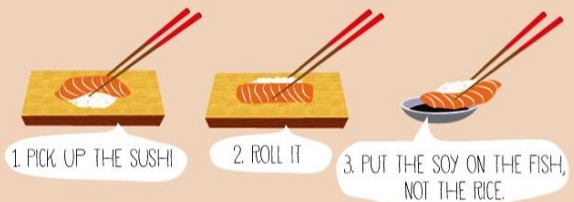
How to Eat Sushi



<https://www.youtube.com/watch?v=e77xtZiSDrM>

How to (properly) dip sushi into soy sauce

DON'T DRENCH YOUR SUSHI IN SOY SAUCE. YOU ONLY NEED A LITTLE BIT, OTHERWISE YOU'LL OVERPOWER THE TASTE OF THE ACTUAL FISH.



REMEMBER: YOU'RE GOING OUT FOR SUSHI, NOT FOR SOY SAUCE.

Trouble with chopsticks?

It's perfectly acceptable to eat sushi with your hands – that's the way it was traditionally eaten in Japan.

Keep an eye out for monthly training hacks, new products and big events happening in the coming months

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