



**PRESS RELEASE
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JAPANESE EXPRESS TRAIN HITS IVY

The newest addition to ivy, a Japanese dining train called Sushi Choo opened yesterday to a queue of eager city workers looking for a quick and casual meal in the heart of the city.

Delivering traditional and contemporary taste sensations, Sushi Choo will be led by renowned chef Shaun Presland, the maestro behind Sydney's Japanese favourites Sushi E at Establishment and teppanyaki at ivy.

The dining train menu highlights include kingfish belly, snapper white soy and beef tataki. In addition to the sushi train options, there is an a la carte menu and if a favourite is missing, the experts in the kitchen will be able to whip it up on request.

Sushi Choo features two horseshoe shaped sushi trains on white marble platforms, stand-out red lanterns and quirky pieces straight from Tokyo.

Perfect for an express, good quality bite to eat in the city, Sushi Choo has the only trains of its kind in Australia and will be casual and fun with fresh produce, tasty Japanese meals and plenty of sake.

Seating up to 80 on opulent red stools and overlooking an authentic Japanese garden, guests can sit at the train or one of the bar tables.

Prices range from \$4 - \$11 on the sushi train and \$6 - \$18.50 from a la carte.

Opening Hours:
Monday – Friday 11:30am – 10:00pm
Saturday 6:00pm – 10:00pm
Sunday Closed

ENDS

Note to Editors

ivy is a \$150 million lifestyle venture located at 320 George Street, Sydney that has been five years in the making by Merivale, led by CEO Justin Hemmes.

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