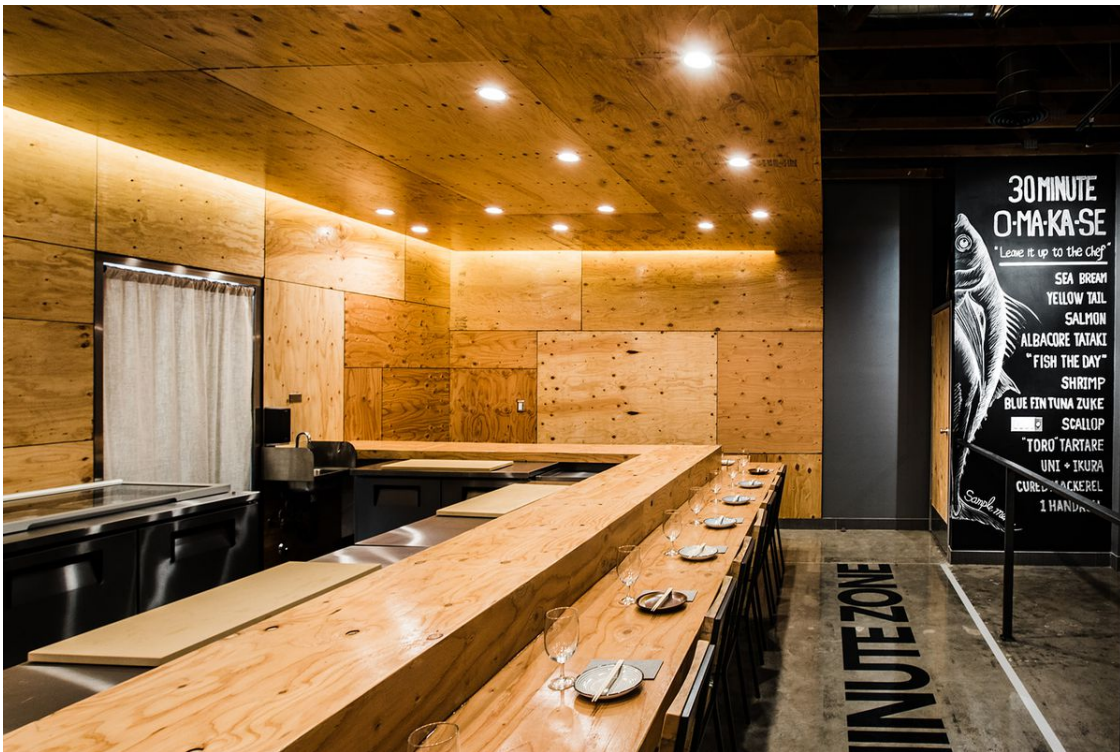




First Omakase-Only Sushi Bar Opens on Convoy

Hidden Fish lands in Kearny Mesa



[Hidden Fish](#), which officially launches on Tuesday, September 11, will offer a 12-piece omakase sushi dinner featuring premium fish made just for you at an intimate sushi counter by an experienced chef for \$50. The only catch? From first sip of sake to last bite of nigiri, diners will have just 30 minutes to finish their meals.

The new Convoy sushi bar is the first in San Diego to introduce “timed dining”, a concept trending in eateries from Japan to New York City. Combining speed and affordability with high-quality seafood and technique, executive sushi chef and owner John Hong (also known as Chef Kappa) has built a cozy 1,000-square-foot showcase for his sushi skills, which will revolve around a rotating selection of ingredients from local waters as well as Tokyo’s famous Tsukiji Fish Market.

Eight seats at the sushi bar will be reserved for the 30-minute, 12-piece Omakase Teaser menu for \$50 while five seats will be dedicated to serving an 18-course Omekase Premium meal, which allows diners 90 minutes for \$90. Sample courses could include sea bream with radish ponzu, yuzu zest, and sea salt and yellowtail topped with a soy-based chimichurri and micro flowers; several a la carte dishes will be available too, including bluefin tuna belly with caviar, black truffle, Hokkaido uni, and micro shiso. A standing-room-only lounge will pour beer, wine, and sake for those who want to enjoy a few drinks before or after their meals.

Open Tuesday through Sunday from 5 p.m. to 11 p.m., Hidden Fish will be offering the 30-minute omakase dinner option only through Sunday, September 16, and adding the 90-minute dining experience starting on Tuesday, September 18; [reservations can be made online](#).



Chef John Hong

