

MASŪ

PRIVATE OMAKASE EXPERIENCE

Omakase at your venue

Japanese craftsmanship, served personally at the table.
A collaboration offer from Mario Zacares for hotels, restaurants and wine bars.



DATE

By arrangement

GUESTS

Up to 12

ACCESS

By reservation

REGION

The Alps



Mario Zacares

SUSHI CHEF · FOUNDER OF MASŪ

For over twenty years Mario has devoted himself to Japanese cuisine, in leading international hotels and restaurants.

With MASŪ he prepares an omakase menu personally and serves it himself: seasonal produce, Japanese dishes and sushi. An intimate format centred on every course and on direct contact with the chef.

STATIONS

Nobu Matsuhisa · Kempinski St. Moritz
Intercontinental Davos · Zuma Kitzbühel
W Marriott Verbier



Omakase – trust the chef.



“Omakase” means in Japanese: “I leave it to you.”

Mario builds the menu around the season, prepares every course himself and presents it personally, from sashimi and sushi to warm Japanese dishes.

Guests experience craftsmanship up close: precision, product quality and a story behind every plate. An evening that stays with them, set off by the wine and drinks selection at your venue.

01

Seasonal produce

The menu follows the season. Mario selects and brings the product himself, fresh and carefully sourced.

02

Craft on site

Preparation and presentation by the chef himself, with his own tableware, equipment and signature.

03

Intimate setting

Up to twelve guests, by reservation only: an exclusive format with direct contact with the chef.

One evening. Twelve seats. One menu.

MASŪ · PRIVATE OMAKASE EXPERIENCE

Clear roles. One special evening.

Flexible dates · up to 12 guests · by reservation

MASŪ

- Menu and concept
- Produce and sourcing
- Preparation and presentation of the courses
- Tableware and all necessary materials

Your venue

- Venue and service
- Promotion and guest acquisition
- Reservations
- Drinks: your venue’s wine and beverage selection

One evening.
One
experience.

OMAKASE AT YOUR VENUE

DATES	One-off, weekly or monthly
EXPERIENCE	Exclusive omakase for up to 12 guests
PLANNING	Dates and format by arrangement
CONTACT	Write to me for a personal conversation about working together.



What your venue gains.

01

A highlight in your programme

An exclusive offer that sets your venue apart, with a format guests book on purpose.

02

You keep the drinks revenue

All beverage pairing for the evening runs through your venue: wine list, bar or cellar.

03

No effort for the menu

Produce, tableware and materials all come from MASŪ. Your venue provides space, service and drinks.

04

An experience with reach

Alongside your own promotion, Mario follows the evening on Instagram (@Mario_SushiChef).

NEXT STEPS

1

Personal conversation and agreeing the framework

2

Setting the rhythm and the first dates

3

Opening reservations and joint announcement