

Michelin-Starred Omakase Experience 'Yoshida' Arrives in Boston for Two-Night Exclusive Engagement

BOSTON, MA, UNITED STATES, July 14, 2025 /EINPresswire.com/ -- Sushi enthusiasts in Boston are in for a rare culinary treat. For two nights only, the legendary omakase experience crafted by Michelin four-star Chef Yoshida—best known as the creative force behind New York City's most coveted sushi destination Yoshino—will debut in Boston with an exclusive pop-up on July 27 and 28.

Reservations open promptly at 12:00 PM on July 12 via Tock: exploretock.com/yoshida-boston. Seats are extremely limited and expected to sell out quickly.

The pop-up marks the launch of Yoshida, a new restaurant concept set to open at 51 Massachusetts Avenue in the heart of Back Bay. The space is a collaboration between restaurateur Iverson Guo and acclaimed Chef Tony, with interiors designed by the award-winning Rockwell Group, known for their work with Din Tai Fung, TAO, and Nobu. The design offers a sleek and immersive atmosphere, elevating the overall dining experience.

During the two-night engagement, Chef Yoshida will personally present his signature omakase menu, featuring premium ingredients flown in directly from New York. Highlights include dishes recognized by The New York Times as part of its prestigious four-star culinary review. The event promises a multi-sensory journey that unites the elegance of Edomae-style sushi with refined Eastern aesthetics.

Event Highlights:

Each guest will receive a limited-edition commemorative napkin, specially designed to celebrate the cultural connection between New York and Boston—a keepsake with both aesthetic and



collector's value.

Two seatings per evening: 6:00 PM and 8:30 PM, with extremely limited availability.

More than just a dinner, the experience signifies Boston's foray into a new era of Michelin-level gastronomy. It is an immersive celebration of culinary craftsmanship and design excellence—an unmissable moment for the city's food lovers.

Mark Your Calendar:

Reservations Open: July 12 (Saturday),
12:00 PM

Booking Site: exploretock.com/yoshida-boston

Further updates, behind-the-scenes photos, and tasting impressions will be shared following the reservation release.□

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Tadashi Yoshida sears mackerel sushi with live charcoal at Yoshino, his restaurant in the Bowery. Video by Evan Sung For The New York Times

Restaurant Review: Four Stars for Yoshino, Where the Omakase Stands Alone



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