

## **NEWS**

**For Immediate Release**



### **O-Ku Opens for Lunch on Upper King**

*Executive chef Thad Stuckey invites guests to enjoy Japanese cuisine midday*

**CHARLESTON, S.C.** (June 15, 2015) – On Monday, June 15, O-Ku, Upper King’s reigning sushi spot, will open for lunch service. Guests may enjoy the midday menu Monday through Saturday from 11:30 a.m. to 2 p.m.

Celebrating authentic Japanese cuisine with a contemporary flare, **executive chef Thad Stuckey’s** lunch menu features appetizers, sushi and sashimi selections, specialty rolls and a variety of combination choices, making the restaurant ideal for both those on the go or for guests enjoying a leisurely midday meal. A highlight of the menu is the **bento**, a Japanese-style lunch box featuring an assortment of sides, salads, noodles and sushi for \$10 to \$19. Choose from an entrée portion of **chicken teriyaki, fried tofu, panko fried shrimp** or **beef yakiniku** and either a **spring mix salad** with ginger-carrot vinaigrette, a **crab salad and avocado sushi roll** or **steam glass noodles** with sautéed mushroom, onion and carrot with sweet ginger garlic soy sauce.

In addition to the assortment of bento box options, patrons will find signature dinner items on the lunch menu including the **green tea soba noodle** served with seasonal vegetables and spicy stir-fry sauce, as well as the **rock shrimp salad** with spicy aioli, mixed greens, and carrot ginger vinaigrette.

“When creating the lunch menu, I wanted to ensure our commitment to celebrating authentic Asian cuisine as well as offer a variety of options,” says executive chef Thad Stuckey. “Our lunch will cater to every facet of downtown life, whether our guests are in town on a leisurely holiday or stopping in for a quick bite on their lunch break.”

To-go orders will be available. For more information, please visit [www.o-kusushi.com](http://www.o-kusushi.com) or call 843.737.0112.

#### **About O-Ku**

O-Ku brought upscale Asian cuisine to the Lowcountry when it opened its doors on downtown’s bustling Upper King Street in March 2010. Celebrating authentic Asian cuisine with a contemporary twist, executive chef Thad Stuckey focuses on unique ingredients and sophisticated presentation. From petite plates to sushi specialties, O-Ku showcases the freshest fish from the world’s finest markets as well as locally sourced ingredients. O-Ku’s interior is sleek and modern, yet offers a reminder of Charleston’s charm and history with its exposed brick and high ceilings. A fine selection of sake and hand-made cocktails complement the restaurant’s eclectic menu and sleek ambiance, making O-Ku one of Charleston’s top dining destinations. For more information on, please visit [www.o-kusushi.com](http://www.o-kusushi.com), become a fan on [Facebook](#) or follow the restaurant on [Instagram](#) and [Twitter](#).

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