

TEMAKI BAR

HANDROLL • SUSHI • SAKE

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Savor the Season's Freshest Flavors at Temaki Bar: Hand Roll, Sushi, Sake with Featured April Specials



ENCINITAS, Calif. – March 20, 2025 – [Temaki Bar: Handroll, Sushi, Sake](#), Encinitas' premier sushi hotspot, will introduce a fresh selection of cut rolls, a hand roll, appetizers and drinks in April, including specials in honor of Easter and Earth Day. The featured offerings will be available exclusively from Tuesday, April 1 through Wednesday, April 30.

Temaki photos are available for download [here](#)

On Monday, April 7 from 6 to 8 p.m., Temaki's popular **bingo night** will return for a night filled with cheers, beers and fun. The monthly event features competitive fun for all, prizes and special offers on draft wine, beer and sake, each priced at \$5.

Temaki will celebrate Easter all month long with a special appetizer, the **Triple-B**. Also known as blazed bunny baskets, the appetizer includes a duo of inari, or sweet tofu pockets, drizzled with eel sauce, topped with crispy onion and brûléed with a choice of spicy scallop or salmon, priced at \$12.

The acclaimed restaurant draws inspiration from its coastal California roots, using freshly-caught, sustainable seafood and locally sourced ingredients to create innovative, modern hand rolls and sushi. Led by acclaimed James Beard Smart Catch Leader [Chef JoJo Ruiz](#), the sushi hotspot will honor Earth Day by offering **The Barrel** hand roll, made with kanpachi, furikake, yuzu aioli, cucumbers and marinated jalapeños, priced at \$12. Colorfully adorned with custom hand-painted [Rob Machado](#) surfboards, the "Ocean Friendly" certified sushi destination will align with the north county surfing legend to support the coastal conservation efforts of his Rob Machado Foundation by donating a portion of the proceeds from The Barrel.

The April menu will also feature an appetizer of fried brussels sprouts tossed in sweet chili and furikake, priced at \$12; the **Silver Slayer**, a cut roll filled with spicy tuna, cucumber, yamagobo and

shiso, topped with hamachi, avocado, yuzukosho sauce, goma, negi and lemon, priced at \$23; and the **Donnie Darko**, a cut roll filled with yellowfin tuna, ooba, tempura and fried negi, topped with seared Baja bay scallops, yuzu, cilantro and a citrus truffle oil, priced at \$21. The month's featured nigiri selections will include **yellowfin** with yuzu kosho aioli, serrano and togarashi; **salmon** with brown butter aioli, sweet soy and smoked salt; **hamachi** with black garlic ponzu, lime and chive; and **kanpachi** with a kumquat chutney and crunchy garlic, each priced at \$12.

Guests may complement their meal with April drink specials such as the **Kook Slams**, a gluten-reduced West Coast-style IPA from Duck Foot Brewing Co., priced at \$9; a 375-milliliter bottle of **Soonhari Apple Mango Soju**, priced at \$18; and a 12-ounce **Maru-Hi Citrus Seltzer**, a Japanese-inspired sparkling cocktail priced \$8.

Temaki Bar, a Clique Hospitality concept, was recently awarded Best of North County 2024 for sushi restaurant and seafood restaurant. The popular sushi bar takes the art of traditional sushi-making to exceptional heights using only freshly caught, sustainable seafood and locally sourced seasonal ingredients. Located at 575 S. Coast Highway 101, Temaki Bar is open from 11 a.m. to 9 p.m. Sunday through Thursday and from 11 a.m. to 10 p.m. on Friday and Saturday. More information can be found at TemakiBarSushi.com.

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About Temaki Bar: Handroll, Sushi, Sake

Clique Hospitality's [Temaki Bar: Handroll, Sushi, Sake](https://TemakiBarSushi.com), located in Encinitas, California at 575 S. Coast Hwy. 101, celebrates the tradition that hand rolls should be eaten within seconds of when the chef passes it across the counter — while the rice is still warm and the fish still cold. Translating to “hand roll,” Temaki is helmed by San Diego's very own James Beard Smart Catch Leader, Chef JoJo Ruiz, and highlights the freshest seafood featuring blue crab, yellowtail, salmon, and more. Temaki Bar is open from 11 a.m. to 9 p.m. on Sunday through Thursday and from 11 a.m. to 10 p.m. on Friday and Saturday. More information can be found at TemakiBarSushi.com and on [Facebook](https://Facebook.com/TemakiBarSushi) and [Instagram](https://Instagram.com/TemakiBarSushi).

About Clique Hospitality

[Clique Hospitality](https://www.cliquehospitality.com), founded by hospitality innovator Andy Masi in 2014, has conceptualized nearly two dozen nightlife and dining destinations in Las Vegas, San Diego, Newport Beach, Chicago and Delray Beach, Florida. The company's Las Vegas day and nightlife portfolio includes [The Barbershop Cuts & Cocktails](#) and [CliQue Bar & Lounge](#) at The Cosmopolitan of Las Vegas; [Easy's Cocktail Lounge](#) at ARIA Resort & Casino; [Eight Lounge](#) and [Gatsby's Cocktail Lounge](#) at Resorts World Las Vegas; and [DAYLIGHT Beach Club](#) at Mandalay Bay Resort and Casino; [Bel-Aire Lounge](#), [Bel-Aire Backyard](#) and [Wax Rabbit](#) at Durango Casino & Resort; [Rouge Room](#) at Red Rock Casino Resort and Spa; and [Caspian's](#) at Caesars Palace. The company's Las Vegas dining portfolio includes [Mijo Modern Mexican](#) at Durango Casino & Resort; [Bottiglia Cucina & Enoteca](#) and [Borracha Mexican Cantina](#) located at Green Valley Ranch Resort Spa and Casino in Henderson; [Side Piece Pizza](#) at Red Rock Casino Resort and Spa in Summerlin; [Tailgate Social Sports Bar & Grill](#) at Palace Station Hotel and Casino; and [Proper Eats Food Hall](#) at ARIA Resort & Casino. Clique Hospitality's Southern California day and nightlife destinations include [Oxford Social Club](#) and [The Pool House](#) at Pendry San Diego. Clique's San Diego restaurant portfolio includes [Joya Kitchen](#) in La Jolla; [Lionfish Modern Coastal Cuisine](#) at Pendry San Diego; [Serêa Coastal Cuisine](#) at Hotel Del Coronado; [Temaki Bar](#) in Encinitas; [SET Steak & Sushi](#) at Pendry Newport Beach; [Lilian's](#) and [Bing's Bar](#) at The Inn at Rancho Santa Fe; [The Kitchen](#) and [The Clubhouse](#) at Torrey Heights by Breakthrough. Clique's Chicago restaurant, [Venteux](#), is located at Pendry Chicago. More information about Clique Hospitality and the company's full portfolio is available on the website at www.cliquehospitality.com.

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