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**RENOWNED MASTER SUSHI CHEF PEGGI WHITING,  
FORMER IMPRESARIO OF ICHIBAN SUSHI,  
MAKES MUCH-ANTICIPATED RETURN WITH HAYAI ZUSHI**

– First drive-thru sushi and teriyaki restaurant in region –

SALT LAKE CITY – April 27, 2009 – Renowned master sushi chef Peggi Whiting is back “faster than ever” with the opening of her new drive-thru sushi and teriyaki restaurant, Hayai Zushi.

Hayai Zushi takes its name from “hayai,” meaning “fast” in Japanese. Replacing the “s” in sushi with a “z” made the name all the more memorable for a place to get sushi on the run. “A novel concept required a novel name,” Whiting said, who opened the restaurant with business partner Keith Guevara on April 8.

Hayai Zushi, located at 307 W. 600 South in Salt Lake City, is the first drive thru sushi/teriyaki restaurant of its kind in the region. The restaurant occupies 1,800 square-feet, with booth and table seating for 55 people.

“Most sushi bars have a long wait to prepare orders, but we keep our chefs rolling and have food prepared fresh and ready to go,” Whiting said. Most orders are ready within four minutes.

Hayai Zushi offers a range of simplified, mainstream Japanese cuisine with bento boxes, sushi rolls and teriyaki bowls. Favorites include the Tuna Bon Bon appetizers, the TunaSu Zushi Bowl and Zushi Specialty Rolls, including the Mars Roll and the Z Special.

Well-known in Utah for her longtime ownership of Salt Lake’s popular Ichiban Sushi restaurant that she sold in 2003, Whiting has been recognized and celebrated for her outstanding cuisine. Under Whiting’s ownership, Ichiban Sushi was highly touted by Zagat’s and other national food and tourism guides. Whiting trained with legendary sushi chef Master Inou in Japan more than 20 years ago.

In 2006, Whiting introduced Seal Sama – an original line of locally made teriyaki sauces – which is now available in grocery stores across the country. The Seal Sama sauces are used for the teriyaki bowls now served at Hayai Zushi.

Despite only having been open a short time, Guevara and Whiting are confident in Hayai Zushi’s potential for success. “I’m thrilled to be back in the restaurant business,” Whiting said. “We have great faith in this concept and look forward to expanding it throughout Utah and into other markets.”

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