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CINCO DE MAYO CELEBRATION AT SUSHI-TEQ – MAY 5 THROUGH 8, 2010

Live Mariachi Band, Specialty Tequila Cocktails + Margaritas and Sushi with Mexican Twists

BOSTON - (April 13, 2010) – Sushi-Teq, the only restaurant/bar of its kind in the U.S. featuring sushi and 69 different tequilas, celebrates Cinco de Mayo beginning **Wed., May 5 through Fri., May 7, 2010 from 5 - 11 p.m.** Sushi-Teq will be offering special Mexican snacks and sushi with Mexican influences to parlay with its array of blanco, reposado and añejo sipping tequilas, margaritas, flights and specialty tequila cocktails. **On Sat., May 8, the celebration will culminate with a live Mariachi band from 5 pm - 1 am** in the lobby adjacent to Sushi-Teq. There is no cover charge and reservations are not required.

From May 5 through May 8, Sushi-Teq will feature a cocktail special, the **Michelada**, which consists of Corona beer with house-made sangrita, lime juice, Worcestershire sauce and Jose Cuervo Black floater. Also, Sushi-Teq will highlight an array of specialty tequila cocktails and margaritas. All cocktails are made with fresh ingredients such as a freshly squeezed lime juice, fresh berries, fresh ginger etc. A sampling includes:

Sushi-Teq Signature Margarita - *Sauza Hornitos Tequila, Cointreau and fresh-squeezed lime juice*
Jalapeño Margarita - *Cazadorez Reposado, fresh slices of Jalapeño peppers and fresh lime wedges*
Fumasa Margarita - *1800 Reposado, organic agave nectar and smoked paprika*
Mojarita - *Milagro Silver Tequila, mint-infused syrup with fresh lime juice served frozen.*
Guava Guanabana - *Corzo Reposado, Guava Juice, guanabana juice and agave nectar*
Garita - *El Jimador Reposado, St. Germaine, fresh ginger, ginger beer and a splash of lime juice*
Agave Negro - *Milagro Silver, Cassis, fresh lime juice and blackberries*
La Paloma - *Patron Silver, Jarritos grapefruit soda and fresh lime juice*
Cosmolito - *Patron Silver, Cointreau, cranberry juice and fresh lime juice*

For those looking to sample tequila straight-up, Sushi-Teq makes it easy with a variety of trio flights. Examples include a flight of Chinaco tequila which includes a tasting of one añejo, one blanco and one reposado, or a reposado sampling, tasting reposados from Espolon, La Certeza and Tezon tequila. The flights are served with salt, sangrita, lime and orange slices.

And for a real Mexican twist, Sushi-Teq offers a variety of **sushi dishes that incorporate Mexican influences** such as jalapeño peppers, tequila and even tortillas! Examples include: **The 510 Roll** features fresh white fish, juice of yuzu, cilantro and ikura atop and inside-out roll of avocado, cucumber, tobiko, asparagus and includes slices of **jalapeño peppers**, dressed with tosa soy and shiso. **The Atlantic Roll** features torched salmon and mozzarella atop an inside-out roll of avocado, asparagus, tobiko, cucumber and kaiware dressed with **tequila** and sweet yuzu soy. And, **Pizza de Sushi-Teq** a **tortilla** topped with fresh salmon and tomato slices, garlic and onion chips, shrimp, frisée and **jalapeño peppers**.

Sushi-Teq is located at 510 Atlantic Ave. in the InterContinental Boston (waterfront side) and is open for lunch/drinks from 12:00 pm - 3:00 pm on Tuesday through Friday; dinner/drinks from 5:00 pm - 11:00 pm Tuesday through Friday and lunch/dinner/drinks from 3:00 pm - 12:00 am on Saturdays. Sushi-Teq is closed on Sundays and Mondays. For more information call 617-217-5150 or visit www.intercontinentalboston.com.