

OMAKASE



Located in Downtown Riverside, restaurant Omakase has added another dimension to the culinary arts in this city. With its diverse menu, professional presentation and friendly environment, Omakase has helped to connect an amazing arts community.

The Culinary Arts are often forgotten in discussions of what makes a vital arts and cultural landscape. Tonight, we recognize a key player in this industry.

When Brein and Roryann Clements opened the doors of Omakase in July of 2006, they brought a new element to the culinary arts in Riverside. The restaurant features a Modern European cuisine with a Japanese influence and focuses on simplicity and purity. The unique name Omakase stems from the verb “makasu” which means “to trust.”

The experience of dining at Omakase reflects chef Brein’s vision of flavor, color, texture, shape and temperature while keeping the integrity of the ingredient. The kitchen in Omakase uses only local, organic and sustainable produce, all of which come from the family farm of Randy and Holly Reeves, local residents dedicated to producing the best organic product possible. Omakase incorporates Riverside into its cuisine by spotlighting one of its quintessential icons, the citrus. The use of exotic citrus directs and defines the exquisitely delicious menu and makes for a gorgeous presentation.

Since Omakase opened, it has been heavily involved in the Riverside community, offering its cuisine at the Mayor’s Ball for the Arts, Men Who Cook and the Arthritis Foundation. They have performed chef’s demonstrations at the Farmer’s Market and Downtown Thursday Nights. With rave reviews from the LA Times and South Coast Living Magazine, this establishment has diversified the Downtown area, adding yet another layer to the arts in Riverside.