



weekly nightlife section in

WINDY CITY TIMES

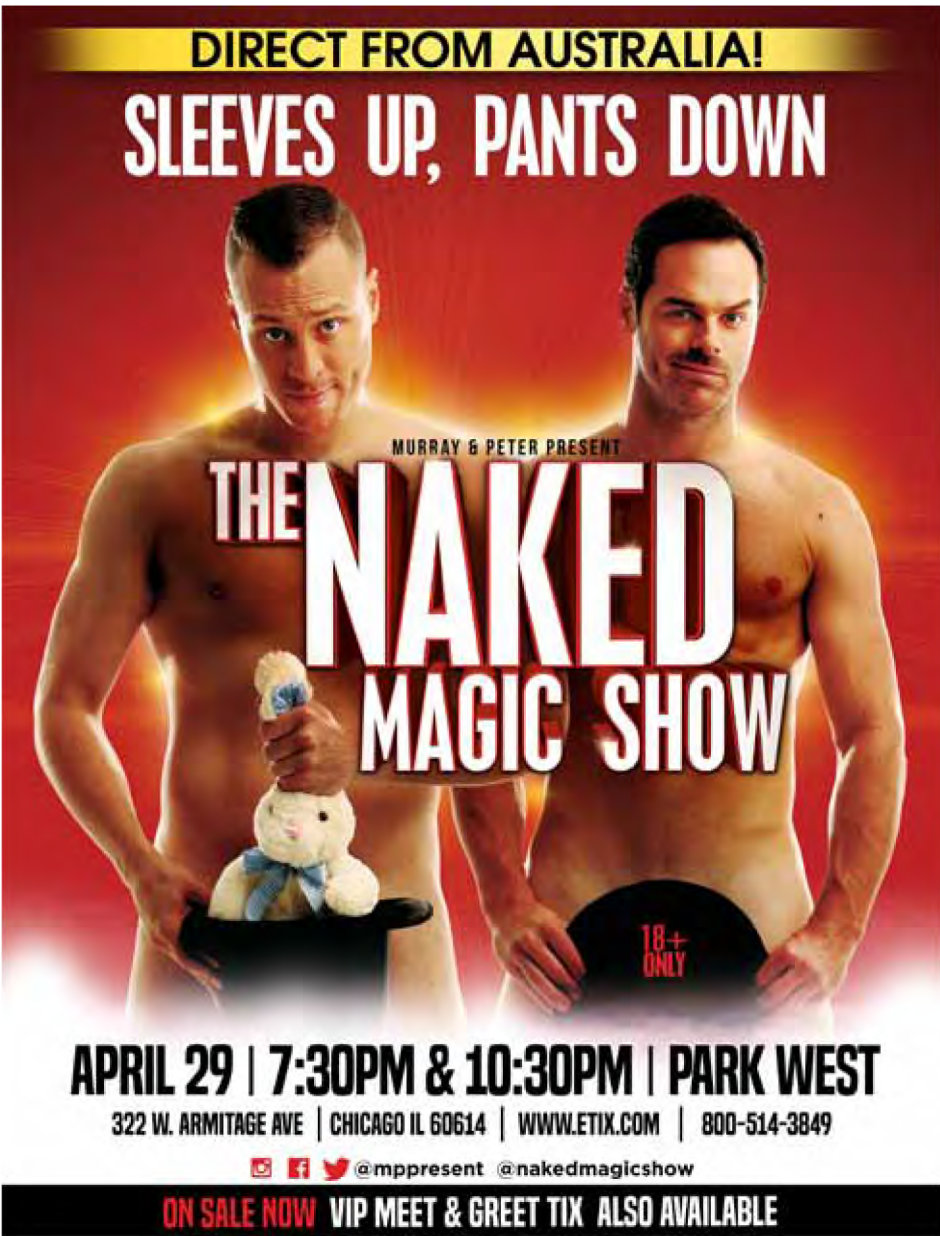
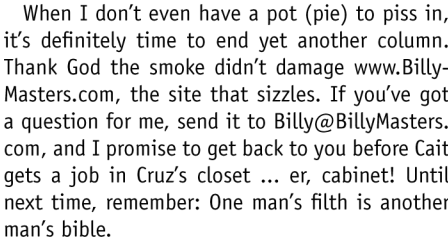
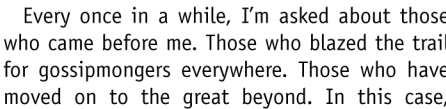


/nightspots



@nightspotschicago







Sashay in every Monday for the RuPaul's Drag Race viewing party.
Photos by Jed Dulanias

the DISH

Weekly Dining Guide in
WINDY CITY TIMES

SAVOR

Ani; Tortoise Club revisit

BY ANDREW DAVIS

Ani (3056 N. Lincoln Ave.; AniChicago.com) is a tasty, education experience.

Owner/operator Ty Fujimura, who's also a certified sake professional, hosted a recent media tasting that introduced attendees to the ins and outs of rice wine as well as Chef Shin Matsuda's and Pastry Chef Erin Cade's excellent offerings.

The telegenic Fujimura discussed everything from the different types of sake to rituals such as overpouring so that the wine flows into the box that the glass is in (the overpouring being a symbol of generosity and hospitality).

From there, it was a culinary delight as patrons dined on various types of nigiri (a type of sushi that consists of raw fish over pressed vinegared rice), maki (sushi rolls), street fare (including a wonderful Amish chicken thigh with condiments togarashi and yuzu kosho), ramen (and don't skimp on that broth) and desserts (a wonderful sesame panna cotta and matcha milk cake).

Ani offers classes (including one on March 24)—but whether it's in an organized class or on a date, you'll likely be schooled (in a delicious way).



Donburi of tori (grilled Amish chicken and seasonal vegetables) (above) and owner/operator Ty Fujimura of Ani.

Photos by Andrew Davis



Tortoise Club: checking in

A couple years ago, I checked out **Tortoise Club** (350 N. State St.; TortoiseClub.com), and was impressed with its seemingly oxymoronic combination of simplicity and sophistication, with food and service.

I'm happy to report that nothing's changed—even as movers and shakers have increasingly noted this place. (I overheard that former U.S. Treasury Secretary Tim Geithner recently patronized Tortoise.)

If anything, the dishes might be even better than I last remembered. The chicken-liver mousse (with cherry gelee and sourdough toast) was memorable, and the crab cake is pretty good, with the sriracha aioli just even to make it stand apart from offerings at other places. The pheasant pie—a seasonal favorite—was simply fantastic, and my tasty (and ginormous) lamb shank reminded me of the ribs the server brings out during the opening credits of The Flintstones cartoons.

Even the service was pretty impressive as our server, Marie, catered to practically every culinary whim we had. She was pretty knowledgeable about the dishes—and even if she didn't know something, she immediately asked the chef.

Definitely stop by this place.



Lamb shank at Tortoise Club.
Photos by Andrew Davis

nightspots the big TO-DO

OUR WEEKLY PICKS TO PLAN
YOUR NIGHTLIFE CALENDAR



All Things St. Beyoncé

Wed., March 16, 9 pm
Sidetrack, 3349 N. Halsted St.

A special St. Pat's edition of the monthly Beyoncé party, with videos, concert footage, comedy and showtune clips. Performances by DiDa Ritz. Beyoncé dance-off contest with host Dixie Lynn Cartwright.



Illinois Leather Alliance contests

Sat., March 19
Leather Archives & Museum,
6418 N. Greenview Ave.

Interviews, presentations and contest for Illinois Leather Sir/leather boy, Illinois Ms. Leather Pride, Illinois Master/slave, Illinois Bootblack and Illinois Puppy/Trainer.



CUN-TEA

Sun., March 20, 4-8 pm
Manhole, 3210 N. Halsted St.

A sickening afternoon teadance for boys, girls and industry. Hosted by gAy List Bus' Dougie Collins. Sound by Derrick Carter (pictured) and Dom Brown. Featuring Jade. Free before 5, \$7 cover after.



MR. LEATHER 64TEN

Congratulations to James Tyrcha, the new Mr. Leather 64TEN 2016, chosen at Jackhammer, Sat., March 12.
Photos by Verdell Shannon