

Find your foodie zen at Kyoto Garden Sushi



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Nestled in-between Kloof Street's bustling trendy pubs and restaurants, one finds a refreshing Asian oasis in the form of the 2014 Eat Out Award-winning Kyoto Garden Sushi. Stepping through the doors from street to restaurant one immediately notices a difference in pace and ambiance. Minimalistic yet elegantly chic décor and quietly attentive service combine to create a truly one of a kind dining environment and experience.

I experienced Kyoto's impeccably fresh and subtly tasty food for the first time last Friday night with a group of friends. It was a rather lengthy dining experience - just over four hours to be exact - and I was mighty surprised that it was already past 11pm by the time we ambled out. However, Kyoto has that sort of effect: time seems to both stand still and whizz by, each moment and mouthful pretty near perfection.



Destiny delicious

After a few cocktails and glasses of wine, (The Green Tea Destiny as well Ginger Mitzuwari were the preferences) and being treated to a delicate sampling of bamboo shoots, baby clams and pickled lettuce, we settled on sharing two portions of the veg, prawn and Bay Scallop tempura as recommended by our waiter. Wonderfully light and crisp, and not overly greasy, the tempura was excellently complemented by a lip-smackingly delicious dipping sauce, as well as lemon and salt. And that prawn tempura, so crunchy, so juicy - man I want one now.



Main courses included the Rice with Special Fish, and the Sauté, which includes a selection of tofu, oysters, scallops, mushroom, prawns, octopus, mixed greens and langoustine. A delicate duck and udon noodle broth and the chefs special sushi platter. I chose the small sushi platter, which included California rolls, prawn, salmon, tuna and linefish nigiri, salmon and tuna sashimi, and the most lusciously creamy and punchy wasabi I've ever encountered. (Experienced so as it is grated fresh from the root, unlike most forms of local powder-based wasabi). Fresh and light, the outstanding element of the plate was the salmon sashimi. Who would have thought that a simple slice of salmon could be so satisfying? So silky and sumptuous, it pretty much captured the experience and vibe of Kyoto: fresh, top-quality produce that speaks for itself, free from over-complication.



Sweet endings

Dessert was just as tasty, but a little more complex. We opted for the Medori Melon Liqueur Jello with Green Tea Ice Cream, Black Sesame Seed Ice Cream and Cherry Blossom Ice Cream and Chocolate. All wonderfully fresh and refreshing; however the Black Sesame Seed Ice Cream stood out the most for me in terms of innovation, in both looks and taste. The purple-grey sesame-speckled ice cream, which is subtly smokey and not overly sweet, did well to end the night of dining decadence on a high. Well just about almost as a surprising round of complimentary shots of sake with pomegranate magically appeared at our table just before we called it a night.



For authentic Japanese dishes and flavours utilising somewhat unusual seafood and produce, transport yourself into that pocket of tranquil and elegant dining found at Kyoto Garden Sushi.

Kyoto Garden Sushi is situated at 11 Kloof Nek Road, Gardens, Cape Town and is open from Monday to Saturday from 5.30pm to 11pm. To make a reservation call +27 (0)21 422 2001.

kyotogardensushict.com

ABOUT RUTH COOPER

- Ruth is the production manager at Bizcommunity. ruth@bizcommunity.com

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