

Restaurant Review

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A marbled white and orange sunset of salmon sashimi, the smooth creamy yellow-green texture of freshly slivered avocado, form-fitted atop a proportionally rounded plane laden with pearly white grains of sticky rice; just a brief explanation of a few of the quality ingredients, authentic Japanese craftsmanship, and flavors you'll find at Sushi Express. Whether you're new to the world of sushi, proficient in using chopsticks, or craving the authentic discipline and carefully crafted dishes found at a fine Japanese establishment; Sushi Express is the place to go!

Your new favorite sushi joint happens to be located at 7824 S. 700 E. in Sandy, Utah; right by the Seven-Eleven on the corner. Sushi Express is Utah's little known secret and physically is a diamond in the rough. Sushi Express is nestled betwixt two lesser suites, one being a pizza parlor and the other, a 'water store.' If you blink, you just might miss the glint and brilliance of this gem. Strolling in to this modest restaurant, the mood is set with a casual playlist of popular American music hits, inviting to Utah-natives and newcomers alike. As you are cordially greeted by the head chef/owner, you are welcome to come in and sit wherever you like; whether it be at the bar, watching the magic sliced, rolled, and folded right before your very eyes; or in a quaint little booth with a table and chairs.

Once you seat yourself and intermittently hear the, "Mmms!" and "Wows!" of fellow patrons you might be tempted to turn your head and survey the table from whence these satisfied sounds were uttered. That is an acceptable temptation, asking jovial customers what they ordered

and what they like at Sushi Express is a good way to familiarize yourself with the more popular rolls, and roll types that are offered. As you are flipping through the menu, finding that specific menu item recommended from the occupied table nearby, you will get that feeling of being a kid in a candy store again. There are so many wonderful appetizers to choose from, a lunch/dinner combo menu, traditional sushi rolls, vegetarian rolls, and two full pages of specialty rolls; all with explanations of what each dish is and what its components are. I have taken many newcomers to this '*sushi haven*' that I frequent whenever I am looking for a quality sushi experience with a reasonable value. I have delightfully ordered and enjoyed at least one of every specialty sushi roll on the menu. One of the obligatory rolls I always order is definitely one jackpot of a sushi roll; appropriately named the *Las Vegas roll*, this roll is for the very skittish and picky eater that has never tried sushi before, or has previously had a bad sushi experience. This roll does not consist of raw fish; it is a Tempura-cooked (deep fried) sushi roll. Inside you will find bit of spicy tuna (mild sriracha and *real* akami tuna), a moderately sized sliver of ripe avocado, a segment of soft white cream cheese (to complement the spicy tuna), along with a precise thin cut of crisp cucumber, and some imitation crab that is a dominant component of the ever-popular California roll; all of this rolled in sushi rice and deep fried to a light golden outer crust with a decoratively rounded zig-zag of their fabulous spicy mayo on top. Then what do you have? You have an impressed and content friend sitting across from you, wanting to pull the lever for this Las Vegas roll again and again.

Secondly, after you cleanse your palate with a vivacious pink slice of ginger, you ought to try the *Sunset roll*. It is a wonderfully spirited and skillfully crafted twist on the basic California roll. On the inside we have a lush center that consists of: a creamy mixture of mayo and snow crab, on the other half of the filling in the center is a generously portioned slice of

fresh yellow-green avocado. Now where this roll shines and what places the sunset along a deep descent into the warm horizon of your heart... The last two simple toppings; a succulent, fresh, and vibrantly marbled salmon fillet, and a surgically sliced paper-thin lemon wedge, from zest to juicy citrus segments, these toppings are perfectly portioned and combined to create a vivid medley of complementary flavors that will leave you chasing the bright horizon for more.

So how can you get your chopsticks around such authentic and quality sushi, you ask? One of two ways; if you're looking to pick up quality sushi for your lunch break at work, call your order in and be the envy of the office with their takeout service. Second, their wonderfully inclusive dining experience in-store. After you seat yourself you will be welcomed shortly by one of the waiters to get your drink order ready and explain how to place your order. Your order will be placed on a simple to understand slip of paper with each menu item on the list, all you do is simply put a check mark or a numeral to represent the quantity of an item you want to order. If you're at the bar and you've made your selections, simply hand the slip of paper to the head chef. If you're at a table/booth, the waiter will gladly forward it to the chef. The service and quality at this restaurant is very consistent from visit to visit. The head chef/owner is always the one to craft the sushi dishes, he hails from Japan originally and may not have much to say verbally in English, but the sushi he makes is nothing short of superb and eloquently expressive. If you have any quips with any rolls or would like to make any specific substitutions or omit any ingredients, they are more than accommodating and fair. Can't use chopsticks for the life of you? Don't worry; you will not be looked down upon for requesting silverware at Sushi Express. They want you to enjoy what they have to offer in an inclusive manner that is truly humble and accepting. The hours of business are rather accommodating as well, however there is a time frame where the lunch rush ceases and the dinner rush has not yet started where the store is closed so the

owner and the employees can reel in a break of their own. Monday through Friday you can stop in and choose from a few lunch special combos from 11:30 AM to 2:30 PM. (Saturday there is no lunch hour.) Succeeding their two hour break from the lunch shift, the store opens back up for the dinner hour from 4:30 PM to 9:00 PM Monday through Thursday. On Friday and Saturday the dinner hour is extended by 30 minutes to 9:30 PM closing. If you're craving Sushi Express on a Sunday, there is still some hope for you! They do still fulfill take-out orders from 2:00 PM to 6:00 PM, but for holiday hours, general inquiries, catering details, or to place your order, don't hesitate to call (801) 567-1820. For a full menu *PDF* and some wonderful displays of each sushi roll with High-Definition images, visit their website www.utahsushi.net.

So what is stopping you now? Go build up some confidence and ask out that person you've been having your eye on for a while, or grab some friends and family and head out to Sandy for a mouth-watering meal that is professionally prepared with no room for disappointment no matter what you order. Go to Sushi Express!