

Beyond Sushi

日式美食之巔

Fresh. Sizzling. Scrumptious. Contemporary. Traditional. Elegant. Fun.
These are just a few words that come to mind when describing Tako Sushi.

By Sheeba Khan

新鮮、滋滋聲響、味美、
現代、傳統、優雅、有趣。
當要描述友田日本料理時，
這些形容詞不過是腦海裡
出現的一小部分。

After one year in business the North York Japanese eatery is thriving and for good reason. The fresh and high quality food, friendly staff, contemporary and elegant décor, and excellent value keep customers coming back for more. Tako Sushi is ideal for family gatherings, group celebrations or intimate dinners. The clientele ranges from Japanese Canadians seeking traditional home flavours to non-Asians seizing the growing popularity of Japanese food.

Our party of three consists of a Japanese food connoisseur, a fan of Japanese food who doesn't subscribe to raw fish, and a vegetarian. We choose Tako Sushi, with its expansive menu, to celebrate the launch of a new business.

We are greeted by a wonderful aroma as we enter. We take a slight detour and follow our noses to the grill, where the chef demonstrates his dexterity as he prepares sizzling Teppanyaki (seafood, meat or vegetables stir-fried on an iron or steel sheet or "teppan").

The place is spacious yet the layout allows for cozy and intimate dining. With seating for over 250, including parties of over 100, Tako Sushi makes a good venue for office lunches and social events. In spite of its large size the restaurant fills quickly, especially at lunch on weekdays. Reservations are highly recommended on weekends.

The menu is diverse with dishes ranging from the popular tuna sushi to the rarely found sea urchin. Appetizers are plentiful and reasonably priced, from \$2.50 to \$6.95, including the prized Grilled

這家日本料理在 North York 經營了一年以後，正在興旺起來，而且興旺得合情合理。新鮮和高品質的出品，友善的員工，現代而優雅的裝潢，非常物有所值，都令客戶不斷地再次光顧。友田日本料理是家庭集會，團體慶祝或親密晚餐的理想場所。顧客群中有尋覓傳統家鄉風味的日裔加拿大人，也有追趕日式美食潮流的非亞裔。

我們的這班人包括一個日本菜的美食家，一個不喜歡吃魚生的日式美食迷，還有一名素食者。我們選擇友田日本料理，是因為要慶祝一盤新生意的開張，而它的菜單內容很豐富。

當我們進入餐廳時，一股美妙的香味迎面而來。我們追尋著這股香味，就來到了鐵板燒的位置，在那裡廚師正在展示著他巧妙的手法，烹調著 Teppanyaki (在一個鐵板、薄鋼板或者 teppan 上面翻炒海鮮、肉或者蔬菜)。

樓面十分寬敞，而佈局又能照顧舒適、親密晚餐的需要。擁有超過 250 個座位，包括可以舉行超過 100 人的聚會，友田日本料理是進行工作午餐和社交聚會的一處好地方。儘管餐廳的樓面很大，特別在工作日的午餐時間，可依然迅速就能賓客滿座。即使是在週末用餐也建議先預訂位子。

菜單很多元化，從受歡迎的吞拿魚壽司到不多見的海膽都有。前菜品種很豐富，價錢也很合理，從 \$2.50 到 \$6.95 都有，還包括得獎的姜汁烤魷魚。壽司和魚生可以單獨下單或跟主菜，壽司定價



Squid with ginger sauce. Sushi and sashimi can be ordered a la carte, with most sushi priced at \$1.25 per piece and sashimi at \$3.50 for three pieces, or in Combinations. For those who prefer their seafood or meat cooked, there are a variety of dishes, including Steamed Mussels, Teriyaki Chicken or Salmon, Noodles and much more. Vegetarians can choose from a number of appetizers, rolls or the Toronto Complete Dinner. The set menus, including Complete Lunches starting at \$5.95, and Dinners starting at \$7.95, offer great value and selection. The Vancouver Dinner, consisting of salmon rolls, Teriyaki Chicken, Grilled Salmon and more, is Chef Lin's favourite.

With over five years cooking experience in Japan, veteran Chef Lin takes pride in Tako Sushi's freshness, the key to quality sushi and sashimi. The fish is purchased daily at a special fish market, and the restaurant's constant high volume guarantees freshness.

The Grilled Tofu Steak with house sauce arrives sizzling and is absolutely divine. The melt-in-your-mouth pieces of tofu are drenched in a tantalizing sauce of garlic, ginger, miso, apple, Japanese white wine and caramelized onions. The BBQ Beef Short Ribs are tender and delicately seasoned. The Boiled Fresh Soy Beans are tender-crisp and addictive. Pan Fried Mixed Mushrooms offer an assortment of flavours and textures.

The sushi and sashimi are presented artfully. The glossiness and firmness of the fish attest to its freshness. We gobble up all the sushi and sashimi, they are fresh and not at all fishy. Dipped in soy sauce, it's both sweet and salty.

We salivate at the site and smell of one of Tako Sushi's signature dishes, the Sappor Style Teppanyaki Live Lobster. The dish is also the favourite of owner Billy and Chef Lin, and the reason many customers flock to Tako Sushi on special occasions. The Teppanyaki is permeated with an aromatic traditional Japanese sauce, exquisitely prepared by the chef. The sauce is delicious and brings out the lobster's natural flavour without overpowering it. Priced from \$14.95 to \$16.95 for 1.5 lb live lobsters, the Lobster Treats are good value.

Complimentary green tea ice cream is the perfect end to our meal.

We try to think of another special occasion to bring us back for more lobster and to try some new dishes. We decide on the one-week anniversary of the launch of the new business - that's as good a reason as any!

大概為每件 \$ 1.25，而魚生則為 \$ 3.50 三片。至於那些喜歡熟食海鮮或肉類的客人也有多種選擇，包括蒸青口，Teriyaki 雞肉或三文魚，拉麵，以及很多其它種類。素食者可以在許多前菜、壽司卷或在多倫多套餐中進行選擇。定食餐單包括 \$ 5.95 午飯套餐，以及 \$ 7.95 的晚餐，都可供選擇並物有所值。林大廚的最愛，就是溫哥華晚餐，包括三文魚卷，Teriyaki 雞肉，烤三文魚以及其它配菜。

曾在日本有超過五年入廚經驗的林大廚，為友田日本料理出品的新鮮程度（高品質壽司和魚生）感到自豪。各種魚是每天在特定的魚市場新鮮買來的，而餐廳裡不斷的高客流量保證了材料的新鮮。



烤豆腐加上餐廳自製的醬汁，上桌時滋滋聲響，絕頂美味。那一塊塊入口即溶化的豆腐，是用一種由蒜頭、姜、面豉（味噌）、蘋果、日本清酒和煎黃了的洋蔥做成的特別醬料浸透而成的。BBQ 牛仔骨肉質鮮嫩經過精心的調味。日式枝豆，嫩爽而令人吃上癮。鍋煎的什錦蘑菇，調和了各種味道和質感。

壽司和魚生的出品猶如藝術之作。魚肉的光澤和堅韌反映出肉質的新鮮。我們吞光了所有壽司和魚生，既新鮮又完全沒有魚腥味。點一些豉油（醬油）後，味道更甜鹹兼備。

當我們見到友田日本料理的招牌菜，Sappor 式 Teppanyaki 鮮活龍蝦的時候，被其色香味引得心曠神怡。這道菜是很多客戶在特殊日子裡成群結隊地來到友田的原因，也是店東主 Billy 和林大廚的最愛。Teppanyaki 則由主廚精心烹調，散發著日本傳統醬料的芳香。醬料十分美味，帶出了龍蝦的天然鮮味而又不喧賓奪主。1.5 磅鮮活龍蝦都只是 \$ 14.95 到 \$ 16.95 左右，龍蝦餐十分超值。

免費贈送的綠茶雪糕更令我們的晚餐進入完美的尾聲。

我們已經打算另找一個特別的場合，回來再嚐嚐這裡的龍蝦和一些其它新菜餚。我們找到了一個非常好的理由，和其它的藉口一樣好——我們決定等到了新公司一週紀念日的時候，再回來品嚐。▲

Tako Sushi 友田日本料理

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(416) 391-9188 | www.takosushi.ca

Business Hours 營業時間

SUN - THUR: 11:30 am to 10:30 pm
FRI - SAT: 11:30 am to 11:00 pm

