

WASABI BITES

Whenever you feel like expanding your horizons and go a bit exotic when it comes to food, try the delights of WASABI Running Sushi and Wok Restaurant! We had a taste of their new 2011 Home Delivery menu's immense selection of flavors and textures, and here's what we made of it all.

What I love about eating Japanese is that it's all about sharing! You don't just order your own and tuck into that, you get a whole array of little bites to choose from and you can take anything you want from any plate. The more English amongst us might venture to ask whether it's "ok if I take that one?" or if anyone minds "if I take the last one of those." Of course, it always is, and though the bites look very small, everyone comes away stuffed, with still quite a lot leftover!

Writing from a vegetarian's point of view, WASABI's maki with avocado, bell peppers and tofu, are a true delight and a genuinely oriental experience. A few of each of those along with some vegetable fried rice, which has a slightly spicy flavor to it, make for a delicious and filling, while not too heavy lunch.

Sophie

WASABI is not all about the sushi – good news for the wok and noodle-lovers! Their offer seems promising: noodles come in all forms with a huge variety of toppings. There are the glass noodles, the fried noodles and the rice noodles, and the all-time favorite pad thai of course - stir-fried rice noodles with eggs, fish sauce, tamarind sauce and chili – to be combined with chicken, beef, shrimps or cuttlefish. I opted for the hazelnut noodle with chicken: a bit sweet, a bit hot - all in the right proportions. The honey-chili chicken wok proved to be a treat as well: dominated by curry, sweet-sticky and hot, packed with all kinds of fresh vegetables. I could definitely do chopstick-lunch more often.

Anna

HOME
RUN SUSHI



I'm in the process of make or break with Japanese food – I keep trying to find out why everyone seems obsessed with it. The selection we received from Wasabi was very promising, with loads of vivid colors, weird shapes and a massive culinary territory to explore. I tasted a vegetarian maki with paprika and linseed mixed rice, and it was fresh, with perfect proportion of familiar and exotic flavors, close to brilliant. The vivid, fluorescent green cabbage seemed too challenging at first, but its harsh freshness got me hooked. And to finish off I had a chocolate spring roll, this very straightforward, and a tad blunt, dessert.

Aranka

Being known as the crazy sushi lady I've tried all kinds of sushi in the past: vegetarian sushi, sushi with raw fish, maki sushi, California roll sushi and even sweet chocolate sushi. I can also count myself to the lucky ones who've tried sushi at Tokyo's famous Tsukiji fish market. And still I had two very positively surprising moments with WASABI's sushi: first of all I was amazed how fresh it was, which is one of the most important things when it comes to raw fish. Second I got to try tastes totally new to me! The California roll sushi for example, with beef on the inside and a roasted onion topping on the outside. Even though I rather like sushi the traditional way, I still have to give a thumbs up for this special creation. Or there were big maki sushi rolls with omelet - if you'd like to try something that is exotic even among the sushi...

If you're into raw fish, you can't really make mistakes when ordering from WASABI. They offer the usual sushi with salmon, smoked salmon, red tuna, crab and so on. And there's surimi, which is ground fish - for those truly adventurous. But don't be surprised tasting fish in the maki dishes as well: sushi is traditionally made with nori leaves, which is edible seaweed - that's why they might feature a slight sea breeze.

A last delighting thing was the cute decoration with fake grass and nicely patterned plates. Sushi is a very esthetic food after all – prettily arranged pieces with colorful bits of fish and vegetables – and it's a plus to get your otherwise rather unaesthetic fast food in such nice wrapping. So go for it and try the extraordinary flavors of WASABI's new 2011 Home Delivery menu. I can assure you: the fish don't bite!

Lisa



www.wasabi.hu